



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 MONTMAINS 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, ALLEGRI
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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