



SEAGRILL

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!



SEAGRILL™

COCKTAILS

POLARIS

Domain Ste. Michelle 'Brut Rosé' Sparkling Wine
with St. Germain and Fresh Lemon Juice
10.50

SEAGRILL SANGRIA

Beso del Sol White Sangria with Mint, Fresh Citrus,
and Tropical Fruits
10.50

MARSEILLE SPRITZ

Lillet Rose, Domaine Ste. Michelle Brut, Club Soda, and Thyme
10.50

SANTORINI MARTINI

Bacardi Limon, White Cranberry Juice,
Fresh Lime Juice, Blue Curacao
11.50

CHILCANO DE PISCO

Macchu Pisco, Fresh Lime Juice, Orange Bitters,
and Ginger Ale
10.50

TROPICAL SMASH

Bacardi Superior Rum, Malibu Coconut Rum,
Appleton Estate Rum, Pineapple Juice, Orange Juice,
Angostura Bitters, and a splash of Sierra Mist
11.50

PORT OF MARGARITA

1800 Silver Tequila, Agave, Fresh Lime Juice and topped
with Grahams 'Six Grapes' Port
10.50

SMOOTH SEAS

Starr Rum, Fresh Watermelon, Watermelon Syrup,
Lime Juice topped with Ginger Beer
10.50

HONEY SOUR

Jack Daniels Honey Whiskey, Fresh Lemon Juice, Honey Syrup,
and Cherry Bitters
10.50

ISLAND SPICES

Chila 'Orchata, Bacardi Spiced Rum, Chocolate Liqueur,
topped with Whipped Cream and Nutmeg
11.95

WINES

SPARKLING

	GLS	BTL
Prosecco, Ca' Marian 'Castel Pietra', Italy	9.50	30
Domaine Ste. Michelle, 'Brut', Washington	10.75	35
Domaine Ste. Michelle, 'Brut Rose', Washington	12.50	42

WHITE

	GLS	BTL
Pinot Grigio, Ecco Domani, Delle Venezie, Italy	11.75	39
Sauvignon Blanc, Oyster Bay, Marlborough, New Zealand	11.50	38
Sauvignon Blanc, Duckhorn, Napa Valley, California	15.50*	60
Moscato, Stemmari, Terre Siciliane, Italy	12.00	40
Chardonnay, Kendall-Jackson, California	11.75	39
Chardonnay, Cave de Lugny, Macon-Lugny, 'Les Charmes', Burgundy, France	13.25	45
Chardonnay, Grgich Hills, Napa Valley, California	18.50*	70
White Blend, Conundrum, California	14.50	50

ROSÉ

	GLS	BTL
Rosé, Gerard Bertrand, 'Côtes des Roses', Lanquedoc, France	11.50	38

RED

	GLS	BTL
Pinot Noir, Castle Rock, California	11.00	36
Pinot Noir, Cherry Pie, Tri County, California	14.00	48
Pinot Noir, Van Duzer, Willamette Valley, Oregon	17.25*	65
Merlot, Kendall-Jackson, 'Vintner's Reserve', Sonoma, California	12.75	43
Cabernet Sauvignon, Murphy-Goode, California	12.50	40
Cabernet Sauvignon, J. Lohr, 'Seven Oaks' Paso Robles, California	13.75*	47
Cabernet, Caymus, Napa Valley, California	23*	90

*Served using a Coravin



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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

*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.

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

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# 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