

OCEAN TERRACE

SEAFOOD BAR

*Inspired by the breathtaking view of the ocean,
The Ocean Terrace Seafood Bar tempts diners with premium seafood
in a casual but elegant setting overlooking the spectacular piazza*

Chilled Vodka (1½ oz pour)

Stoli Elit, Russia	\$8.00
Ciroc, France	\$7.25
Russian Standard, Russia	\$6.95
Grey Goose, France	\$7.25
Ketel One, Holland	\$6.95
Skyy, USA	\$6.25
Stolichnaya, Russia	\$6.25
Absolut, Sweden	\$6.25
Absolut Citron, Sweden	\$6.25
Absolut Vanilia, Sweden	\$6.25
Absolut Raspberri, Sweden	\$6.25
Absolut Orient Apple, Sweden	\$6.25

Chilled Sake (3 oz pour)

Momokawa Organic	\$5.50
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Ultra-Premium Martini's \$8.95

Garnished with Choice of Stuffed Olives or Lemon Twist

Grey Goose
Grey Goose, Dry Vermouth

Hendrick's
Hendrick's, Dry Vermouth

Stoli Elit
Stolichnaya Elit, Dry Vermouth

Bombay Sapphire
Bombay Sapphire, Dry Vermouth

Russian Standard
Russian Standard, Dry Vermouth

Ciroc
Ciroc, Dry Vermouth

Ketel One
Ketel One, Dry Vermouth

Seafood Pleasers

The Royal Maine Lobster	\$9
Poached Lobster Tail, Lobster Claw, Micro Greens Cucumber, Tartar, Egg Salad	
Alaskan King Crab Cocktail	\$6
Dressed Crab Leg, Pickled Cucumber Seaweed, Lotus Chips	
Lime & Chili Crab Margarita Cocktail	\$6
Colossal Jumbo Lump Crab Meat, Avocado Tomato, Red Onion, Cilantro, Tequila Splash	
Ahi Tuna Poke*	\$4
Avocado, Red Onions, Sesame Seed Crisp Wonton Skin, Ginger, Soy Vinaigrette	
Sashimi Trio*	\$6
Two Pieces Each Ahi Tuna, Yellowtail, Salmon	
Nigiri Sushi*	\$9
Two Pieces Each Ahi Tuna, Yellowtail, Salmon	
Balik, The Smoked Salmon of the Tsars*	\$12
Cucumber Tartar, Crème Fraiche Freshly Ground Black Pepper	
Osetra Sturgeon Caviar*	\$60
Traditional Condiments, Toast Points, 1 oz.	
Pollastrini Sardines (Italy)	\$5
Served in the Can with Olive Oil & Chili Garlic Toast	
Spanish Ortiz Ondarroa Anchovies	\$5
Served in the Can, Garlic Toast	

*Consuming undercooked or raw meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Complimentary
With Beverage Purchase

- Edamame (Salted)
Wakame (Seaweed)
Egg Salad (Dill Pickles, Red Onion, Mayonnaise)
Herring Salad (Apple, Potato, Red Beet, Mayonnaise)*
Bay Shrimp Salad (Lemon-Cilantro Vinaigrette)
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Ocean Terrace Specials

Treasure Chest* \$20

- ½ Dozen Fresh Shucked Oysters
- Sashimi Trio, 6 pieces
- Ahi Tuna Poke
- Alaskan Crab Cocktail
- Two Oyster Shooter

OR

- ½ Dozen Sushi Nigiri
 - Sashimi Trio, 6 pieces
 - Ahi Tuna Poke
 - Alaskan Crab Cocktail
 - Two Oyster Shooter
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Wine & Sea* - \$10

*Order a Full Bottle of Wine, Get One
"Treasure Chest" Sampler for Half Price*

Aw Shucks!

Fresh Shucked Oysters* \$9

- ½ Dozen
- Served with Sherry Mignonette
or Cocktail Sauce

Flight of Three Oyster Shooter* \$7

- Vodka Bloody Mary
- Vodka Pepper
- Tequila Salsa

Wine Selection

Champagne & Sparkling Wines

	glass	bottle
Korbel, Brut (187ml)		\$8.00
Nicolas Feuillatte, Brut Reserve	\$13.00	\$60.00
Domaine Chandon, Brut Cuvée	\$8.00	\$38.00
Veuve Clicquot, Brut	\$17.00	\$89.00
Dom Perignon		\$179.00

White Wine

	glass	bottle
Riesling, Hogue	\$7.00	\$26.00
Sauvignon Blanc, Nobilo	\$8.00	\$34.00
Pinot Grigio, Danzante	\$8.00	\$32.00
Pinot Gris, Adelsheim	\$9.00	\$42.00
Chablis, Seigneurie de Tanlay	\$8.00	\$36.00
Chardonnay, Robert Mondavi	\$7.00	\$32.00

Red Wine

	glass	bottle
Pinot Noir, Estancia	\$8.00	\$34.00
Malbec, Diseño	\$8.00	\$29.00
Merlot, Oberon	\$9.00	\$40.00
Châteauneuf-du-Pape, Lazaret	\$9.00	\$38.00
Cabernet Sauvignon, Robert Mondavi	\$7.00	\$31.00
Cabernet Sauvignon, Simi Landslide	\$10.00	\$48.00
Zinfandel, Seghesio	\$9.00	\$39.00

Blush Wines

	glass	bottle
White Zinfandel, Woodbridge	\$7.00	\$28.00
Rosé, les Fumées Blanches	\$8.00	\$30.00

For your convenience a 15% gratuity will be added to your bar account.
 Passengers under 21 years of age are not permitted to purchase
 or consume alcohol onboard a Princess vessel at any time.