



DINNER

Starters

Jumbo Shrimp Cocktail

with fresh lemon and classic horseradish cocktail sauce

Maryland Crab Cake

succulent lump crab meat and seasonings pan-fried until golden, paired with creamy tartar sauce

Crispy Calamari

lightly fried until crispy, served with garlic aioli 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, choose two:

- Rockefeller
- leeks and white wine
- brie and Champagne

Crispy Coconut Shrimp

lightly breaded and fried, served with sweet chili-ginger dipping sauce

New England Clam Chowder

tender clams, potatoes and onions in a thick, creamy broth

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 cole slaw, crispy steak fries and tartar sauce

Coconut Shrimp Platter

six shrimp lightly breaded and fried until crispy, served with sweet chili-ginger dipping sauce, steak fries and coleslaw

Classic Caesar Salad

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

Royal Seafood Platter ✓

crispy cod, calamari and coconut shrimp fried until golden and served crispy steak fries

Steak and Lobster*

our most tender 6 oz filet paired with a seasoned cold water Maine lobster tail, served with baby vegetables and melted butter

Twin Lobster Tail Dinner

two premium cold water Maine lobster tails lightly seasoned and roasted to perfection, served with melted butter and choice of side

The Captain's Platter

Maine lobster tail, fresh fish fillet and shrimp all grilled to perfection, served with melted butter and choice of side

Sides

Crispy Steak Fries

regular or seasoned with Old Bay*

Coleslaw

Corn on the Cob
grilled until tender

Lobster Mac & Cheese

tender lobster meat, pasta and gratinated parmesan crumble

Seasonal Vegetables

Caesar Salad

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

tangy lemon custard in a flaky, buttery crust

Decadent Chocolate Brownie

served with chocolate fudge, salted caramel 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.

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