

WINE BY THE GALLON

THE RAW BAR

BY GEOFFREY ZAKARIAN

WINE BY THE GLASS

CHAMPAGNE

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

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/ Albariño - 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

WINE BY THE GLASS

ROSÉ

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

RED

Estancia/ Pinot Noir/ Monterrey, 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

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

SNACKS

Crab Toasts*/ Dungeness Crab/ Taggiasca Olive Vinaigrette/ Shaved Fennel \$5.25

Crispy Calamari*/ Pickled Chili Rings/ Fresno Chili Aioli \$5.25

Imported Hams

Mangalica/ 12 months \$8.50

Serrano/ 18 months \$6.50

A Selection of Artisanal Cheeses

\$5.00

Tête De Moine/ Membrillo Quince Paste .

Cave-aged Cloth-bound Cheddar/ Fig-Date Bread

Bayley Hazen Blue/ Candied Walnuts

CRUDO

Salmon Tartare* / Bonito Aioli/ Easter Egg Radishes/ Fresh Yuzu Juice	\$6.00
Tuna Crudo* / Cured Green Tomatoes/ Avocado/ White Soy Marinade	\$7.00
Black Bass Ceviche* / Soy Bean/ Habanero Vinaigrette/ Lime Essence	\$7.00
Fluke Crudo* / Cracked Coriander/ Cucumber and Scallion Marinade	\$6.50

SHELLFISH

Oysters on the Half Shell*	MP/ea
Prawns*	\$8.00/three
Littleneck Clams*	MP/ea
½ Maine Lobster*	MP
Seafood Plateau* / Oysters/ Prawns/ Littleneck Clams/ Chilled ½ Lobster/ Black Bass Ceviche/ Spicy Mustard Dressing/ Cucumber Chili Mignonette/ Cocktail Sauce/ For Two Persons	\$35.00/pp
Mussels Tom Ka Gai* / Chicken Confit/ Romanesco Sauce/ Red Chili/ Baguette	\$7.50

DESSERTS

Warm Chocolate Flourless Cake/ Stracciatella Ice Cream/ Chocolate and Raspberry Essence/ Coco Nibs	\$5.00
Lemon Meringue Tart/ Crushed Blueberries/ Crème de Cassis Sorbet/ Candied Lemon	\$5.00
Bergamont Tea Panna Cotta/ Strawberry Sorbet/ Blackberries/ Fresh Mint	\$5.00
Apple Strudel with Cardamom/ Aged Cheddar Cheese/ Whiskey Sauce/ Quark Gelato	\$5.00
Housemade Sorbets/ Crème De Cassis Sorbet/ Strawberry Sorbet/ Coconut Sorbet/ Galette Tuile	\$5.00
Petits Fours/ Raspberry Paté Fruit/ Chocolate Sea Salt Cookie/ Dark Chocolate Whiskey Truffle	\$5.00

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.

THE RAW BAR

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,

A handwritten signature in black ink, appearing to read "Jeffrey Zak". The signature is fluid and cursive, with a long horizontal stroke extending to the right.