



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!

Grab an [accessible menu](#).

## COCKTAILS

### POLARIS

Domain 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

### **BIGEYE TUNA\***

red onions, kimchi emulsion,  
herbed bread crumb

### **CRUDO\***

striped bass, swordfish sashimi,  
hand-cut hamachi tartare

### **CRAB CAKE**

mango-papaya salad, romesco

### **NORTH CAROLINA SHRIMP**

seared shrimp, tarragon oil,  
balsamic-truffle vinaigrette

### **BLUE MUSSELS**

italian salami, peperoncino, toasted garlic

### **SALT-ROASTED SPOT PRAWNS**

rosemary, fennel, extra-virgin olive oil

## SOUP & SALAD

### **CRUSTACEAN BISQUE**

lobster, crab, shrimp, brandy, cream

### **HOUSE-TOSSED SALAD**

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

### **CIOPPINO**

fisherman's stew, garlic bread

### **BABY ROMAINE**

roasted cauliflower, honeynut squash,  
pickled peppers, bread crumbs

## ENTRÉE

### **GRILLED BRANZINO**

roasted fennel, carrots, champagne flavored  
broth, parsley butter

### **HALIBUT**

pickled red onion, citrus-miso emulsion

### **9 OZ BROILED LOBSTER TAIL**

crab risotto, drawn butter

### **SHRIMP**

whole grilled shrimp, butter & garlic,  
charred lemon

### **SCALLOPS**

seared scallops, crushed peas, onion jam,  
greek yogurt, mustard leaves

### **SNAPPER**

florida red snapper, spiced and charred  
baby corn

### **FLORIDA BLACK BASS**

flame-grilled, calamari, smoked potato,  
tomato-sage butter

## GRILL

### **FREE-RANGE CHICKEN**

lemon marinade, fregola pasta,  
roasted wild mushroom, truffle-herb jus

### **BERKSHIRE PORK CHOP**

spicy gorgonzola, candied shallot glaze

### **14 OZ PRIME NEW YORK STRIP**

grilled corn brûlée, tempura potato,  
whole grain mustard jus

## DESSERT

### **APPLE CHEESECAKE**

limoncello whipped cream

### **CHOCOLATE TRUFFLE CAKE**

layers of fudge cake with chocolate truffle  
cream  
and chocolate mousse

### **PLUM BREAD PUDDING**

praline custard

### **KEY LIME PIE**

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



\*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.