



Ocean Cay
RESTAURANT

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.

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

COQUILLES ST. JACQUES*
Seared Scottish scallops, mornay sauce

SEAFOOD TOWER*
Maine lobster, king crab, blue crab, jumbo shrimp, langoustine

Two sides included.

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

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

TUNA*

Sesame-seared, medium-cooked, bok choy, ponzu sauce

BRANZINO

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

SIDES

Garlic wilted baby spinach

Mashed potatoes

Greek lemon roasted potatoes

Provençal tomatoes

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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



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

CAYMUS, CONUNDRUM
Napa Valley-California

JERMANN, PINOT GRIGIO
Friuli Venezia Giulia-Italy

JOSEPH MELLOTT, LE TRONCSEC POUILLY FUMÉ
Loire Valley-France

KIM CRAWFORD, SAUVIGNON BLANC
Marlborough-New Zealand

MATUA, SAUVIGNON BLANC
Marlborough-New Zealand

MER SOLEIL, CHARDONNAY
Napa Valley-California

PASCAL BOUCHARD, MONTMAINS LES VIEILLES VIGNES 1ER CRU CHABLIS
Burgundy-France

SANTA MARGHERITA, PINOT GRIGIO
South Tyrol-Italy

SCHLUMBERGER, RIESLING D'ALSACE
Alsace-France

CHAMPAGNE & SPARKLING WINES

DOM PÉRIGNON VINTAGE
Épernay-France

LOUIS ROEDERER, CRISTAL BRUT MILLESIMÉ
Reims-France

LAURENT PERRIER, BRUT
Reims-France

LAURENT PERRIER, GRAND SIÈCLE
Reims-France

LAURENT PERRIER, CUVÉE ROSÉ
Reims-France

DOMAINE CHANDON, BRUT CLASSIC
Napa Valley-California

CA' DEL BOSCO, FRANCIACORTA CUVÉE PRESTIGE
Lombardy-Italy

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RED WINES



BELLE GLOS, PINOT NOIR
Monterey County-California

CAYMUS, CABERNET SAUVIGNON
Napa Valley-California

COL D'ORCIA, BRUNELLO DI MONTALCINO
Tuscany-Italy

DELAS FRÈRES, HAUTE PIERRE CHÂTEAUNEUF-DU-PAPE
Rhône Valley-France

DUCKHORN VINEYARDS, MERLOT
Napa Valley-California

ERRAZURIS, CARMÉNÈRE
Aconcagua-Chile

FRANCIS FORD COPPOLA, DIRECTOR'S CUT CABERNET SAUVIGNON
Sonoma County-California

ALVARO PALACIOS, LES TERASSES VELLES VINYES PRIORAT
Priorat-Spain

PENFOLDS, KALIMNA BIN 28 SHIRAZ
Barossa Valley-Australia

TERRAZAS DE LOS ANDES, MALBEC
Mendoza-Argentina

ROSÉ WINES

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

GÉRARD BERTRAND, CÔTE DES ROSES
Languedoc-France

MIRAVAL ROSÉ
Côtes de Provence-France

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