



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.

## STARTERS

### VITELLO TONNATO\*\*

Veal, tuna sauce, greens

### TUNA TARTARE\*\*

Yellowfin tuna, avocado, microgreens

### SEARED CRAB CAKE

Lemon aioli

### OCTOPUS

Roasted, hummus, semi-dried tomatoes, parsley caper sauce

### SEAFOOD PLATTER\*\*

Shrimp, blue crab, maine lobster, scallops, clams, mussels  
**(for two)**

### SEASONAL OYSTERS\*\* ½ dozen

Mignonnettes, lemon

*\*The **three-course** menu includes one dish from **Starters** or **Soups & Salads**, one from **Main Courses**, two sides and one dessert.*

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

## NIÇOISE SALAD

Olive oil-poached belly, anchovies, French beans, egg, green salad, tomato, potatoes and olives on a garbanzo pancake

## SANTORINI SALAD

Tomato, mint, barrel aged feta, cucumber, red onion, large capers, olives, oregano dressing

## LIGURE

Deconstructed Minestrone soup, homemade pesto and San Marzano tomato pulp

## GAZPACHO V

Classic chilled Spanish soup: tomatoes, cucumbers, peppers, onions, sherry vinegar, olive oil

V Vegetarian

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# MAIN COURSES

## SEAFOOD PASTA

Calamarata pasta, seafood , tomato, basil, toasted breadcrumbs

## MUSHROOM POLENTA

Creamy polenta, roasted mushrooms, goat cheese

## SEABASS

Salt-crusted with braised fennel and ladolémono  
**(for two)**

## SALMON\*\*

Pan fried, charred cauliflower, corn, parsley oil

## GRILLED SEAFOOD PLATTER\*\*

Shrimps, lobster, tuna, seabass, calamari, garlic parsley oil

## DOVER SOLE

Roasted, braised artichoke hearts, porcini mushrooms, veal jus

## BLACK COD

Roasted, eggplant purée, tomatoes, Taggiasca olives

## VEAL\*\*

Tenderloin, confit shallot, carrot purée

## COCKEREL

Boneless, marinated in garlic confit then grilled, aioli, chunky fries

## SIDES

Garlic wilted baby spinach

Mashed potatoes

Greek lemon roasted potatoes

Provençal tomatoes

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# DESSERTS

## CRUMBLE

Golden apples, ginger, fior di latte ice cream

## PAVLOVA

Meringue, light cream, berries, coulis, fresh mint

## CRÈME BRÛLÉE

Bourbon vanilla

## TIRAMISÙ

The original!

## ICE CREAM & SORBET

Please ask your waiter for the daily selection

## FRUITS

Seasonal

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# WHITE WINES



SINGLADURAS ALBARIÑO DOC, BODEGAS MONTECILLO  
Rias Baixas-Spain

CHABLIS PREMIER CRU MONTMANS LES VIEILLES VIGNES, PASCAL BOUCHARD  
Burgundy-France

CHÂTEAUNEUF-DU-PAPE BLANC TRADITION, DOMAINE GUY MOUSSET  
Rhône Valley-France

CIGALUS BLANC, GÉRARD BERTRAND  
Languedoc-France

CURTEFRANCA CONVENTO SANTISSIMA ANNUNCIATA DOC, BELLAVISTA  
Lombardy-Italy

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

MEURSAULT, CHARTRON ET TRÉBUCHET  
Burgundy-France

PINOT GRIGIO FRIULI DOC, JERMANN  
Friuli Venezia Giulia-Italy

POUILLY-FUMÉ LE TRONCSEC, JOSEPH MELLOTT  
Loire Valley-France

RIBOLLA GIALLA FRIULI COLLI ORIENTALI DOC, LE VIGNE DI ZAMÒ  
Friuli Venezia Giulia-Italy

RIESLING D'ALSACE, SCHUMBERGER  
Alsace-France

VINTAGE TUNINA IGT, JERMANN  
Friuli Venezia Giulia-Italy

# CHAMPAGNE & SPARKLING WINES

DOM PÉRIGNON VINTAGE  
Épernay-France

LAURENT PERRIER BRUT  
Reims-France

LAURENT PERRIER CUVÉE ROSÉ  
Reims-France

LOUIS ROEDERER CRISTAL BRUT MILLESIMÉ  
Reims-France

BERLUCCHI '61 SATEN  
Lombardy-Italy

CRÉMANT D'ALSACE AOC BRUT, DOMAINE GRUSS & FILS  
Alsace-France

FRANCIACORTA ROSÉ DOCG, MARCHESE ANTINORI  
Lombardy-Italy

PROSECCO VALDOBBIADENE SUPERIORE DOCG, ANERI  
Veneto-Italy

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# RED WINES



AMARONE DELLA VALPOLICELLA CLASSICO DOC, ALLEGRINI  
Veneto-Italy

BORDEAUX ROUGE, CHÂTEAU BEL AIR  
Bordeaux-France

CHÂTEAU RAHOUL ROUGE AOC GRAVES  
Bordeaux-France

CÔTES DU RHÔNE, E. GUIGAL  
Rhône Valley-France

MALBEC, TERRAZAS DE LOS ANDES  
Mendoza-Argentina

MARGAUX DE BRANE CANTENAC, HENRI LURTON  
Bordeaux-France

PINOT NERO RISERVA TRATTMANN DOC, GIRLAN  
South Tyrol-Italy

PINOTAGE BOSSTOK, FAMILY WINE M.A.N.  
Paarl-South Africa

POMEROL, CHÂTEAU BEAUREGARD  
Bordeaux-France

TAURASI RADICI DOCG, MASTROBERARDINO  
Campania-Italy

# ROSÉ WINES

BY.OTT CÔTES DE PROVENCE ROSÉ, DOMAINES OTT  
Côtes de Provence-France

CÔTE DES ROSES ROSÉ, GÉRARD BERTRAND  
Languedoc-France

TOURMALINE, BARTON & GUESTIER  
Côtes de Provence-France

ROSÉ D'ANJOU, BARTON & GUSTIER  
Loire Valley-France

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

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