



# TUNA BURGERS

*From the Chicken of the Sea Pirate Ship & Restaurant  
at Disneyland® Park*

The Chicken of the Sea Pirate Ship and Restaurant was situated in a lagoon in the back of Fantasyland – where Dumbo flies today – in an area known as Pirate's Cove. It was a tribute to Peter Pan.

Canned tuna and tuna casseroles were staples of the mid-century American diet, making a tuna company the perfect match for Walt's pirate themed attraction and eatery. Van Camp Seafood Company's Chicken of the Sea, and their blond mermaid ambassador, became the sponsor. She was majestically sculpted and painted in full color at The Walt Disney Studios in Burbank and installed on the front of the ship.

Despite best efforts, Fantasyland's signature restaurant was only half-finished on Opening Day.

The faithful re-creation of a Spanish galleon, however, was open; Guests were invited to traverse the seventy-five-foot long gangway and could explore from stem to stern. Six weeks later, food service below deck began. The menu included appropriately themed seafood such as clam chowder, slightly out-of-place roast beef and meatball sandwiches, and salads. But the showstopper was the Tuna Burger!

In 1969, Disneyland took over its operation and renamed it Captain Hook's Galley. After the pirate ship was dismantled in 1982, all was not destroyed. Salvaged lanterns, rigging and bailing pins can be found in Peter Pan's Flight, including the ship's wheel, with Peter at the helm.

## INGREDIENTS

**SERVES 4**

- 1 (9-ounce) can tuna
- 1 tablespoon chopped onion
- 1/4 cup chopped celery
- 1 teaspoon lemon juice
- 4 tablespoons mayonnaise, divided
- 2 tablespoons ketchup
- Sweet pickle slices, to taste
- 4 unsliced hamburger buns

## DIRECTIONS

1. Preheat oven to 375°F.
2. Combine tuna, onion, celery, lemon juice, and 2 tablespoons mayonnaise in a medium bowl; set aside.
3. Combine remaining 2 tablespoons of mayonnaise and ketchup in a small bowl; set aside.
4. Slice bun horizontally into 3 equal slices. Spread bottom layer with mayonnaise-ketchup mixture, then top with sweet pickle slices. Make a double decker with middle bun slice and tuna. Repeat for remaining sandwiches. Wrap in aluminum foil and bake for 15 minutes. Serve hot.

