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OCEAN BLUE

BY GEOFFREY ZAKARIAN

COCKTAILS

Moscow Mule / Belvedere Vodka/ Ginger/ Lime/ Soda	\$ 9.75
Hemingway Daiquiri / 10 Cane Gold Rum/ Lime/ Grapefruit/ Maraschino Liqueur	\$ 7.50
Gold Rush / Elijah Craig Bourbon/ Lemon/ Honey	\$ 8.00
Mad Man Cosmopolitan / Appleton VX Rum/ St. Germain/ Clementine/ Ginger	\$ 7.00
St. Hilaire / Cava/ Elderflower Liqueur/ Lemon Peel	\$ 8.00
Cognac "75" / Cognac/ Lemon Juice/ Sugar/ Champagne	\$ 9.75
North of Easy / Calvados/ Ginger/ Molasses/ Cinnamon	\$ 7.50
Southside / Plymouth Gin/ Lime Juice/ Sugar	\$ 7.00
Red Velvet / Framboise Lambic/ Champagne	\$10.50
White Russian Munich Style / Russian Standard Vodka/ Fair Coffee Liqueur/ Cream	\$ 7.00

CHAMPAGNE BY THE GLASS

Louis Roederer Brut Premier / Epernay, NV	\$14.50
Moët & Chandon / Brut Imperial/ Epernay, NV	\$18.75

WINE BY THE GLASS

WHITE

Beringer/ White Zinfandel/ California	\$ 7.00
Villa Sandi/ Prosecco Brut/ Veneto, Italy	\$ 9.00
Ruffino/ Pinot Grigio delle Venezie/ Veneto, Italy	\$ 7.50
Bodegas Piedra Negra/ Torrontes/ Mendoza, Argentina	\$ 6.75
Domaine Mollet-Maud/ Sancerre Roc de l'Abbaye/ Loire Valley, France	\$12.00
Bruno Giacosa/ Roero Arneis/ Piemonte, Italy	\$14.50
Fillaboa/ Albarino - Rias Baixas/ Spain	\$10.25
Matua Valley/ Sauvignon Blanc/ Marlborough, New Zealand	\$ 7.75
Clos du Bois/ Sauvignon Blanc/ Napa Valley, California	\$ 9.50
Laboure-Roi/ Pouilly Fuisse/ Burgundy, France	\$10.25
Coppo/ Chardonnay - Costebianche DOC/ Piemonte, Italy	\$11.50
Wild Horse/ Chardonnay/ Central Coast, California	\$10.75

ROSÉ

Les Fumees Blanches/ Rosé/ Vin de France	\$ 7.25
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RED

Estancia/ Pinot Noir/ Monterey, California	\$ 9.75
Marchesi di Frescobaldi/ Sangiovese "Castiglioni Chianti DOCG/ Tuscany, Italy	\$11.25
Coppo/ Barbera d'Asti "Camp du Rouss" DOCG/ Piemonte, Italy	\$10.75
Francois Lurton/ Merlot de Francois Lurton AOC/ Bordeaux, France	\$ 9.50
Rioja Vega/ Tempranillo Crianza/ Rioja, Spain	\$ 8.25
Finca Decero/ Malbec "Remolinas Vineyards"/ Mendoza, Argentina	\$ 9.75
Errazuriz/ Carmenere Reserva/ Colchagua Valley, Chile	\$ 8.00
Blackstone/ Merlot/ California	\$ 8.25
Ravenswood/ Zinfandel "Zen of Zin"/ California	\$ 7.25
Caliterra/ Cabernet Sauvignon "Tributo"/ Colchagua Valley, Chile	\$10.00
Beringer/ Cabernet Sauvignon "Founders Estate"/ California	\$ 7.75
Chateau du Trignon/ Cotes-du-Rhone (Grenache/Syrah/Mourvedre)/ Rhone Valley, France	\$ 8.75
Campo Alegre/ Tinta de Toro/ Toro, Spain	\$10.50
Wolf Blass/ Yellow Label Shiraz/ South Australia	\$ 8.00
Robert Mondavi/ Cabernet Sauvignon/ Napa Valley/ California	\$13.50

FIRST COURSE

Crispy Calamari*/ Hot Peppers/ Fresno Chili Aioli

Mussels Tom Ka Gai*/ Chicken Confit/ Romesco Sauce/ Red Chili/ Baguette

Grilled Prawn Panzanella*/ Heirloom Tomatoes/ Taggiasca Olive Vinaigrette

Beef Tartare*/ Mustard Dressing/ Celery Salad/ Chips

Fried Chickpea Salad/ Iceberg Lettuce/ Castelvetrano Olives/ English Cucumber

Baby Head Lettuce Salad/ Apples/ Endives/ Tarragon Vinaigrette

Beet Salad*/ Smoked Trout Roe/ Rock Shrimp/ Bliss Maple Yogurt

Carrot & Madras Curry Bisque/ Gingerbread/ Plumped Raisins/ Coriander

MAIN COURSE

Lightly Roasted Sea Scallops*/ Guanciale/ Grapefruit/ Caramelized Pork Belly/ White Anchovy

Wild Salmon*/ Buttermilk/ Horseradish/ Leeks/ Crispy Potatoes

Risotto of Jonah Crab*/ Hon Shimeji Mushroom/Parmesan Reggiano/ Olive Oil

Black Sea Bass*/ Plancha Roasted Squash/ Marinated Tomatoes/ Basil Seed Vinaigrette

Monkfish Loin*/ Forbidden Rice/ Cauliflower/ Pine Nut Yogurt

Roast Peking Duck*/ Crushed Sicilian Pistachios/ Caramelized Endive/ Prunes

Dover Sole*/ Whole Roasted/ Sauce Meunière

Grilled Delmonico*/ Grade Prime/ Roasted Shallots/ Watercress

DESSERTS

Warm Chocolate Flourless Cake/ Stracciatella Ice Cream/ Chocolate and Raspberry Essence/ Coco Nibs

Lemon Meringue Tart/ Crushed Blueberries/ Crème de Cassis Sorbet/ Candied Lemon

Bergamont Tea Panna Cotta/ Strawberry Sorbet/ Blackberries/ Fresh Mint

Apple Strudel with Cardamom/ Aged Cheddar Cheese/ Whiskey Sauce/ Quark Gelato

Housemade Sorbets/ Crème De Cassis Sorbet/ Strawberry Sorbet/ Coconut Sorbet/ Galette Tuile

Petits Fours/ Raspberry Paté Fruit/ Chocolate Sea Salt Cookie/ Dark Chocolate Whiskey Truffle

A Selection of Artisanal Cheeses

Tête De Moine/ Membrillo Quince Paste

Cave-Aged Cloth-Bound Cheddar/ Fig-Date Bread

Bayley Hazen Blue/ Candied Walnuts

\$49 cover charge applies for three courses;
Additional charges apply for each additional course.
Your check may reflect applicable vat or additional tax for certain ports or itineraries.
If you have any type of food allergy, please advise your server before ordering.

*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.

OCEAN BLUE

Ocean Blue & The Raw Bar are dining concepts created out of my dedication to sourcing the freshest seafood and premium ingredients a chef can buy. When considering the hospitality style and sensibility of the restaurant, I planned to bring the best of Manhattan on board the Breakaway. I routinely train Norwegian chefs in my New York City kitchens, purchase product from the same purveyors I use on land and import specialty items such as tea from Paris. Every item here has been handpicked to bring something unique to your dining experience. I hope that you enjoy your meal and most importantly, your voyage with Norwegian.

Cheers,

