



What set Chef Rudi Sodamin on the path that led him to open such a distinctive restaurant — a tribute to delicacies of the sea — aboard this amazing ship? It was actually an apprenticeship in Austria... when he was only 14 years old.

The intervening years have seen Rudi develop into an amazing chef, cookbook author and leader of a culinary team of hundreds. And yet, just like Carnival, fun remains Rudi's priority!

Enjoy the signature style he's developed as Master Chef for the prestigious Holland America Line, Carnival's sister line.

Smile — you're at Rudi's Seagrill!

FreestyleTravelers.com

## COCKTAILS

### POLARIS

Domaine Chandon 'Sweet Star' Sparkling Wine with St. Germain and Fresh Lemon Juice

### SEAGRILL SANGRIA

Beso del Sol White Sangria with Mint, Fresh Citrus, and Tropical Fruits

### MARSEILLE SPRITZ

Lillet Rose, Domaine Chandon Brut, Club Soda, and Thyme

### SANTORINI MARTINI

Bacardi Limon, White Cranberry Juice, Fresh Lime Juice, Blue Curacao

### CHILCANO DE PISCO

Macchu Pisco, Fresh Lime Juice, Orange Bitters, and Ginger Ale

### TROPICAL SMASH

Bacardi Superior Rum, Malibu Coconut Rum, Appleton Estate Rum, Pineapple Juice, Orange Juice, Angostura Bitters, and a splash of Sierra Mist

### PORT OF MARGARITA

1800 Silver Tequila, Agave, Fresh Lime Juice and topped with Grahams 'Six Grapes' Port

### SMOOTH SEAS

Starr Rum, Fresh Watermelon, Watermelon Syrup, Lime Juice topped with Ginger Beer

### HONEY SOUR

Jack Daniels Honey Whiskey, Fresh Lemon Juice, Honey Syrup, and Cherry Bitters

### ISLAND SPICES

Chila 'Orchata, Bacardi Spiced Rum, Chocolate Liqueur, topped with Whipped Cream and Nutmeg

## WINES

### SPARKLING

Prosecco, Zonin, Veneto, Italy

Domaine Chandon, 'Brut', California

Domaine Chandon, 'Sweet Star', California

### WHITE

Pinot Grigio, Ecco Domani,

Delle Venezie, Italy

Sauvignon Blanc, Oyster Bay,

Marlborough, New Zealand

Sauvignon Blanc, Duckhorn,

Napa Valley, California

Moscato, Castello del Poggio,

Delle Venezie, Italy

Viognier, Maison les Alexandrins,

Rhone Valley, France

Chardonnay, Kendall Jackson, California

Chardonnay, Cave de Lugny, Macon-Lugny,

'Les Charmes', Burgundy, France

Chardonnay, Grgich Hills,

Napa Valley, California

White Blend, Conundrum, California

### ROSÉ

Rosé, Gerard Bertrand, 'Côtes des Roses',

Lanquedoc, France

### RED

Pinot Noir, Castle Rock, California

Pinot Noir, Cherry Pie,

'Three Vineyards', California

Pinot Noir, Van Duzer,

Willamette Valley, Oregon

Merlot, Kendall Jackson,

North Coast, California

Cabernet, Layer Cake, California

Cabernet, Bellacosa, Sonoma, California

Cabernet, Caymus, Napa Valley, California

## TO START

### WILD CAUGHT TUNA\*

red onions, kimchi emulsion, lemon herb crisps

### BLUE MUSSELS

sopressata, peperoncino, toasted garlic

### COQUILLES SAINT-JACQUES

scallops, gratinated cheese sauce, parmesan crumbs

### SEARED SHRIMP

smoked paprika butter, poppy seed langoustine wafer

### OYSTERS\*

champagne sabayon, dashi shiro miso caviar

### LOBSTER MAC N' CHEESE

four cheese, garlic butter crust

### CALAMARI

marinara sauce

## SOUP & SALAD

### SEAFOOD BISQUE

lobster, crab, shrimp, cream and sherry

### CIOPPINO

fisherman's stew, garlic bread

### HOUSE TOSSED SALAD

crisp iceberg, cucumber, vine ripened tomatoes,  
baby red radish, carrots and red onion,  
sherry vinaigrette

### BABY ROMAINE

roasted cauliflower, honey nut squash,  
pickle pepper crackers

## ENTRÉE

### CRAB STUFFED LOBSTER TAIL IMPERIAL

roasted carrot, fennel, parmesan, lemon

### ROASTED HALIBUT

grilled asparagus, baby tomatoes,  
butternut cider beurre blanc

### 9 OZ BROILED LOBSTER TAIL

crab risotto, drawn butter

\*also available as Surf N Turf

### GRILLED COLOSSAL SHRIMP

cooked whole, head-on, butter & garlic,  
charred lemon

### CRAB CAKE

caramelized red cabbage,  
tarragon mustard hollandaise

### RED SNAPPER

florida sourced, baked red pepper relish

### DOVER SOLE

roasted brussels sprouts, brown butter

## GRILL

### FREE RANGE CHICKEN

lemon marinade, fregola pasta,  
roasted wild mushrooms, gruyere fondant

### BERKSHIRE PORK CHOP

beluga lentils, candied shallot glaze

### 14 OZ PRIME NEW YORK STRIP\*

grilled corn bruleé, cheddar onion rings,  
port wine jus

## DESSERT

### APPLE CHEESE CAKE

limoncello whipped cream

### CHOCOLATE TRUFFLE CAKE

layers of fudge cake with chocolate truffle cream  
and chocolate mousse

### WHITE CHOCOLATE BREAD PUDDING

dark chocolate nibs, bourbon sauce

### KEY LIME PIE

home-made key lime pie in a delicious  
vanilla crumb crust tart

Please inform your server if you have any food allergies

\*Public health advisory: consuming raw or undercooked  
meats, poultry, seafood, shellfish,  
or eggs may increase your risk of foodborne illness,  
especially if you have certain medical conditions.