



Ocean  Cay

RESTAURANT

DINING EXPERIENCE \$ 60

If you have purchased the Dining Experience package, you are entitled to 1 dish from each section of the Dining Experience menu, up to a maximum of 3 dishes. You may replace a dish from the Dining Experience menu with one from the à la carte menu for 50% of the listed price. You can also order any additional dish at full price.

APPETIZERS

TARTARE* | Yellowfin tuna, avocado, radish, micro greens

CARPACCIO* | Red prawns, confit tomato, black garlic, celery, cucumber

NICOISE SALAD | Tuna, anchovy, egg, green salad, olives

CRACKLING FENNEL SALAD | Orange, hazelnuts, parsley

MARINARA | Light spicy black mussels, tomato, garlic toasted bread

JUMBO LUMP CRAB CAKE | Herb aioli, lemon

MAIN COURSES

WILD CLAMS | Gragnano spaghetti, garlic white wine sauce, parsley

SQUID RAGOUT | Homemade potato gnocchi, Espelette chilly

BOTTARGA* | Gragnano linguine, garlic and oil, mullet bottarga, crispy breadcrumbs, basil

TUNA* | Sesame seared yellowfin tuna, beet mash, asparagus, basil, lemon

BLACK COD | Roasted, baked eggplant caviar, Taggiasca olives, balsamic vinaigrette

DESSERTS

CHEESECAKE | Wild berry coulis

TIRAMISU | Homemade, the original!

CRÈME BRÛLÉE | Bourbon vanilla, brown sugar

ICE CREAM & SORBET | Please ask your waiter for the daily selection

SEASONAL FRESH FRUIT PLATE

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering. * Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 15% service charge will be added to your bill. Prices are subject to change. Your check may reflect applicable VAT or additional tax for certain ports or itineraries. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.

APPETIZERS

COLD

PLATTER MIN 2 PERSONS*

Boston lobster, brown crab claw, oyster, black mussels, prawns, langoustines

\$ 59
per person

Traditional condiments

OYSTERS*

Traditional condiments

\$ 23
½ dozen

OSCIETRA CAVIAR*

Traditional condiments, blinis

\$ 80

ALASKAN KING SMOKED SALMON*

Sourdough black bread

\$ 35

TARTARE*

Yellowfin tuna, avocado, radish, micro greens

\$ 18

CARPACCIO*

Red prawns, confit tomato, black garlic, celery, cucumber

\$ 23

NICOISE SALAD

Tuna, anchovy, egg, green salad, olives

\$ 14

CRACKLING FENNEL SALAD

Orange, hazelnuts, parsley

\$ 11

HOT

STEAM KING CRAB (MIN 14 OZ)

Light lemon butter

\$ 13
per 3.5 oz

LITTLENECK CLAMS

Sautéed, white wine garlic sauce

\$ 23

MARINARA

Light spicy black mussels, tomato, garlic toasted bread

\$ 16

OCTOPUS

Grilled, hummus, rocket leaves, semi-dried tomatoes

\$ 23

JUMBO LUMP CRAB CAKE

Herb aioli, lemon

\$ 18

Vegetarian option available upon request. Please address your waiter who will be happy to arrange an alternative.

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering. * Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 15% service charge will be added to your bill. Prices are subject to change. Your check may reflect applicable VAT or additional tax for certain ports or itineraries. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.

PASTA

WILD CLAMS

Gragnano spaghetti, garlic white wine sauce, parsley

\$ 22

SQUID RAGOUT

Homemade potato gnocchi, Espelette chilly

\$ 19

BOTTARGA*

Gragnano linguine, garlic and oil, mullet bottarga, crispy breadcrumbs, basil

\$ 23

MAIN COURSES

SEA BASS

Oven-baked rock salt crust whole Mediterranean sea bass, fennel confit, raw fennel emulsion

\$ 39
per 1 lb

TUNA*

Sesame seared yellowfin tuna, beet mash, asparagus, basil, lemon

\$ 32

BLACK COD

Roasted, baked eggplant caviar, Taggiasca olives, balsamic vinaigrette

\$ 38

LOBSTER TAIL*

Roasted, Bourbon vanilla light cream, glazed baby carrot

\$ 47

SIDES

Roasted portobello mushroom

Roasted fingerling potato

Roasted sweet onion

Steamed greens

Extra-virgin olive oil mash potato

\$ 3

Vegetarian option available upon request. Please address your waiter who will be happy to arrange an alternative.

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering. * Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 15% service charge will be added to your bill. Prices are subject to change. Your check may reflect applicable VAT or additional tax for certain ports or itineraries. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.

