

OCEAN BLUE

Ocean Blue is Norwegian's fine dining concept created out of our dedication to sourcing the freshest seafood and highest quality ingredients available. Every item on this curated menu has been meticulously selected to bring unique culinary elements to your dining experience.

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ROSÉ & BUBBLES

APPETIZERS

SOUPS & SALADS

FROM THE LAND

SEAFOOD SPECIALTIES

SIMPLY FRESH FISH

SIDES

DESSERTS

COFFEE

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SAVOR A ROSÉ

With notes of raspberry, strawberry, red currants and citrus, Rosé is the ideal wine to pair with seafood. These selections have been handpicked to marry beautifully with your meal.

Bottega SPARKLING ROSÉ “Gold”

Lombardy, Italy

BL \$36

Peninsula ROSÉ Prosecco “Dosage Zero” Friuli

Venezia Giulia, Italy

BL \$32

Hampton Water ROSÉ by Bon Jovi

Languedoc, France

GL \$17 / BL \$27

Veuve Clicquot BRUT ROSÉ

Champagne, France

BL \$125

Amuse Bouche ROSÉ “Prêt à Boire”

Napa Valley, California

BL \$69

Gérard Bertrand ROSÉ Pays d’Oc “6ème Sens”

Languedoc, France

GL \$8 / BL \$26

PERFECT BUBBLES

The innate bubbles of sparkling wines offer an added layer of pairing versatility, the perfect balance of dryness, bubbles, and fruity cream will enrich your Ocean Blue dining experience.

Romio EXTRA DRY PROSECCO Veneto, Italy

GL \$8 / BL \$26

Pere Ventura BRUT CAVA “Cuvée Especial”

Catalonia, Spain

BL \$29

Chandon BRUT “Classic”

California

GL \$20 / BL \$41

Moët & Chandon BRUT “Impérial”

Champagne, France

BL \$85*

Veuve Clicquot BRUT “Yellow Label”

Champagne, France

GL \$31 / BL \$99

Louis Roederer BRUT “Cristal” Reims

Champagne, France

BL \$365

Dom Pérignon BRUT Champagne, France

BL \$229

*CHOICE OF BOTTLE INCLUDED IN PREMIUM PLUS PACKAGE

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*Your check may reflect an additional tax in certain ports or itineraries. A 20% gratuity and beverage service charge will be added to your check. If you have any type of food allergy, please advise your server before ordering. *These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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APPETIZERS

| | |
|--|------|
| Black Tiger Shrimp Trio / Classic Cocktail Sauce | \$19 |
| Ahi Tuna and Avocado Tower* / Pomegranate Soy Sauce | \$14 |
| Jumbo Lump Crab Cake / Tartar Sauce / Lemon (\$5 Dining Package Supplement) | \$19 |
| Blazing Shrimp / Crispy Shrimp / Spicy Chili - Lime Mayonnaise | \$12 |
| Pan - Seared Scallops* / Caramelized Pork Belly / Anise Spiced Soy Glaze | \$18 |

SOUPS & SALADS

| | |
|---|------|
| Clam Chowder / Chopped Clams / Diced Potatoes / Bacon / Celery Thyme / Cream | \$8 |
| Gumbo / Gulf Shrimp / Andouille Sausage / Broiled Chicken / Jasmine Rice | \$9 |
| Iceberg Wedge / Blue Cheese / Cherry Tomatoes / Bacon Red Onion / Blue Cheese Dressing | \$8 |
| Roasted Beets / Tri - Color Beets / Goat Cheese Cream Truffle Dressing | \$10 |

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FROM THE LAND Served with a choice of two sides

| | | |
|---|----------------------------------|------|
| Surf and Turf* / 8 oz Filet Mignon / Lobster Tail <i>Certified Angus Beef®</i> | (\$25 Dining Package Supplement) | \$55 |
| 8 oz Filet Mignon* <i>Certified Angus Beef®</i> | | \$39 |
| Roasted Brick Chicken / Jalapeño - Cilantro Chimichurri | | \$27 |
| Roasted Cauliflower Steak / Ras al Hanout / Almonds / Grapes Capers / Parsley | | \$22 |
| Add a Broiled Lobster Tail to any Entrée | | \$25 |
| Add a Shrimp Skewer to any Entrée | | \$15 |

SEAFOOD SPECIALTIES

| | | |
|--|----------------------------------|------|
| Hong Kong Style Snapper* / Soy - Ginger - Lime Broth Asian Vegetables | | \$39 |
| Cold Water Lobster 1 1/2 lbs / Steamed or Grilled / Drawn Butter | (\$25 Dining Package Supplement) | \$49 |
| Seafood Linguini* / Shellfish Cream Sauce / Shrimp / Calamari Mussels / Scallops / Mushrooms / Cherry Tomatoes / Arugula | | \$34 |
| Cioppino* / Lobster / Shrimp / Scallops / Clams / Mussels Tomato - Lobster Broth / Rustic Baguette | | \$44 |
| Fisherman's Platter* / Fried or Grilled / Catch of the Day / Shrimp Calamari / Scallops / French Fries / Coleslaw / Remoulade | | \$39 |
| Beer Battered Fish and Chips* / Alaskan Cod / French Fries Coleslaw / Tartar Sauce / Malt Vinegar | | \$29 |

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SIMPLY FRESH FISH Market Price

Served with Roasted Provençale Tomato, Lemon, and your choice of Signature Sauce. Served with a choice of two sides.

FRESH FISH

Red Snapper*

Atlantic Salmon*

Grouper*

*Please inquire for additional
Fresh Fish options*

SAUCES

Mâitre D’ Butter

White Wine Lemon Butter

Tartar Sauce

Mango Peach Chutney

Chimichurri

SIDES \$8

French Fries

Jasmine Rice

Potatoes au Gratin

Creamed Spinach

House Made Coleslaw

Quinoa & Kale

Tabbouleh Salad

Seasonal Vegetable Medley

Steamed Broccoli

Brussels Sprouts / Pancetta

Mushroom Risotto

Steamed Asparagus /
Hollandaise Sauce

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DESSERTS

\$10

Valrhona Dark Chocolate Mousse Cake

Dark Chocolate Sorbet / Salted Caramel Popcorn

Vanilla Cheesecake “in a Jar”

Raspberry Compote / Graham Crackers

French Apple Tart à la Mode

Puff Pastry / Golden Apple / Vanilla Bean Ice Cream

Key Lime Meringue Pie

Sweet Dough / Confit Lime Zest

Housemade Sorbets

Dark Chocolate / Strawberry / Basil / Lime

Arlette Crunch

COFFEE



Espresso Single

\$2.45

Espresso Double

\$2.95

Cappuccino

\$3.95

Caffé Latte

\$3.95

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