

# WHITE WINES



JERMANN, TUNINA VINTAGE (2015) Friuli Venezia Giulia-Italy		\$ 94
DOMAINE SAINT MARC, MEURSAULT (2013) Bourgogne-France		\$ 77
BARON DE LADOUCETTE, GRAND CUVÉE SANCERRE (2015) Vallée de la Loire-France		\$ 72
BELLAVISTA, CONVENTO SANTISSIMA ANNUNCIATA CURTEFRANCA (2012/2013) Lombardia-Italy		\$ 67
LOUIS JADOT, POUILLY FUISSÉ (2014) Bourgogne-France	\$ 13	\$ 59
DOMAINE DROUHIN, ARTHUR CHARDONNAY Oregon		\$ 59
JOSEPH MELLOTT, POUILLY FUMÉ (2015) Vallée de la Loire-France		\$ 59
HESS SU'SKOL, CHARDONNAY (2012) Napa Valley-California		\$ 54
DOMAINE LAROCHE, CHABLIS Bourgogne-France		\$ 53
CAYMUS, CONUNDRUM (2015) Napa Valley-California		\$ 52
LIVIO FELUGA, PINOT GRIGIO (2016) Friuli Venezia Giulia-Italy		\$ 49
LA CRÉMA, CHARDONNAY (2015) Sonoma Coast-California	\$ 11	\$ 49
FRANCOIS LE SAINT, POUILLY FUMÉ (2015) Vallée de la Loire-France		\$ 47
KIM CRAWFORD, SAUVIGNON BLANC (2016/2017) Marlborough-New Zealand		\$ 45
FERRARI-CARANO, FUMÉ BLANC (2013/2014) Napa Valley-California		\$ 42
LE VIGNE DI ZAMÒ, RIBOLLA GIALLA (2016) Friuli Venezia Giulia-Italy		\$ 39
BRANCOTT, SAUVIGNON BLANC Marlborough-New Zealand	\$ 7.5	\$ 33

# CHAMPAGNE & SPARKLING WINE



LOUIS ROEDERER, CRISTAL BRUT MILLESIMÉ Reims-France		\$ 250
DOM PÉRIGNON Épernay-France		\$ 220
MOËT & CHANDON, ICE ROSÉ IMPÉRIAL Épernay-France		\$ 92
MOËT & CHANDON, ICE IMPÉRIAL Épernay-France		\$ 87
IRON HORSE, WEDDING CUVÉE Sonoma County-California		\$ 76
MARCHESI ANTINORI, FRANCIACORTA ROSÉ Lombardia-Italy	\$ 13	\$ 59
ROEDERER ESTATE, BRUT PREMIER Napa Valley-California	\$ 12.5	\$ 56

## ROSÉ WINES

MIRAVAL ROSÉ (2016) Côtes de Provence-France		\$ 57
CHÂTEAU D'ESCLANS, WHISPERING ANGEL (2016) Côtes de Provence-France		\$ 42
MIRABEAU ROSÉ (2016) Côtes de Provence-France		\$ 37
GÉRARD BERTRAND, CÔTE DES ROSES Languedoc-France	\$ 7.5	\$ 33

Guests with an All-inclusive package are entitled to the drinks offered by their package.  
Guests under 21 years of age are not permitted to purchase or consume alcohol.  
A 15% bar service charge is automatically added to all purchases.  
Prices are subject to change. Your check may reflect applicable VAT for certain ports or itineraries.  
If you have any allergy or sensitivity to specific foods, please notify our staff before ordering.

# DINING EXPERIENCE

## \$ 50

If you have purchased the Dining Experience package, you are entitled to 3 dishes of your choice from Dining Experience menu. 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.

Please note that LOUP DE MER is not included in the Dining Experience package.

If you do not eat fish or seafood, please tell your waiter who will be happy to arrange an alternative.

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

15% 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.

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

# FIRST DIVE

## 12 OYSTERS\*

Live Market Selection. Mignonette sauce, Spicy Vinaigrette, Lemon

\$ 29

## CRAB SELECTION

Cold or Warm Crab Selection, Lemon Butter  
(King, Alaskan Snow, Stone; availability based on seasonality)

\$ 39

## CRAB CAKE

Remoulade Sauce, Lemon

\$ 15

## CONCH FRITTER

Seasonal Greens, St Marie Sauce

\$ 9

## YELLOWFIN\*

Tuna Tartare, Avocado, Micro Greens

\$ 10

## MINUTE TART

Bayaldi, Confit Shallots, Baked Goat Cheese, Fresh Thyme

\$ 10

# THE SEA ...

## BOUILLABAISSE

Provençal Rock Fish Soup, Fish Fillets, Aioli, Garlic Bread  
(Two servings, min 2 persons)

\$ 50

## LOUP DE MER

25 oz Fresh Salt Crusted Mediterranean Sea Bass, Flown in Weekly,  
Confit Fennel, Fresh Herbs Emulsion (min 2 persons)

\$ 60

## LINGUINE

White Wine, Manila Clams, Parsley

\$ 15

## SEABASS

Steamed Fillet, Whipped Potatoes, Taggiasche Olives, Seaweeds,  
Almond Basil Pesto

\$ 25

## 12 HOT OYSTERS

Garlic Baby Spinach, Curry Sabayon, Orange Zest

\$ 29

## 3 CRISPY SOFT SHELL CRABS

Seasonal Greens, Spicy Lemon Mayo

\$ 24

## PAPPARDELLE

Forest Mushrooms, Sweet Garlic, Cream, Parsley

\$ 15

## SIDE DISHES

\$ 4

### POTATO

Traditional Mashed

### SEASONAL

Zucchini, Bell Pepper, Eggplant, Tomato, Celery, Basil

### GREEN BEANS

Butter French Beans, Toasted Almonds

### BABY SPINACH

Garlic

# DIVE DEEPER

## FONDANT\*

Warm Chocolate Cake, Pistachio Ice Cream

\$ 8

## CHEESECAKE

Wild Berry Coulis

\$ 7

## CRUMBLE

Mango, Espresso-flavored Ice Cream

\$ 7

## CRÈME BRÛLÉE

Bourbon Vanilla, Brown Sugar

\$ 7

## FRESH FRUITS

Mint Ice Slush

\$ 5