DESSERTS

FONDANT CHOCOLAT	\$ 9
Warm 70% dark chocolate cake, pistachio ice cream	
CHEESECAKE	\$ 8
Wild berry coulis	
TIRAMISU	\$ 7
Homemade, the original!	
CRÈME BRÛLÉE	\$ 8
Bourbon vanilla, brown sugar	
ICE CREAM & SORBET	\$ 6
Please ask your waiter for the daily selection	
SEASONAL FRUIT PLATE	\$ 5
(according to availability)	

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering. * Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. 15% service charge will be added to your bill. Prices are subject to change. Your check may reflect applicable VAT or additional tax for certain ports or itineraries. Certain foods may have been frozen. These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.

WHITE WINES



BARON DE LADOUCETTE, GRANDE CUVÉE SANCERRE BLANC Loire Valley-France		\$ 84
BRANCOTT ESTATE, SAUVIGNON BLANC Marlborough-New Zealand	\$ 11	\$ 45
CAYMUS, CONUNDRUM Napa Valley-California		\$ 64
DANZANTE, PINOT GRIGIO Friuli Venezia Giulia-Italy	\$ 10	\$ 40
FERRARI-CARANO, FUMÉ BLANC Sonoma County-California		\$ 47
FRANÇOIS LE SAINT, POUILLY-FUMÉ Loire Valley-France		\$ 56
HESS SU'SKOL, CHARDONNAY Napa Valley-California		\$ 60
JERMANN, PINOT GRIGIO Friuli Venezia Giulia-Italy		\$ 60
JOSEPH MELLOTT, LE TRONCSEC POUILLY FUMÉ Loire Valley-France		\$ 85
KIM CRAWFORD, SAUVIGNON BLANC Marlborough-New Zealand		\$ 50
LA CREMA, CHARDONNAY Sonoma Coast-California		\$ 55
LE VIGNE DI ZAMÒ, RIBOLLA GIALLA Friuli Venezia Giulia-Italy		\$ 45
SILVERADO VINEYARDS, CHARDONNAY Napa Valley-California	\$ 17	\$ 67

CHAMPAGNE & SPARKLING WINES

DOM PÉRIGNON VINTAGE Épernay-France		\$ 260
LOUIS ROEDERER, CRISTAL BRUT MILLESIMÉ Reims-France		\$ 370
MOËT & CHANDON, ICE IMPÉRIAL Épernay-France		\$ 103
MOËT & CHANDON, ICE ROSÉ IMPÉRIAL Épernay-France		\$ 107
ANERI, PROSECCO DI VALDOBBIADENE SUPERIORE Veneto-Italy	\$ 11	\$ 45
DOMAINE CHANDON, BRUT CLASSIC Napa Valley-California		\$ 52
MARCHESE ANTINORI, FRANCIACORTA ROSÉ Lombardy-Italy	\$ 15	\$ 60

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering. Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol. 18% Beverage gratuities automatically added to all Guests without a beverage package and items excluded from respective package. Prices are subject to change. Your check may reflect applicable VAT or additional tax for certain ports or itineraries.

RED WINES



BELLE GLOS, PINOT NOIR Monterey County-California	\$ 80
CHÂTEAU RAHOUL, GRAVES ROUGE Bordeaux-France	\$ 83
COL D'ORCIA, BRUNELLO DI MONTALCINO Tuscany-Italy	\$ 69
DELAS FRÈRES, HAUTE PIERRE CHÂTEAUNEUF-DU-PAPE Rhône Valley-France	\$ 95
DUCKHORN VINEYARDS, MERLOT Napa Valley-California	\$ 96
FRANCISCAN ESTATE, CABERNET SAUVIGNON Napa Valley-California	\$ 67
MEIOMI, PINOT NOIR California	\$ 16 \$ 63
MIRAFIORE, BAROLO PAIAGALLO Piedmont-Italy	\$ 90
RAVENSWOOD, ZINFANDEL Sonoma County-California	\$ 10 \$ 40
TERRAZAS DE LOS ANDES, MALBEC Mendoza-Argentina	\$ 50

ROSÉ WINES



CASTELLO DI SANTA VITTORIA, ROSA VITTORIA Piedmont-Italy	\$ 9 \$ 36
CHÂTEAU D'ESCLANS, WHISPERING ANGEL Côtes de Provence-France	\$ 60
GÉRARD BERTRAND, CÔTE DES ROSES Languedoc-France	\$ 11 \$ 44
MIRAVAL ROSÉ Côtes de Provence-France	\$ 62

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering. Guests under legal drinking age respective of the country are not permitted to purchase or consume alcohol. 18% Beverage gratuities automatically added to all Guests without a beverage package and items excluded from respective package. Prices are subject to change. Your check may reflect applicable VAT or additional tax for certain ports or itineraries.

