



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

Domaine 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

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

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 brulee, cheddar onion rings,
port wine jus

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

*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.