

THE

JELLYBEANS

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Ocean  Cay

RESTAURANT

TASTING MENU \$55

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 multi-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

SEAFOOD TOWER** (for two)

\$59 supplement

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

**Multi-course menu is defined as up to one appetizer, one soup or salad, one entrée and one dessert.
\$20 supplement for any extra dish from the Entrées section, and \$4 supplement for any extra side dish.*

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.

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.

Your check may reflect applicable VAT or additional tax for certain ports or itineraries.

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

BRANZINO (for two)

\$45 supplement

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

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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



ANGELO GAJA, VISTAMARE FIANO-VERMENTINO-VIOGNIER CA'MARCANDA Tuscany-Italy		\$76
BARON DE LADOUCKETTE, GRANDE CUVÉE SANCERRE BLANC Loire Valley-France		\$84
BRANCOTT ESTATE, SAUVIGNON BLANC Marlborough-New Zealand	\$11	\$45
CHARTRON ET TRÉBUCHET, MEURSAULT Burgundy-France		\$98
GÉRARD BERTRAND, CIGALUS BLANC Languedoc-France		\$66
JERMANN, PINOT GRIGIO Friuli Venezia Giulia-Italy	\$15	\$60
JERMANN, VINTAGE TUNINA Friuli Venezia Giulia-Italy		\$97
MARCHESE ANTINORI, CERVARO DELLA SALA Umbria-Italy		\$93
MATIAS RICCITELLI, THE APPLE DOESN'T FALL FAR FROM THE TREE TORRONTES Uco Valley-Argentina		\$56
MATUA, SAUVIGNON BLANC Marlborough-New Zealand	\$10	\$40
MEERLUST ESTATE, CHARDONNAY Stellenbosch-South Africa		\$78
MER SOLEIL, CHARDONNAY Napa Valley-California		\$74
PASCAL BOUCHARD, MONTMAINS LES VIEILLES VIGNES 1ER CRU CHABLIS Burgundy-France		\$62
SAINT CLAIR, ORIGIN RIESLING Marlborough-New Zealand		\$75
SCHLUMBERGER, RIESLING D'ALSACE Alsace-France		\$68

CHAMPAGNE & SPARKLING WINES

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BRUNO PAILLARD BRUT Reims-France	\$30	\$120
DOM PÉRIGNON VINTAGE Épernay-France		\$290
LAURENT PERRIER, CUVÉE ROSÉ Reims-France		\$110
LAURENT PERRIER, GRAND SIÈCLE Reims-France		\$230
LOUIS ROEDERER, CRISTAL BRUT MILLESIMÉ Reims-France		\$370
CA' DEL BOSCO, FRANCIACORTA CUVÉE PRESTIGE Lombardy-Italy	\$18	\$72
FERRARI, TRENTO DOC MAXIMUM BLANC DE BLANCS South Tyrol-Italy		\$52
MARCHESE ANTINORI, FRANCIACORTA ROSÉ Lombardy-Italy	\$15	\$60
MARSURET, PROSECCO VALDOBBIADENE SUPERIORE DI CARTIZZE DOCG Veneto-Italy		\$57
VALDO, PROSECCO Veneto-Italia	\$10	\$40

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.

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RED WINES



ALVARO PALACIOS, LES TERRASSES VELLES VINYES PRIORAT Priorat-Spain		\$80
BATASIOLO, BARBARESCO DOCG Piedmont-Italy	\$15	\$60
CHÂTEAU LAROSE-TRINTAUDON HAUT MEDOC Bordeaux-France		\$60
DELAS FRÈRES, HAUTE PIERRE CHÂTEAUNEUF-DU-PAPE Rhône Valley-France		\$95
DUCKHORN VINEYARDS, MERLOT Napa Valley-California		\$96
ERRAZURIS, CARMÉNÈRE Aconcagua-Chile	\$10	\$40
FRANCIS FORD COPPOLA, DIRECTOR'S CUT CABERNET SAUVIGNON Sonoma County-California		\$90
GIRLAN, RISERVA TRATTMANN PINOT NERO South Tyrol-Italy		\$76
ROCCA DI FRASSINELLO, LE SUGHERE DI FRASSINELLO Tuscany-Italy		\$48
TERRAZAS DE LOS ANDES, MALBEC Mendoza-Argentina	\$13	\$50

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ROSÉ WINES



CASTELLO DI SANTA VITTORIA, ROSA VITTORIA Piedmont-Italy	\$9	\$36
CHÂTEAU D'ESCLANS, WHISPERING ANGEL Côtes de Provence-France	\$15	\$60
DOMAINE OTT, BY.OTT CÔTES DE PROVENCE ROSÉ Côtes de Provence-France		\$55
GÉRARD BERTRAND, CÔTE DES ROSES Languedoc-France		\$44
MIRAVAL ROSÉ Côtes de Provence-France		\$62

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