

## DINNER

### Starters

#### Soft-shell Crab

fried golden brown served with creamy remoulade sauce

#### Shrimp Cocktail

traditional or spiced up Mexican style

#### Maryland Crab Cake

classically paired with tartar sauce

#### Ceviche\*

traditional citrus-cured or spicy ceviche ají amarillo

#### Fresh-shucked Oysters\*

half dozen oysters with a duo of mignonettes—select from our market-fresh options

#### Baked Oysters

broiled oysters on the half shell served with fresh lemon, two of each style:

Rockefeller  
leeks and white wine  
brie and Champagne

#### Clam & Crab Chowder *J*

tender clams and lump crab meat elevate this New England favorite

#### Fresh Hand-tossed Salad

mesclun greens, tomatoes, onions, orange segments and strawberries dressed in a lemon-mustard vinaigrette  
*add grilled chicken or shrimp*

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### Main Catches

#### Alaskan Salmon\*

prepared to order with buttered seasonal vegetables and lemon

#### Drunken Mussels

steamed mussels in a garlic white wine or tomato sauce, served with crispy Cajun fries and aioli  
*also available as an appetizer portion*

#### Messy Fish Sandwich *J*

a fish sandwich with personality—golden fried cod topped with coleslaw and homemade tartar sauce on a toasted brioche bun served with fries or choice of side

#### Royal Seafood Platter *J*

lightly battered deep-fried cod, soft-shell crab, tiger prawns, scallops and black mussels, served with creamy remoulade and Cajun fries  
*selection based on market availability, ask your waiter*

#### Surf & Turf\*

the best of land and sea—tender steak and lobster tail grilled to order, served with baby vegetables and melted butter  
*ask about our "Turf & Turf" option*

#### Whole Maine Lobster 2 lb.

stuffed with crab, topped with creamy béchamel sauce and grated Gruyere, then baked until golden brown served with choice of side

#### The Captain's Platter

4 oz. lobster tail, fresh fish filet and shrimp all grilled to perfection, served with warm melted butter and choice of side  
*ask your server about today's market-fresh options*

#### Maine Lobster Roll

sweet, melt-in-your-mouth lobster meat salad served in the traditional style on a grilled bun with fries or choice of side

### Sides

#### French Fries

regular or Cajun

#### Coleslaw

#### Corn on the Cob

grilled until tender

#### Lobster Mac & Cheese

tender lobster meat, gooey cheddar and gratinated Parmesan

### Seasonal Vegetables

### Desserts

#### Coconut Cream Pie

rich coconut custard topped with whipped cream and toasted coconut

#### Cherry Pie

sweet and tart—the classic all-American recipe!

#### Lemon Tart *J*

tangy lemon custard in a flaky, buttery crust

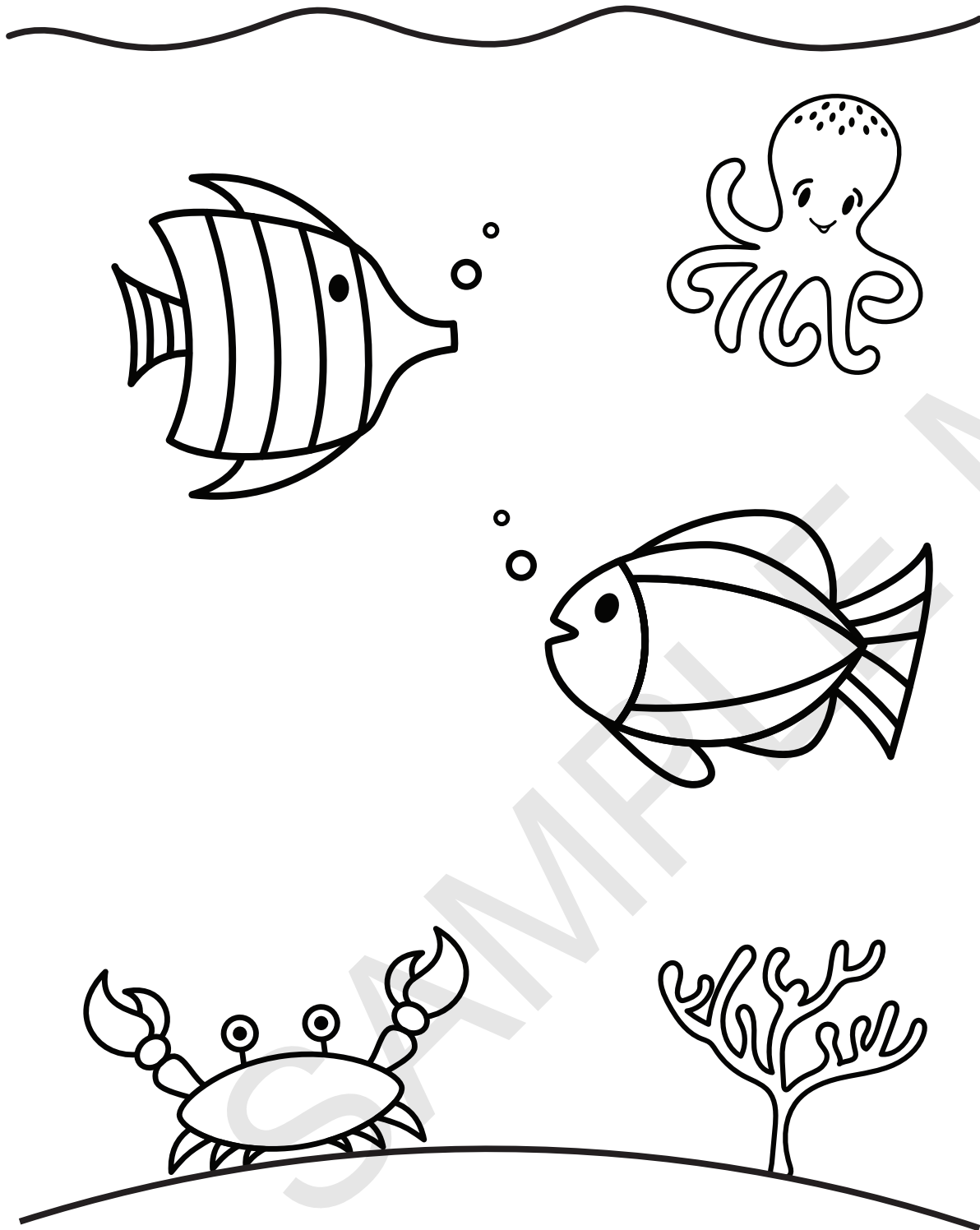
#### Decadent Chocolate Brownie

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



**Captain Recommends!**

\*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.



**APPETIZERS** [FreestyleTravelers.com](http://FreestyleTravelers.com)

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**Traditional Shrimp Cocktail**

**Fresh Tossed Salad**

with choice of grilled chicken or shrimp, dressed in a lemon-mustard vinaigrette

**Maryland Crab Cake**

classically paired with tartar sauce

**ENTRÉES**

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**Messy Fish Sandwich**

a fish sandwich with personality—golden fried cod topped with crisp coleslaw and homemade tartar sauce on a toasted brioche bun  
*chicken sandwich option is also available*

**Kids' Steak\***

beef tenderloin grilled to order, seasonal vegetables and a side of creamy mac & cheese

**Coconut Shrimp**

crispy coconut shrimp skewer served with french fries and seasonal vegetables

**DESSERTS**

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**Cherry Pie**

sweet and tart—the classic all-American recipe!

**Lemon Tart**

tangy lemon custard in a flaky, buttery crust

**Chocolate Decadence Brownie**

served warm with vanilla ice cream

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