

FOR THE TABLE

CCH Bread Service	parker house rolls, butter, sea salt	8
Seafood Tower for Two GF	fresh oysters, 4 cherrystone clams, king crab claws, 4 smoked salmon, 4 jumbo shrimp, cocktail sauce, mignonette sauce, lemon wedge, tabasco	78
	add 1/2 chilled steamed lobster	25
Jumbo Shrimp Cocktail GF	cocktail sauce, lemon, tabasco	21
Fresh Kumiai Oysters* GF	mignonette sauce, lemon	
	half dozen 24 dozen 42	
Crispy Calamari	lemon aioli, marinara	19
Spinach Artichoke Dip VG	breadcrumbs, grilled crusty bread	15
Oysters Rockefeller	creamy spinach, breadcrumbs	
	half dozen 26 dozen 44	
Steamed Black Mussels	garlic, white wine, lemon, flat parsley, garlic aioli, crostini	23
Chelsea Crabcakes	peppers, onions, baby arugula, lemon aioli	28

SOUPS + SALADS

New England Clam Chowder	potatoes, bacon, brioche croutons	14
Little Gem Caesar	creamy caesar dressing, cherry tomatoes, salt + pepper croutons	17
The Wedge	gorgonzola, crispy pork belly, blue cheese dressing, heirloom tomatoes	18
Strawberry Burrata VG	balsamic, arugula, toasted pinenuts, crostini	17
Simple Market Salad	mixture of farmers greens, heirloom carrots, english cucumbers, vine ripe tomatoes, simple vinaigrette	12

HOUSE SPECIALTIES

Fish + Chips	crispy cod, tartar sauce, lemon	32
Cioppino	clams, mussels, shrimp, fin fish, lobster, saffron tomato broth, crostini	52
Pasta Primavera	bucatini, broccolini, cherry tomato, onion, herbs roasted king mushroom, vegan cheese	36

LAND

Mary’s Roasted Half Chicken* GF	thyme jus	39
7 oz Filet Mignon* GF	certified angus beef, peppercorn brandy demi	53
12 oz NY Steak* GF	certified angus beef, garlic herb butter	55
Grilled Lamb Chops*	roasted garlic rosemary sauce	54

SEA

Pan Roasted Skuna Bay Salmon* GF	maple mustard	47
Daily Blackboard Fish* GF	freshly caught, preparation will vary	MP
Pan Roasted Halibut	roasted pepper, crushed olive & onion relish	48
Diver Scallops	risotto cake, beurre blanc	52

SIDES | 8

Yukon Gold Mashed Potatoes | Roasted Carrots + Honey | Grilled Asparagus
Charred Broccolini | Grilled Trumpet Mushrooms

A 1.967% surcharge will be added to every check to support the Queen Mary’s Historic Preservation Fund.
For groups of 8 or more, an automatic 18% gratuity will be added to your bill.
*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

Dining Through the Decades

First Course

choice of

Potage Soup
cream, potatoes, carrots, leeks,
onions, celery, thyme

Delmonico Salad
iceberg, broccoli, carrot,
beet, tomato

Second Course

choice of

Lamb Chop Tourangelle
pistachio butter,
scalloped potato, succotash

Macaroni Genovese
onion, beef & pancetta ragu

Eggplant Milanese
tri-culture arugula salad

Third Course

choice of

Butter Cake
rum berry compote

Ice Box Cake
vanilla wafer, crumbled oreo,
chantilly cream

\$65 PER PERSON

Journey back to the grand ocean-liner era with dishes prepared exactly as they appeared on the Queen Mary's historic menus. Our chefs recreate these period-true recipes with meticulous attention to original technique, ingredient authenticity, and timeless presentation. Each plate is a taste of the glamour, refinement, and tradition that defined dining aboard the world's most celebrated ship.

SIGNATURE COCKTAILS

- Cruise to Nowhere**
absolut vodka, chambord, peach syrup, lemon, prosecco
- W6RO**
angel's envy bourbon, strawberry, lime,
rhubarb bitters, ginger beer
- Shore Leave Spritz**
st-germain elderflower liqueur, blueberry,
lime, sparkling wine
- Sailaway**
codigo blanco tequila, cinnamon syrup, pineapple, lime
- Colonel Warden**
makers bourbon, vanilla, apple bitters
- Queen Mary Martini**
tanqueray gin, dry vermouth, orange bitters
- Jump Ship**
bacardi superior, cardamaro, strawberry, lemon
- French 75**
hendrick's gin, lemon, simple, sparkling wine
- Aviation**
empress 1908 gin, creme de violette, luxardo liqueur,
lemon juice

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WINE LIST

- SPARKLING**
La Marca Prosecco (187ml) | Italy —|18
Mumm Napa Brut | Napa 16|55
Queen Mary Champagne | California 15|38
Perrier Jouet Grand Brut, Epernay, Champagne | NV —|120
Veuve Clicquot, Yellow Label Brut, Champagne | NV —|149
- ADMIRAL'S RESERVE – LIMITED QUANTITIES**
Dom Perignon, Epernay, Champagne, 2009 —|560
Perrier Joet Belle Epoque, Epernay, Champagne, 2008 —|610
- WHITES & ROSÉS**
Kung Fu Girl Riesling | Washington State 16|40
Minuty Prestige Rose | France 18|50
Pighin Pinot Grigio | Italy 18|51
Joel Gott Chardonnay | ST. Helena 12|40
Sonoma Cutrer Chardonnay | Sonoma County 18|65
Merryvale Chardonnay | Napa Valley 25|90
Joel Gott Sauvignon Blanc | ST. Helena 11|38
Justin Sauvignon Blanc | Central Coast 15|55
Duckhorn Sauvignon Blanc | North Coast 20|64
- RED**
Raeburn Pinot Noir |Sonoma County 13|48
Belle Glos Clark & Telephone Pinot Noir, Santaria Valley 25|75
Patine Pinot Noir | Sonoma Coast 30|99
Joel Gott Cabernet Sauvignon | ST. Helena 14|45
Bramare Cabernet Sauvignon | Lujan De Cuyo, Mendoza Argentina 25|86
Crossbarn Cabernet Sauvignon | Napa Valley 35|123
Chappellet Mountain Blend 18|75
Stag's Leap Merlot | Napa Valley 20|70
Cakebread Merlot | Napa —|100
Groth Cabernet Sauvignon | Napa —|150

WHAT'S ON DECK

THERE'S ALWAYS
SOMETHING HAPPENING
AT THE QUEEN MARY!

EXPLORE EXCITING ACTIVITIES &
SPECIAL EVENTS ABOARD THE
QUEEN MARY!

