

THE

JELLYBEANS



OCEAN  
CAY

.NET

# DINING EXPERIENCE \$ 60

If you have purchased the Dining Experience package, you are entitled to 1 dish from each section of the Dining Experience menu, up to a maximum of 3 dishes. You may replace a dish from the Dining Experience menu with one from the à la carte menu for 50% of the listed price. You can also order any additional dish at full price.

## APPETIZERS

TARTARE\* | Yellowfin tuna, avocado, radish, micro greens

CARPACCIO\* | Red prawns, confit tomato, black garlic, celery, cucumber

NICOISE SALAD | Tuna, anchovy, egg, green salad, olives

CRACKLING FENNEL SALAD | Orange, hazelnuts, parsley

MARINARA | Light spicy black mussels, tomato, garlic toasted bread

JUMBO LUMP CRAB CAKE | Herb aioli, lemon

## MAIN COURSES

WILD CLAMS | Gragnano spaghetti, garlic white wine sauce, parsley

SQUID RAGOUT | Homemade potato gnocchi, Espelette chilly

BOTTARGA\* | Gragnano linguine, garlic and oil, mullet bottarga, crispy breadcrumbs, basil

TUNA\* | Sesame seared yellowfin tuna, beet mash, asparagus, basil, lemon

BLACK COD | Roasted, baked eggplant caviar, Taggiasca olives, balsamic vinaigrette

## DESSERTS

CHEESECAKE | Wild berry coulis

TIRAMISU | Homemade, the original!

CRÈME BRÛLÉE | Bourbon vanilla, brown sugar

ICE CREAM & SORBET | Please ask your waiter for the daily selection

SEASONAL FRESH FRUIT PLATE

If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

\* Public health advisory: Consuming raw or undercooked meats (poultry, beef, lamb, pork, etc.), seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

18% service charge will be added to your bill. Prices are subject to change.

Your check may reflect applicable VAT or additional tax for certain ports or itineraries. Certain foods may have been frozen.

These foods are defrosted using the most scrupulous procedures that do not alter the organoleptic qualities of the products.

# APPETIZERS

## COLD

### PLATTER MIN 2 PERSONS\*

Boston lobster, brown crab claw, oyster, black mussels, prawns, langoustines  
Traditional condiments

\$ 59  
per person

### OYSTERS\*

Traditional condiments

\$ 23  
½ dozen

### OSCIETRA CAVIAR\*

Traditional condiments, blinis

\$ 80

### ALASKAN KING SMOKED SALMON\*

Sourdough black bread

\$ 35

### TARTARE\*

Yellowfin tuna, avocado, radish, micro greens

\$ 18

### CARPACCIO\*

Red prawns, confit tomato, black garlic, celery, cucumber

\$ 23

### NICOISE SALAD

Tuna, anchovy, egg, green salad, olives

\$ 14

### CRACKLING FENNEL SALAD

Orange, hazelnuts, parsley

\$ 11

## HOT

### STEAM KING CRAB (MIN 14 OZ)

Light lemon butter

\$ 13  
per 3.5 oz

### LITTLENECK CLAMS

Sautéed, white wine garlic sauce

\$ 23

### MARINARA

Light spicy black mussels, tomato, garlic toasted bread

\$ 16

### OCTOPUS

Grilled, hummus, rocket leaves, semi-dried tomatoes

\$ 23

### JUMBO LUMP CRAB CAKE

Herb aioli, lemon

\$ 18

Vegetarian option available upon request. Please address your waiter who will be happy to arrange an alternative.

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# PASTA

WILD CLAMS	\$ 22
Gragnano spaghetti, garlic white wine sauce, parsley	
SQUID RAGOUT	\$ 19
Homemade potato gnocchi, Espelette chilly	
BOTTARGA*	\$ 23
Gragnano linguine, garlic and oil, mullet bottarga, crispy breadcrumbs, basil	

# MAIN COURSES

SEA BASS	\$ 39
Oven-baked rock salt crust whole Mediterranean sea bass, fennel confit, raw fennel emulsion	per 1 lb
TUNA*	\$ 32
Sesame seared yellowfin tuna, beet mash, asparagus, basil, lemon	
BLACK COD	\$ 38
Roasted, baked eggplant caviar, Taggiasca olives, balsamic vinaigrette	
LOBSTER TAIL*	\$ 47
Roasted, Bourbon vanilla light cream, glazed baby carrot	

# SIDES

- Roasted portobello mushroom
- Roasted fingerling potato
- Roasted sweet onion
- Steamed greens
- Extra-virgin olive oil mash potato

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# DESSERTS

FONDANT CHOCOLAT \$ 9  
Warm 70% dark chocolate cake, pistachio ice cream

CHEESECAKE \$ 8  
Wild berry coulis

TIRAMISU \$ 7  
Homemade, the original!

CRÈME BRÛLÉE \$ 8  
Bourbon vanilla, brown sugar

THE ICE CREAM & SORBET \$ 6  
Please ask your waiter for the daily selection

SEASONAL FRUIT PLATE \$ 5  
(according to availability)

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