

## SAVOR A ROSÉ

With notes of raspberry, strawberry, red currants and citrus, Rosé is the ideal wine to pair with seafood. These selections have been handpicked to marry beautifully with your meal.

Bottega SPARKLING ROSÉ “Gold” Lombardy, Italy	BL \$39
Peninsula ROSÉ Prosecco “Dosage Zero” Friuli Venezia Giulia, Italy	BL \$39
Le KOOL ROSÉ Champagne, France	BL \$80
Pommery BRUT ROSÉ Champagne, France	GL \$25 / BL \$99*
Hampton Water ROSÉ by Bon Jovi Languedoc, France	BL \$49
Gérard Bertrand ROSÉ Pays d’Oc “6ème Sens” Languedoc, France	GL \$10 / BL \$39

## PERFECT BUBBLES

The innate bubbles of sparkling wines offer an added layer of pairing versatility, the perfect balance of dryness, bubbles, and fruity cream will enrich your Ocean Blue dining experience.

Romio EXTRA DRY PROSECCO Veneto, Italy	GL \$9 / BL \$29
Pere Ventura BRUT CAVA “Cuvée Especial” Catalonia, Spain	BL \$29
Chandon BRUT “Classic” California	BL \$59
Moët & Chandon BRUT “Impérial” Champagne, France	BL \$89
Veuve Clicquot BRUT “Yellow Label” Champagne, France	GL \$29 / BL \$120*
Dom Pérignon BRUT Champagne, France	BL \$250
Louis Roederer BRUT “Cristal” Riems Champagne, France	BL \$450

\*CHOICE OF BOTTLE INCLUDED IN PREMIUM PLUS PACKAGE

## APPETIZERS

Jumbo Shrimp Trio / Classic Cocktail Sauce	\$19
Ahi Tuna and Avocado Tower* / Pomegranate Soy Sauce	\$18
Crab Cake / Tartar Sauce / Lemon	\$19
Blazing Shrimp / Crispy Shrimp / Spicy Chili-Lime Mayonnaise	\$15
Pan-Seared Scallops* / Caramelized Pork Belly / Anise Spiced Soy Glaze	\$21

## SOUPS & SALADS

Clam Chowder / Chopped Clams / Diced Potatoes / Bacon / Celery Thyme / Cream	\$9
Gumbo / Gulf Shrimp / Andouille Sausage / Broiled Chicken / Jasmine Rice	\$9
Iceberg Wedge / Blue Cheese / Cherry Tomatoes / Bacon Red Onion / Blue Cheese Dressing	\$9
Roasted Beets / Tri-Color Beets / Goat Cheese Cream Truffle Dressing	\$11

## FROM THE LAND Served with a choice of two sides

Surf and Turf* / 8 oz Filet Mignon / Lobster Tail <i>Certified Angus Beef®</i>	(\$25 Dining Package Supplement) \$58
8 oz Filet Mignon* <i>Certified Angus Beef®</i>	\$43
Roasted Brick Chicken / Jalapeño-Cilantro Chimichurri	\$29
Roasted Cauliflower Steak / Ras al Hanout / Almonds / Grapes Capers / Parsley	\$24
Add a Broiled Lobster Tail to any Entrée	\$25
Add a Shrimp Skewer to any Entrée	\$15

## SEAFOOD SPECIALTIES

Cold Water Lobster 1 <sup>1/2</sup> lbs / Steamed or Grilled / Drawn Butter (\$25 Dining Package Supplement)	\$49
Seafood Linguini* / Shellfish Cream Sauce / Shrimp / Calamari Mussels / Scallops / Mushrooms / Cherry Tomatoes / Arugula	\$36
Cioppino* / Lobster / Shrimp / Scallops / Clams / Mussels Tomato-Lobster Broth / Rustic Baguette	\$44
Fisherman’s Platter* / Fried or Grilled / Catch of the Day / Shrimp Calamari / Scallops / French Fries / Coleslaw / Remoulade	\$39
Beer Battered Fish and Chips* / Alaskan Cod / French Fries Coleslaw / Tartar Sauce / Malt Vinegar	\$29

## SIMPLY GRILLED FISH

Served with Roasted Provençale Tomato, Lemon, and your choice of Signature Sauce. Served with a choice of two sides.

GRILLED FISH	SAUCES
Norwegian Salmon*	\$35 Maître D’ Butter
Ahi Tuna*	\$37 White Wine Lemon Butter
North Atlantic Cod*	\$39 Tartar Sauce
Black Sea Bass*	\$39 Mango Peach Chutney Chimichurri

## SIDES \$8

French Fries	House Made Coleslaw
Jasmine Rice	Seasonal Vegetable Medley
Potatoes au Gratin	Steamed Asparagus / Hollandaise Sauce

## DESSERTS

\$12

Valrhona Dark Chocolate Mousse Cake  
Dark Chocolate Sorbet / Salted Caramel Popcorn

Vanilla Cheesecake “in a Jar”  
Raspberry Compote / Graham Crackers

French Apple Tart à la Mode  
Puff Pastry / Golden Apple / Vanilla Bean Ice Cream

Key Lime Meringue Pie  
Sweet Dough / Confit Lime Zest

Housemade Sorbets  
Dark Chocolate / Strawberry / Basil / Lime  
Arlette Crunch

## COFFEE



Espresso Single  
\$3.25

Espresso Double  
\$3.65

Cappuccino  
\$4.45

Caffé Latte  
\$4.45

Your check may reflect an additional tax in certain ports or itineraries. A 20% gratuity and beverage service charge will be added to your check. If you have any type of food allergy, please advise your server before ordering. \*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.