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	$ 7.00
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

	Glass	Bottle
Louis Roederer Brut Premier/ Epernay, NV	$14.50	$58.00
Moët & Chandon/ Brut Imperial/ Epernay, NV	$18.75	$75.00

WINE

WHITE	Glass	Bottle
Beringer/ White Zinfandel/ California	$ 7.00	$28.00
Villa Sandi/ Prosecco Brut/ Veneto, Italy	$ 9.00	$36.00
Ruffino/ Pinot Grigio delle Venezie/ Veneto, Italy	$ 7.50	$30.00
Bodegas Piedra Negra/ Torrontes/ Mendoza, Argentina	$ 6.75	$27.00
Domaine Mollet-Maud/ Sancerre Roc de l'Abbaye/ Loire Valley, France	$12.00	$48.00
Bruno Giacosa/ Roero Arneis/ Piemonte, Italy	$14.50	$58.00
Fillaboa/ Albarino - Rias Baixas/ Spain	$10.25	$41.00
Matua Valley/ Sauvignon Blanc/ Marlborough, New Zealand	$ 7.75	$31.00
North & South by Norwegian Cruise Line/ Sauvignon Blanc/ California	$ 7.00	$20.00
Clos du Bois/ Sauvignon Blanc/ Napa Valley, California	$ 9.50	$38.00
Laboure-Roi/ Pouilly Fuisse/ Burgundy, France	$10.25	$41.00
Coppo/ Chardonnay - Costebianche DOC/ Piemonte, Italy	$11.50	$46.00
Wild Horse/ Chardonnay/ Central Coast, California	$10.75	$43.00
ROSÉ		
Les Fumees Blanches/ Rosé/ France	$ 7.25	$29.00
RED		
Estancia/ Pinot Noir/ Monterrey, California	$ 9.75	$39.00
Marchesi di Frescobaldi/ Sangiovese "Castiglioni Chianti DOCG/ Tuscany, Italy	$11.25	$45.00
Coppo/ Barbera d'Asti "Camp du Rouss" DOCG/ Piemonte, Italy	$10.75	$43.00
Francois Lurton/ Merlot de Francois Lurton AOC/ Bordeaux, France	$ 9.50	$38.00
Rioja Vega/ Tempranillo Crianza/ Rioja, Spain	$ 8.25	$33.00
Finca Decero/ Malbec "Remolinas VIneyards"/ Mendoza, Argentina	$ 9.75	$39.00
Errazuriz/ Carmenere Reserva/ Colchagua Valley, Chile	$ 8.00	$32.00
Blackstone/ Merlot/ California	$ 8.25	$33.00
North & South by Norwegian Cruise Line/ Merlot/ California	$ 7.50	$30.00
Ravenswood/ Zinfandel "Zen of Zin"/ California	$ 7.25	$29.00
North & South by Norwegian Cruise Line/ Red Blend/ California	$ 8.00	$32.00
Caliterra/ Cabernet Sauvignon "Tributo"/ Colchagua Valley, Chile	$10.00	$40.00
Beringer/ Cabernet Sauvignon "Founders Estate"/ California	$ 7.75	$31.00
Chateau du Trignon/ Cotes-du-Rhone (Grenache/Syrah/Mourvedre)/ Rhone Valley, France	$ 8.75	$35.00
Campo Alegre/ Tinta de Toro/ Toro, Spain	$10.50	$42.00
Wolf Blass/ Yellow Label Shiraz/ South Australia	$ 8.00	$32.00
Robert Mondavi/ Cabernet Sauvignon/ Napa Valley/ California	$13.50	$54.00

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/ Florida Pink Shrimp/ Blis Maple Yogurt

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

MAIN COURSE

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

Florida Red Snapper*/ Buttermilk / Horseradish/ Leeks/ Crispy Potatoes

Risotto of Gulf Lobster*/ Hon Shimeji Mushroom/Parmesan Reggiano/ Olive Oil

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

Florida Grouper*/ Forbidden Rice/ Cauliflower/ Pine Nut Yogurt

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

Dover Sole*/ Whole Roasted/ Sauce Meunière

Grilled Delmonico*/ Roasted Shallots/ Watercress

SIDES

Charred Broccoli/ Red Chili/ Olive Oil

Chilled Beans/ Pickled Peppers/ Whole Grain Mustard Vinaigrette

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/ Gallette 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

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,