



# 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

\$12

### **POLARIS**

Domain Ste. Michelle 'Brut Rosé' Sparkling Wine  
with St-Germain and fresh lemon juice

### **SEAGRILL SANGRIA**

White Sangria with mint, fresh citrus,  
and tropical fruits

### **MARSEILLE SPRITZ**

Lillet Rosé, Domaine Ste. Michelle 'Brut', club soda, and thyme

### **THE SANTORINI MARTINI**

Bacardi Limón, white cranberry juice,  
fresh lime juice, Blue Curaçao

### **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 Starry

### **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 Daniel's Tennessee Honey, fresh lemon juice,  
honey syrup, and cherry bitters

### **ISLAND SPICES**

Chila 'Orchata, Bacardi Spiced Rum, chocolate liqueur,  
topped with whipped cream and nutmeg

# WINES

<b>SPARKLING</b>	<b>GLS</b>	<b>BTL</b>
Domaine Ste. Michelle, 'Brut', Washington	11	36
Domaine Ste. Michelle, 'Brut Rosé', Washington	13	44
Champagne, Laurent-Perrier 'Brut', Champagne, France	23	98

<b>WHITE</b>	<b>GLS</b>	<b>BTL</b>
Moscato, Stemmari, Terre Siciliane, Italy	12.5	42
Chardonnay, Kendall-Jackson, California	12.5	42
Chardonnay, Cave de Lugny, Macon-Lugny, 'Les Charmes', Burgundy, France	14	48
Pinot Grigio, Santa Margherita, Alto Adige, Italy	13.5	46
Sauvignon Blanc, Villa Maria, Marlborough, New Zealand	13.5	46
White Blend, Conundrum, California	15	52

<b>ROSÉ</b>	<b>GLS</b>	<b>BTL</b>
Gerard Bertrand, 'Côte des Roses', Lanquedoc, France	11.5	38

<b>RED</b>	<b>GLS</b>	<b>BTL</b>
Cabernet Sauvignon, Josh Cellars, California	12.75	43
Merlot, Josh Cellars, California	13	44
Pinot Noir, Kendall- Jackson, 'Vintner's Reserve', California	13.5	46
Pinot Noir, Cherry Pie, Tri-County, California	14.25	49
Red Blend, Paradox, Napa Valley, California	23*	88
Cabernet Sauvignon, Duckhorn, 'Decoy' Sonoma County, California	23.5*	100
Cabernet, Caymus, Napa Valley, California	33*	129

\*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

THE

JELLYBEANS

SOUP & SALAD

.NET

## 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

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\*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