

OCEAN BLUE

Ocean Blue is a dining concept created out of our dedication to sourcing the freshest seafood and quality ingredients a chef can buy. Every item here has been handpicked to bring something unique to your dining experience. We hope that you enjoy your meal and most importantly, your voyage with Norwegian.

WHITE WINES

- EXTRA DRY** Prosecco Terre Di Rai, Veneto, Italy G\$10.95 / B\$35.00
BRUT Veuve Clicquot "Yellow Label" Champagne, France G\$23.75 / B\$95.00
MOSCATO Menage à Trois, California G\$8.95 / B \$29.00
RIESLING S. A. Prim "Essence" Qualitätswein Mosel, Germany G\$9.95 / B\$33.00
PINOT GRIGIO Le Rime Banfi, Toscana, Italy G\$8.95 / B \$29.00
SAUVIGNON BLANC North & South NORWEGIAN PROPRIETARY WINE Sonoma, California G\$9.55 / B \$33.00
ALBARINO Antonio Hidalgo Selection "Rosa Nautica" Rias Baixas Galicia, Spain G\$7.25 / B\$29.00
SAUVIGNON BLANC Pascal Jolivet "Clos du Roy" Sancerre Loire, France G\$22.50 / B\$65.00
ROSE BEME SENS Gérard Bertrand Languedoc-Roussillon, France G\$8.95 / B\$29.00
CHARDONNAY Louis Jadot Pouilly Fuisse Burgundy, France G\$19.50 / B\$56.00
CHARDONNAY Chateau Ste. Michelle Columbia Valley, Washington G\$8.95 / B \$29.00
CHARDONNAY Robert Mondavi "Private Selection", California G\$8.95 / B\$29.00
CHARDONNAY Silverado Vineyards Napa Valley, California G\$17.50 / B\$43.00

RED WINES

LISTED FROM MILD TO STRONGER.

- PINOT NOIR** Louis Jadot Burgundy, France G\$17.50 / B\$43.00
SHIRAZ Lindeman's "Bin 50" South Eastern Australia G\$8.95 / B\$29.00
MERLOT Hogue Columbia Valley, Washington G\$8.95 / B\$29.00
CABERNET SAUVIGNON ORGANIC Gérard Bertrand "Réserve Spéciale" Languedoc, France G\$8.95 / B\$29.00
SANGIOVESE Bolla Chianti Tuscany, Italy G\$8.95 / B\$29.00
TEMPRANILLO Torres Altos Ibericos Crianza Rioja, Spain G\$10.95 / B\$35.00
SYRAH / SANGIOVESE Il Bordo Salvatore Ferragamo Plan Di Nova IGT Toscana Tuscany, Italy G\$17.50 / B\$43.00
BLEND Château Catenaac Saint-Emilion Grand Cru, France G\$17.50 / B\$43.00

OYSTERS

- Flight of Oyster Shooters*** / Bloody Mary / Margarita /
Chilled Duck Cognac Consomme / Raspberry Walnut Vinaigrette \$ 7.99
- Freshly Shucked Oysters on Half Shell*** / Champagne Mignonette /
House Cocktail Sauce / Fresh Horseradish 1/2 Dozen 10.99
1 Dozen 20.99
- Duxbury** / Cape Cod, MA
Flavor Profile: Very briny with plump meats set in deep cups with a sweet, buttery fish
Method: Rack & Bag Bottom Cultured
- Malpeque** / Prince Edward Island, Canada
Flavor Profile: Extremely salty, very crisp, lettuce like flavor with a clean finish
Method: Bottom Cultured
- Chincoteague** / Chincoteague Island, VA
Flavor Profile: Distinctive briny flavor followed by a sweet finish
Method: Rack and Bag Cultivated
- Wianno** / Cape Cod, MA
Flavor Profile: Firm, plump meats set in deep cups with a sweet flavor and high brinness.
Method: Rack & Bag Bottom Cultured
- Quonset Point Oysters I** / Narragansett Bay, RI
Flavor Profile: Brine which changes from mild to pronounce with clean finish.
Method: Suspension Tray Cultivation
- Chatham / Oyster Pond** / Cape Cod, MA
Flavor Profile: Rich, firm meat, "slap you in the face" brinness, sweet and mild mineral finish.
Method: Suspension Tray Cultivation

CHILLED

Simple Mixed Green Salad / Apples / Strawberries / Grapes / Oranges / Raspberry Walnut Vinaigrette	\$ 3.99
Chilled Shrimp / Basil Gazpacho Sauce / Orange Jelly / Spicy Tomato Mousse	\$ 8.99
King Salmon Tartare* / Crunchy Vegetables / Yuzu Cream / Black Melba Toast	\$ 6.99
Blue Crab Salad / Heirloom Carrot Ribbons / Radish / Bell Pepper Tapenade	\$ 12.99
Ahi Tuna Sashimi* / Avocado / Onion Apple Ponzu Vinaigrette / Radish	\$ 7.99

CHOWDER / SOUP / HOT APPETIZERS

New England Clam Chowder / Applewood Smoked Bacon / Truffle Oil Drizzle / Sourdough Bowl	\$ 4.99
Cioppino Marmite* / Clams / Mussels / Shrimp / Calamari / Seafood Tomato Broth / Garlic Crouton	\$ 6.99
Oyster Stew* / Plumped Oysters / Celery Cream	\$ 4.99
Pacific Northwest Salmon Cakes / Panko Crusted / Béarnaise Sauce	\$ 6.99
Baked Clams Casino / Cherrystone Clams / Bacon / Casino Butter	\$ 6.99
Broiled Oysters and Crab Meat* / Creamed Spinach / Gruyere Cheese Sauce	\$ 8.99
Fresh Black Mussels* / Thai Yellow Coconut Curry Cream / Crisp Rice Crackers	\$ 7.99
Manila Clams* / Udon Noodles / Spicy Korean Broth	\$ 6.99

*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.
 A 20% gratuity, beverage, and specialty service charge will be added to your check.

3841 Blue Ocean Blue EAST COAST Dinner Menu Insert 4/18

MAINS

Fisherman's Catch Fresh From the Local Market / Your Waiter will Describe Today's Catch*
 Lemon Caper Butter Sauce / Chimichurri Sauce / Roast Fingerling Potatoes / Curmin-Roasted Baby Carrots \$ 24.99

THE SEA

Rigatoni Pasta / Blue Crab / Korean Chili / Cream / Wild Greens	\$ 19.99
Pan Seared Scallops* / Thai-Spiced Carrot Puree / Foamy Coconut Sauce	\$ 21.99
Cold Water Lobster Pot Pie / Américaine Sauce / Morels / Asparagus Tips / Flaky Pastry	\$ 24.99
Sautéed Swordfish Steak* / Sautéed Savoy Cabbage / Applewood Bacon / Young Peas / Marlot Sauce	\$ 18.99
Steamed Grouper Fillet* / Leek Fondue / Blue Crab / Shrimp / Lobster / Crustacean Bisque	\$ 28.99

THE LAND

Tongue and Cheek / Beef Cheek and Tongue Braised in IPA Beer / Red Wine / Yukon Gold Horseradish Mash / Charred Carrot / Turnip Green	\$ 16.99
Roasted Beef Tenderloin* / Chanterelle Mushroom Ragout / Truffle Mashed Potatoes	\$ 23.99

THE SKY

Roasted Muscovy Duck Breast / Duck Croquette / Butternut Squash Puree / Blueberry Vinegar Jus	\$ 17.99
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