



# Ocean Cay

RESTAURANT

Menus provided for reference only.  
Menus are subject to change  
and will be re-confirmed once onboard

# MENU

Welcome to Ocean Cay, where fresh seafood takes center stage. From delicate flavors to bold creations, each plate is a celebration of freshness and Mediterranean-inspired elegance. Enjoy a relaxed dining experience with a three-course menu in an elegant setting.

## APPETIZERS

### SMOKED FRESH OYSTERS\*

Apple marmalade, mignonette

### TARTARE\*

Yellowfin tuna, avocado, radish, microgreens

### GRILLED OCTOPUS

Charred tender octopus, hummus & arugula salad

### SOFT SHELL CRAB\*

Roasted red pepper coulis, baby greens

### CALAMARI

Served golden with lemon aioli, marinara

### LOBSTER MAC & CHEESE

Four cheese, crustacean jus

### COQUILLES ST. JACQUES\*

Seared Scottish scallops, mornay sauce

### SEAFOOD TOWER\*

Maine lobster, king crab, blue crab, jumbo shrimp, langoustine

*Two sides included.*

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.

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.

# SOUPS & SALADS

## CORN & CRAB CHOWDER

Sweet corn, creamy leek, roasted garlic & thyme

## CIOPPINO

Fisherman's stew, grilled garlic sourdough

## CRAB LOUIE

Lump crabmeat, baby shrimp, mixed greens

## HOUSE SALAD

Crisp iceberg tossed with diced cucumber, tomatoes, red onion in a sherry vinaigrette

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# ENTRÉES

## CATCH OF THE DAY

Grilled or pan-fried.

Asparagus, baby tomatoes, butternut cider beurre blanc

## BBQ SHRIMPS & GRITS

New Orleans-style colossal shrimp, smoky grits

## BROILED LOBSTER TAIL

Asparagus risotto

## DOVER SOLE

Roasted brussels sprouts, garlic, parsley brown butter

## TUNA\*

Sesame-seared, medium-cooked, bok choy, ponzu sauce

## BRANZINO

Encrusted in rock salt and baked whole, fennel confit

## COCKEREL

Boneless & grilled in a sweet garlic confit.

Steak fries, herb aioli, roasted jus

## BLACK ANGUS NEW YORK STRIP\*, 14 oz

Cheesy onion rings, port wine jus

# SIDES

Garlic wilted baby spinach

Mashed potatoes

Greek lemon roasted potatoes

Provençal tomatoes

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# DESSERTS

## TIRAMISÙ

The original!

## CRÈME BRÛLÉE

Bourbon vanilla

## PAVLOVA

Crisp meringue, light cream, fresh berries & mint

## TROPICAL FRUIT

Seasonal fruit

## ICE CREAM & SORBET

Daily selection

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# WHITE WINES



BARON DE LADOUCKETTE, GRANDE CUVÉE SANCERRE BLANC  
Loire Valley-France

CAYMUS, CONUNDRUM  
Napa Valley-California

JERMANN, PINOT GRIGIO  
Friuli Venezia Giulia-Italy

JOSEPH MELLOTT, LE TRONCSEC POUILLY FUMÉ  
Loire Valley-France

KIM CRAWFORD, SAUVIGNON BLANC  
Marlborough-New Zealand

MATUA, SAUVIGNON BLANC  
Marlborough-New Zealand

MER SOLEIL, CHARDONNAY  
Napa Valley-California

PASCAL BOUCHARD, MONTMAINS LES VIEILLES VIGNES 1ER CRU CHABLIS  
Burgundy-France

SANTA MARGHERITA, PINOT GRIGIO  
South Tyrol-Italy

SCHLUMBERGER, RIESLING D'ALSACE  
Alsace-France

# CHAMPAGNE & SPARKLING WINES

DOM PÉRIGNON VINTAGE  
Épernay-France

LOUIS ROEDERER, CRISTAL BRUT MILLESIMÉ  
Reims-France

LAURENT PERRIER, BRUT  
Reims-France

LAURENT PERRIER, GRAND SIÈCLE  
Reims-France

LAURENT PERRIER, CUVÉE ROSÉ  
Reims-France

DOMAINE CHANDON, BRUT CLASSIC  
Napa Valley-California

CA' DEL BOSCO, FRANCIACORTA CUVÉE PRESTIGE  
Lombardy-Italy

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.

## RED WINES



BELLE GLOS, PINOT NOIR  
Monterey County-California

CAYMUS, CABERNET SAUVIGNON  
Napa Valley-California

COL D'ORCIA, BRUNELLO DI MONTALCINO  
Tuscany-Italy

DELAS FRÈRES, HAUTE PIERRE CHÂTEAUNEUF-DU-PAPE  
Rhône Valley-France

DUCKHORN VINEYARDS, MERLOT  
Napa Valley-California

ERRAZURIS, CARMÉNÈRE  
Aconcagua-Chile

FRANCIS FORD COPPOLA, DIRECTOR'S CUT CABERNET SAUVIGNON  
Sonoma County-California

ALVARO PALACIOS, LES TERASSES VELLES VINYES PRIORAT  
Priorat-Spain

PENFOLDS, KALIMNA BIN 28 SHIRAZ  
Barossa Valley-Australia

TERRAZAS DE LOS ANDES, MALBEC  
Mendoza-Argentina

## ROSÉ WINES

CHÂTEAU D'ESCLANS, WHISPERING ANGEL  
Côtes de Provence-France

GÉRARD BERTRAND, CÔTE DES ROSES  
Languedoc-France

MIRAVAL ROSÉ  
Côtes de Provence-France

