SEAFOOD - STEAK - MORE

Cover charge $55 per person

Dinner includes one main course

Please enjoy any additional mains for $15 each

Rudi Sodamin

"Cooking is about life, it's about energy, it's about joy, it's about sharing."

Culinary Artist, Master Chef and Culinary Pop Artist, Chef Rudi Sodamin is an internationally respected food authority, and a legend in the Culinary world.

He is the most highly decorated Chef working on the oceans today. Chef Rudi revolutionized culinary practices and perception in the cruise industry and is the author of 15 internationally published cookbooks. His restless passion and professionalism are the hallmarks that define Rudi's life and work, inspiring thousands around the world.

Each day, he lives by the philosophy, that "All can be done." Rudi's unbridled passion for innovating global tastes and his exuberant influence in bringing international cuisines to an increasingly wide audience has been extensively celebrated. Chef Rudi is a member of the prestigious Academy Culinaire de France, the Maîtres Cuisiners de France and an honoree member of the noble Club des Chefs des Chefs, whose members cook for presidents, kings and prime ministers worldwide.

His newest at-sea venue is 'The Catch by Rudi,' inspired by our oceans and seas. It brings the simplicity of fresh, healthy, and sustainable seafood to your table. Even with all his accolades, Sodamin is a restless artist, a master who is never content to sit on the laurels of his last achievement. Other awarding-winning restaurants created by Chef Rudi are "Rudi's Sel De Mer," onboard Holland America Line and "Rudi's Seagrill" onboard Carnival Cruise Line – all part of Carnival Corp Plc.

OPENING GAMBITS, HOT BOWLS AND MIXED-N-MINGLED

(choose one)

Shrimp on the Rocks: horseradish cocktail sauce

Calamari: seasoned panko coating, lemon aioli

Tale of Citrus: marinated lobster tail, sesame oil, frisée lettuce, grapefruit, brandy cream

Tuna Salade Niçoise*: seared tuna, green beans, hard-boiled eggs, greens, tomatoes, olives, vinaigrette

Lump Crabcake: caramelized mustard hollandaise, asparagus salad, fennel, micro greens

Olé Prawns: Spanish-style peeled prawns, garlic oil

Sherry Baby Salad (v): tossed salad with greens, shaved vegetables, sherry dressing

Smoked Salmon Sensation*: honey-brushed hot-smoked salmon under a smoking cloche with green spring vegetables

Seafood Tower*: marinated layers of poke tuna & salmon, crabmeat salad, avocado

Pâté of Duck Liver: brioche biscuit, cassis chutney, pea tendrils, blueberry, raspberry

Mussels Provençale: broth of white wine, cream, tomatoes, garlic, scallions, crusty bread

Seafaring Stew: cioppino (fisherman's stew) with garlic bread

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.

All food and beverages, including cover charges, are subject to an 20% service charge which will be added to your check

BEAUTY ON THE PLATE *(choose one)*

Concerto
fresh linguini pasta alle vongole with assorted seafood or with vegetables, white wine, olive oil, fresh herbs, chili flakes

Sea & Shore*
surf-n-turf filet mignon 5-6 oz, lobster tail 4 oz, red wine sauce, steamed vegetables

Garden Vegetarian
double-baked goat cheese soufflé with mixed garden salad

Shiitake-Crusted Halibut*
fava bean puree, scallion, teriyaki glacé

Grilled King Prawns
garlic, lime, cilantro & chipotle chili sauce with grilled scallions and avocado brioche

Sole à la Minute* *($20 surcharge)*
whole Dover sole meunière-style, filleted tableside by waitstaff

Triple S Platter*
Scottish salmon, shrimp. sea scallops, lemon butter sauce

Poivre Perfection*
steak frites with peppercorn sauce, french fries, frizzled onions

DAILY CATCH AT THE CATCH

Catch of the Day*
Chef Rudi's fresh catch from the trolley

Sides:
ratatouille, garden greens, cauliflower puree, roasted fingerling potatoes, french fries with parmesan

ROCKIN' LOBSTER *($35 surcharge for each)*

Whole Shebang 12 oz lobster tail
garlic, parsley, cilantro, olive oil, roasted vegetables

Tailored for You - Whole Lobster, Split
oven-baked with garlic & herbs or steamed served with clarified butter, parsley butter, lemon mousseline or Asian sauce

Salad of a Whole Lobster
mesclun greens, radishes, mango, arugula, lemon cilantro vinaigrette

THE ICED CATCH BY RUDI'S - SEAFOOD BAR *(please see surcharges below)*

Fantastic Journey*
elaborate tiered-seafood display serving one, two or four guests ($35 per person surcharge)
oysters, shrimp, langoustine, lobster, mussels, clams, crab claws and seaweed salad

Oysters on the Half Shell* *($4 per piece surcharge)*
red-and-pink peppercorn migonette, *6 or 12 pieces*

Sevruga Caviar* *($116 surcharge)*
on ice with vodka

GLOBAL SWEETNESS *(choose one)*

Delight in the Air
strawberry Pavlova, Earl Grey crème Chantilly, strawberry consommé, basil

Mozart's Berry Composition
Salzburger Nockerl, Chef's Rudi's hometown berry soufflé

Chef's Classic
Crêpes Suzette with vanilla ice cream

Chantilly Lace
mini croquembouche filled with crème Chantilly, hot chocolate sauce

Rudi's Artistic Face to Face
composition of triple chocolate truffle

Handcrafted Palette
artisanal cheeses, nuts, truffle honey, dried fruits, crackers

Fresh Minted Berries
with or without ice cream

Vegetarian

*Public Health Advisory: Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have any food related allergies or special dietary requirements, please make sure to contact only your Restaurant Manager or the Director of Restaurant Operations.