



OCEAN
CAY

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 food borne 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.

Prices are subject to change. Your check may reflect applicable VAT or additional tax for certain ports or itineraries.

APPETIZERS

COLD

PLATTER MIN 2 PERSONS*

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

\$ 59
per person

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 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.

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PASTA

WILD CLAMS	\$ 22
Gragnano spaghetti, garlic white wine sauce, parsley	
SQUID RAGOUT	\$ 19
Homemade potato gnocchi, Espelette chilly	
BOTTARGA*	\$ 23
Gragnano linguine, garlic and oil, mullet bottarga, crispy breadcrumbs, basil	

MAIN COURSES

SEA BASS	\$ 39
Oven-baked rock salt crust whole Mediterranean sea bass, fennel confit, raw fennel emulsion	
TUNA*	\$ 32
Sesame seared yellowfin tuna, beet mash, asparagus, basil, lemon	
BLACK COD	\$ 38
Roasted, baked eggplant caviar, Taggiasca olives, balsamic vinaigrette	
LOBSTER TAIL*	\$ 47
Roasted, Bourbon vanilla light cream, glazed baby carrot	

SIDES	\$ 3
Roasted portobello mushroom	
Roasted fingerling potato	
Roasted sweet onion	
Steamed greens	
Extra-virgin olive oil mash potato	

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DESSERTS

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

JELLYBEANS

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WHITE WINES



JERMAN, TUNINA VINTAGE Friuli Venezia Giulia-Italy		\$ 94
DOMAINE SAINT MARC, MEURSAULT Burgundy-France		\$ 86
BARON DE LADOUCETTE, GRANDE CUVÉE SANCERRE Loire Valley-France		\$ 76
BELLAVISTA, CONVENTO SANTISSIMA ANNUNCIATA CURTEFRANCA Lombardy-Italy		\$ 73
JOSEPH MELLOTT, LE TRONCSEC POUILLY FUMÉ Loire Valley-France		\$ 65
LOUIS JADOT, POUILLY FUISSÉ Burgundy-France	\$ 15	\$ 59
DOMAINE LAROCHE, CHABLIS PREMIER CRU Burgundy-France		\$ 57
SILVERADO VINEYARDS, CHARDONNAY Napa Valley-California		\$ 57
HESS SU'SKOL, CHARDONNAY Napa Valley-California		\$ 56
CAYMUS, CONUNDRUM Napa Valley-California		\$ 55
LA CREMA, CHARDONNAY Sonoma Coast-California		\$ 53
LIVIO FELLUGA, PINOT GRIGIO Friuli Venezia Giulia-Italy		\$ 52
FRANÇOIS LE SAINT, POUILLY-FUMÉ Loire Valley-France		\$ 49
KIM CRAWFORD, SAUVIGNON BLANC Marlborough-New Zealand		\$ 47
FERRARI-CARANO, FUMÉ BLANC Sonoma County-California		\$ 45
LE VIGNE DI ZAMÒ, RIBOLLA GIALLA Friuli Venezia Giulia-Italy		\$ 43
BRANCOTT, SAUVIGNON BLANC Marlborough-New Zealand	\$ 9	\$ 36

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. 15% Service charge will be applied 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.

CHAMPAGNE & SPARKLING WINE



LOUIS ROEDERER, CRISTAL BRUT MILLESIMÉ Reims-France	\$ 250
MOËT & CHANDON, DOM PÉRIGNON Épernay-France	\$ 230
MOËT & CHANDON, ICE IMPÉRIAL ROSÉ Épernay-France	\$ 98
MOËT & CHANDON, ICE IMPÉRIAL Épernay-France	\$ 94
MARCHESI ANTINORI, FRANCIACORTA ROSÉ Lombardy-Italy	\$ 15 \$ 59
DOMAINE CHANDON, BRUT CLASSIC Napa Valley-California	\$ 52
ANERI, PROSECCO DI VALDOBBIADENE SUPERIORE Veneto-Italy	\$ 10 \$ 39

JELLYBEANS

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ROSE WINES

MIRAVAL ROSÉ Côtes de Provence-France	\$ 59
CHÂTEAU D'ESCLANS, WHISPERING ANGEL Côtes de Provence-France	\$ 48
MIRABEAU ROSÉ Côtes de Provence-France	\$ 44
GÉRARD BERTRAND, CÔTE DES ROSES Languedoc-France	\$ 10.5 \$ 42

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