



## STARTERS

Pil-Pil Shrimp, spanish seared shrimp, paprika  
white wine broth, garlic bread

Blackened Fish Tacos, red cabbage, chili, cotija

Chicken Wings, your choice of asian sesame, bbq or  
buffalo

Charcuterie Board, selection of mediterranean cold  
cuts & olives

🌿 Fresh Crudite, assorted dips

## RAW

Tuna Tartare\*, shiso lime ginger

Citrus Red Snapper Ceviche\*, jicama, red onion,  
mango

Hamachi Crudo\*, yuzu, white soy, tangerine

Steak Tartare\*, arugula, truffle

## SOUP & SALAD

Lobster Bisque, chives, brioche

Porra Gazpacho, tuna, iberico ham, hard boiled  
egg, heirloom tomato

🌿 Romaine & Avocado Salad,  
preserved tomato, caesar dressing

## SEAFOOD TOWER\*

Shrimp, Chilled Lobster Tail, Scallops, Mussels & Seafood Salad\*

## ENTREÉS

Classic Lobster Roll  
salt & vinegar chips, brioche

Mussels and Fettuccini  
creamy beer and saffron broth,  
shaved parmesan, fresh basil

Grilled Branzino  
sauce vierge, preserved tomato

Summer "Club" Wrap  
roast turkey, black forest ham, jack cheese, tomato,  
avocado, cranberry aioli

Chicken Chorizo Paella  
cast iron cooked, bomba rice, fresh peas

🌿 Polenta Cake  
mediterranean vegetables, tomato sauce

## DESSERTS

Vanilla Cheesecake  
oreo cookies, honey

Light Chocolate Mousse  
raspberry, chocolate pearls

Lamington Vanilla Cream  
toasted coconut, coffee cream, anglaise

Mini Signature Tasting Trio  
vanilla cheesecake, light chocolate mousse, lamington  
vanilla cream

🌿 Vegetarian

**\$30 per guest cover charge (Seafood Tower is not included).**  
**Additional \$15 charge for Seafood Tower for two person.**

Celebrity Cruises is proud to be **DINE AWARE** committed. If you have any allergies or sensitivities to specific foods,  
please notify your Maitre D' before ordering.

\*Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness,  
especially if you have certain medical conditions.

A 20% gratuity will be automatically added to your check.

02/09/24

## Homemade Sangria & Signature Cocktail

White Wine Sangria.....	9/gl.....	30/pitcher
Red Wine Sangria.....	9/gl.....	30/pitcher

## Wine By the Glass

### Bubbly

Brut, Mumm, G.H., Champagne, France .....	22
Brut Rosé, Zonin, Italy .....	9

### White / Rosé

Sauvignon Blanc, Gran Araucaria, Chile .....	8
Chardonnay, The Seeker, California .....	9
Pinot Grigio, Corte Giara, delle Venezie, Italy.....	10
Riesling, Chateau Ste. Michelle, Washington.....	11
Rosé, le Bel Olivier, Vin de Pays d'Oc, France.....	9

### Red

Pinot Noir, Kendall Jackson, "Vintner's Reserve," California.....	14
Syrah, Grant Burge, 5th Generation, Barossa, Australia .....	9
Cabernet Sauvignon, Souverain, California.....	10
Merlot, Morpho Helena, Chile.....	9
Sangiovese, Chianti, Caposaldo, Italy .....	11

### Beers

Bud Light / Budweiser .....	7
Heineken .....	7.5
Stella Artois.....	11

### Beverages

Cafè Latte / Cappuccino.....	5
Espresso (Extra shot add \$1.5 ea) .....	4
Soft Drinks .....	4
Evian (sm/lg) .....	4/5.5
San Pellegrino (sm/lg).....	4/5

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