

## 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*
Thienot X Penfolds BRUT ROSÉ Champagne, France	BL \$150
Hampton Water ROSÉ by Bon Jovi Languedoc, France	BL \$49
Gérard Bertrand ROSÉ Pays d'Oc "6ÈME SENS" Languedoc-Roussillon, 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 "Cuvee Especial" Catalonia, Spain	BL \$29
Chandon BRUT "Classic" California	BL \$59
Moët & Chandon BRUT "Imperial" Champagne, France	BL \$89
Veuve Clicquot BRUT "Yellow Label" Champagne, France	BL \$120
Dom Pérignon BRUT Champagne, France	BL \$275
Louis Roederer BRUT "Cristal" Reims Champagne, France	BL \$525

\*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</sup> / <sub>2</sub> 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, your choice of Signature Sauce. Served with a choice of two sides.

### GRILLED FISH

Salmon*	\$35
Tuna*	\$37
Cod*	\$39
Black Sea Bas*	\$39

### SAUCES

Chimichurri	Tartar Sauce
Mâitre D' Butter	Mango Peach Chutney
White Wine Lemon Butter	

## SIDES \$ 8

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

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.

# 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



ESPRESSO SINGLE  
\$3.25

ESPRESSO DOUBLE  
\$3.65

CAPPUCCINO  
\$4.45

CAFFÈ 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.*

# SPARKLING & WHITE WINES

Listed from milder to stronger and sweetest to least sweet

**SPARKLING** Add depth to your fruit, savory and meaty dishes with these wines. Perfect with oysters, bruschetta, prosciutto, or terrines and pâtés.

101 Romeo **EXTRA DRY PROSECCO** *Veneto, Italy*

102 Pere Ventura **BRUT CAVA "Cuvée Especial"**  
*Catalonia, Spain*

**SWEET & OFF-DRY / BLUSH**

Listed from sweetest to least sweet

The style (sweetness) of these wines helps ease the heat of spicy Asian and Indian dishes.

201 Beringer **WHITE ZINFANDEL**, *California*

202 Shades Of Blue **RIESLING** *Mosel, Germany*

203 Ménage à Trois **MOSCATO** *California*

**LIGHT INTENSITY**

Listed from milder to stronger

Light seafood like salmon, sushi and soft cheeses like feta will take on even more flavor when matched with these delicate wines.

204 Torres Vina Sol **BLEND**, *Cataluña, Spain*

205 Tini **SAUVIGNON BLANC**, *Friuli-Venezia Giulia, Italy*

**MEDIUM INTENSITY**

Listed from milder to stronger

Best with citrus and shellfish or poultry with green salads or sautéed vegetables.

206 East & West **SAUVIGNON BLANC**  
**NORWEGIAN PROPRIETARY WINE**, *California*

207 Matua **SAUVIGNON BLANC** *Marlborough, New Zealand*

208 Spellbound **CHARDONNAY**, *California*

## RED WINES

Listed from milder to stronger

**LIGHT INTENSITY**

Listed from milder to stronger

You will want to savor each sip when paired with mushrooms over roasted chicken or filet mignon.

300 Meridian Vineyards **PINOT NOIR** *Central Coast, California NV*

301 Louis Jadot **GAMAY** *Beaujolais Villages Beaujolais, France*

302 Marengo **BARBERA "SULFITE FREE"** *Piedmont, Italy*

**MEDIUM INTENSITY**

Listed from milder to stronger

Big and bold enough to go with spicy sausages, flavorful pizza or barbecued meats.

310 John Wine Cazes **BLEND "SULFITE FREE"** *Cotes Du Rousillon, France*

311 Kendall-Jackson Vintner's Reserve **ZINFANDEL**, *California*

312 Santa Elvira **MERLOT** *Veneto, Italy*

313 Greg Norman **SHIRAZ** *Limestone Coast, Australia*