HOOKED
SEAFOOD

SIGNATURE COCKTAIL

SAINT PETER'S SPRITZER

St-Germain Elderflower Liqueur, Aperol,
fresh lemon juice, topped with prosecco
14

OYSTER SHOOTERS

SET OF 2 $7 SET OF 4 $10

Select one of the styles below

TRADITIONAL*

Tito's Handmade Vodka and horseradish cocktail sauce
garnished with an oyster

G&T*

Bombay Sapphire gin, fresh lemon juice, and a splash of tonic
garnished with an oyster

WINE

	SPARKLING, WHITE & ROSE	gl	btl
223	**CHANDON, BRUT, "CLASSIC"** California, USA	12	58
295	**BERINGER, WHITE ZINFANDEL** California, USA	8	29
150	**CHATEAU STE. MICHELLE, ROSÉ** Washington, USA	13	51
891	**PACO & LOLA, ALBARIÑO** Baixas, Spain	13	49
248	**DANZANTE, PINOT GRIGIO** delle Venezie, Italy	10	40
862	**YEALANDS, SAUVIGNON BLANC** Marlborough, New Zealand	13	49
298	**MER SOLEIL, CHARDONNAY, "RESERVE"** Santa Lucia Highlands, California, USA	15	58

	RED		
547	**JOSH CELLARS, PINOT NOIR** Central Coast, California, USA	12	47
495	**WOLF BLASS, MERLOT, "YELLOW LABEL"** South Australia	11	42
881	**JEAN-LUC COLOMBO,** **CÔTES DU RHÔNE ROUGE, "LES ABEILLES"** Rhône Valley, France	13	49
676	**TORRES, RIBERA DEL DUERO,** **"CELESTE", CRIANZA** Castilla y León, Spain	11	42

BEER

BUD LIGHT	7.49	**PERONI**	7.99
CORONA	7.99	**STELLA ARTOIS**	7.99
LEFFE BLONDE	7.99	**STONE IPA**	7.99

*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.

Sail safely. Please drink responsibly.

An 18% gratuity will be added for certain ports or itineraries.
VAT may apply for certain ports or itineraries.

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LUNCH

HOOKED
SEAFOOD

STARTERS

Jumbo Shrimp Cocktail
served with fresh lemon and classic horseradish cocktail sauce

Crispy Calamari
lightly fried until crispy, served with garlic aïoli or cocktail sauce

Fresh-shucked Oysters*
half dozen oysters, mignonette, cocktail sauce and lemon - select from our market-fresh options

Baked Oysters
broiled oysters on the half shell served with fresh lemon, pick two styles:
- Rockefeller
- Leeks and white wine
- Brie and Champagne

Coconut Shrimp
fried until golden and served with a sweet chili-ginger dipping sauce

New England Clam Chowder
creamy and hearty with tender clams, potatoes and onions topped with house made oyster crackers

MAIN CATCHES

Today's Catch
broiled, grilled or Cajun served with choice of side
ask your server about today's fish selection

Garlic Mussels
steamed mussels in a garlic white wine sauce,
served with crispy steak fries also available as an appetizer

Fish & Chips
hand-battered and fried until golden,
served with coleslaw, crispy steak fries and tartar sauce

Coconut Shrimp Platter
six shrimp fried until golden served with coleslaw,
crispy steak fries and a sweet chili-ginger dipping sauce

Classic Caesar Salad
crisp romaine, garlic croutons, parmesan cheese
and creamy dressing with your choice of grilled chicken or shrimp

Steak and Lobster*
tender 6 oz filet paired with a seasoned cold water Maine lobster tail,
served with seasonal vegetables and melted butter

SANDWICHES
served with choice of chips or crispy steak fries

Messy Fish Sandwich
a fish sandwich with personality —
golden fried cod topped with coleslaw
and house made tartar sauce on a toasted brioche bun

Maine Lobster Roll
sweet, melt-in-your-mouth lobster salad
served in the traditional style

Crispy Chicken Sandwich
with spicy mayo, lettuce, pickles
and onions on a toasted brioche bun

Hooked Classic Cheeseburger
our charbroiled burger and melted Monterey Jack cheese on a
toasted brioche bun with mayo, lettuce, tomato, onion and pickles

SIDES

Steak Fries
regular or seasoned with Old Bay®

Coleslaw
our creamy house made recipe

Lobster Mac & Cheese
served gratinated with a parmesan crumble

Seasonal Vegetables
our chef's selection

Caesar Salad
crisp romaine, garlic croutons,
parmesan cheese and creamy dressing

DESSERTS

Coconut Cream Pie
rich coconut custard topped with
whipped cream and toasted coconut

Cherry Pie
sweet cherry filling in a buttery crust dusted with
powdered sugar and topped with caramelized walnuts

Lemon Tart
tangy lemon custard in a flaky, buttery crust

Decadent Chocolate Brownie
served with chocolate fudge, salted caramel sauce
and vanilla ice cream

*Consuming raw or undercooked meats, seafood, shellfish, eggs or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your waiter if you have any food allergies, intolerances or dietary needs. Royal Caribbean International galleys are not food-allergen-free environments. For further allergen information, please ask your waiter for our allergen guide. An 18% gratuity will be added for certain ports or itineraries. VAT may apply for certain ports or itineraries.

Allergen Guide

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