

OCEAN BLUE

Ocean Blue is a dining concept created out of our dedication to sourcing the freshest seafood and quality ingredients a chef can buy. Every item here has been handpicked to bring something unique to your dining experience. We hope that you enjoy your meal and most importantly, your voyage with Norwegian.

SPECIALTY COCKTAILS

Gold Rush / Elijah Craig Bourbon / Fresh Lemon / Honey	\$ 10.95
North of Easy / Calvados / Ginger / Molasses / Cinnamon	\$ 9.95
White Russian Munich Style / Russian Standard Vodka / Coffee Liqueur / Cream	\$ 9.95

CHILLED

Simple Mixed Green Salad / Apples / Strawberries / Grapes / Oranges / Raspberry Walnut Vinaigrette	\$ 3.99
Chilled Shrimp / Basil Gazpacho Sauce / Orange Jelly / Spicy Tomato Mousse	\$ 8.99
King Salmon Tartare* / Crunchy Vegetables / Yuzu Cream / Black Melba Toast	\$ 6.99
Dungeness Crab Salad / Heirloom Carrot Ribbons / Radish / Bell Pepper Tapenade	\$ 12.99
Ahi Tuna Sashimi* / Avocado / Onion Apple Ponzu Vinaigrette / Radish	\$ 7.99

CHOWDER / SOUP / HOT APPETIZERS

Pacific Clam Chowder / Applewood Smoked Bacon / Truffle Oil Drizzle / Sourdough Bowl	\$ 4.99
Cioppino Marmite / Clams / Mussels / Shrimp / Calamari / Crab / Seafood Tomato Broth / Garlic Crouton	\$ 6.99
Oyster Stew / Plumped Oysters / Celery Cream	\$ 4.99
Pacific Northwest Salmon Cakes / Panko Crusted / Béarnaise Sauce	\$ 6.99
Baked Clams Casino / Cherrystone Clams / Bacon / Casino Butter	\$ 6.99
Broiled Oysters and Crab Meat / Creamed Spinach / Gruyere Cheese Sauce	\$ 8.99
Fresh Black Mussels / Thai Yellow Coconut Curry Cream / Crisp Rice Crackers	\$ 7.99
Manila Clams / Udon Noodles / Spicy Korean Broth	\$ 6.99

If you have any type of food allergy, please advise your server before ordering.
*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
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.
Seafood Extravaganza not included as part of the Specialty Dining Package upcharge.
A 20% gratuity, beverage, and specialty service charge will be added to your check.

OYSTERS

Flight of Oyster Shooters* / Bloody Mary / Margarita /
Chilled Duck Cognac Consommé / Raspberry Walnut Vinaigrette \$ 7.99

Freshly Shucked Oysters on Half Shell* / Champagne Mignonette / Market Price - 1/2 Dozen
House Cocktail Sauce / Fresh Horseradish Market Price - 1 Dozen

Little Skookum / *Skookum Inlet, South Puget Sound, WA*

Flavor Profile: Crisp firm bite, balanced, rich, seaweed, slight musk.

Method: Bag to beach

South Sound Kumamoto / *Oakland Bay, South Puget Sound, WA*

Flavor Profile: Mild brine, buttery, sweet middle with peppery

undertones, melon and lettuce finish. Method: Bag to beach

Snow Creek Pacific / *Discovery Bay, Olympic Peninsula, WA*

Flavor Profile: Wonderfully clean, salty and sweet, tangy and metallic
with an enduring seaweed and cucumber after taste.

Method: Suspended and Beach finished

Fanny Bay / *Bayne's Sound, Vancouver Island BC*

Flavor Profile: Sweet and salty, slight metallic taste, and a pronounced
cucumber finish. Method: Tray-raised and shook and also beach grown

Hama Hama Sea Cow / *Hammersley Inlet, Shelton, WA*

Flavor Profile: Clean, crisp, and honest, frequently mineral and fruity,
but never musky. Method: Tumbled

Blue Pools / *Lilliwaup, WA*

Flavor Profile: Creamy, crunchy texture, complex flavor, briny, savory,
cucumbery, sweet and vegetal finish. Method: Tide Tumbled

Deer Creek / *South Hood Canal, WA*

Flavor Profile: Mild, lettuce, citrus undertones.

Method: Bag to beach

MAINS

Fisherman's Recommendation / Any of our Exceptional Fresh Fish - Simply Prepared - Steamed or Sautéed
Lemon Caper Butter Sauce / Chimichurri Sauce / Roast Fingerling Potatoes / Cumin-Roasted Baby Carrots \$ 24.99

THE SEA

Rigatoni Pasta / Barents Sea King Crab / Korean Chili / Cream / Wild Greens \$ 24.99

Pan-Seared Scallops* / Thai Spiced Carrot Purée / Foamy Coconut Sauce \$ 19.99

Cold Water Lobster Pot Pie / Américaine Sauce / Morels / Asparagus Tips / Flaky Pastry \$ 24.99

Sautéed Black Seabass Fillet* / Sautéed Savoy Cabbage / Applewood Bacon /
Young Peas / Merlot Sauce \$ 21.99

Steamed Pacific Halibut / Leek Fondue / King Crab / Shrimp / Lobster / Crustacean Bisque \$ 34.99

THE LAND

Tongue and Cheek / Beef Cheek and Tongue Braised in IPA Beer / Red Wine
Yukon Gold Horseradish Mash / Charred Carrot / Turnip Green \$ 16.99

Roasted Beef Tenderloin* / Chanterelle Mushroom Ragout / Truffle Mashed Potatoes \$ 23.99

THE SKY

Roasted Muscovy Duck Breast / Duck Croquette / Butternut Squash Puree / Blueberry Vinegar Jus \$ 17.99

If you have any type of food allergy, please advise your server before ordering.
*These items are served raw or undercooked, or contain (or may contain) raw or undercooked ingredients.
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.
A 20% gratuity, beverage, and specialty service charge will be added to your check.