Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illnesses, especially if you have certain medical conditions.

**Sushi**

- Spicy Tuna Roll* 10
  - Sesame, Scallion, Soy

- Sunset Maki Roll 9
  - Sesame, Scallion, Soy

- Alaskan California Maki Roll 10
  - Salmon, Mango, Avocado, Spicy Mayo, Tempura Crunch

- Roast Beef Spinach Wrap 10
  - Chives and Toasted Brioche

- Chilled Lobster Roll 14
  - Lemon Poached Lobster with Creme Fraiche, Celery

**Sandwiches**

- Oven Roasted Turkey Club Sandwich 7
  - Sliced Turkey Breast, Swiss Cheese, Garlic Aioli, Bacon, Lettuce, Tomato on Toasted Baguette

- Roasted Vegetables, Spinach, Avocado, Roasted Tomato Spread Vegetables Wrap 8

- Chilled Horseradish Spread, Lettuce, Tomato, Pickled Shallots Roast Beef Spinach Wrap 9

- Vegetable Wrap 8

- Spicy Tuna Roll 10
  - Sesame, Scallion, Soy

- Sunset Maki Roll 9
  - Sesame, Scallion, Soy

- Spicy Tuna Roll* 10
  - Sesame, Scallion, Soy
Prepare yourself for some of the best views aboard as you soar over the open ocean on the Magic Carpet. The highlight of our outward-facing vision, this incredible engineering feat is the world’s first cantilevered, floating platform that reaches heights of 13 stories above sea level. 

What started as an idea to bring our guests closer to their destination and the sea in a Modern Luxury way, the Magic Carpet is designed with comfortable seating, a full bar, and space for live music performances, so it truly is a destination in itself on Celebrity Edge. 

Prep for yourself for some of the best views aboard as you soar!
 Consuming raw or undercooked meats, seafood, shellfish, eggs, milk or poultry may increase your risk of food-borne illness, especially if you have certain medical conditions.

**Salads**

**Garden Greens Salad** 11
Balsamic Dressing, Sea Salt

**Tuna Niçoise Salad** 11
Fresh Tuna Sliced over Mixed Greens and Tomato, Haricots Verts, Red Bliss Potatoes, Egg, Olives and Shallot Vinaigrette

**Caesar Salad** 9
Crisp Romaine Tossed with Herb Croutons, Parmesan Cheese, and Home-Made Caesar Dressing Add: Chicken 4 | Shrimp 6 | Lobster 14

**Bites**

**Shrimp Cocktail** 8
Wasabi Cream, Ginger-Sake Dressing, Shiso

**Selection of East & West Coast Oysters** 9/18
1/2 Dozen or Dozen,

**Crispy Crab Cake** 10
Sriracha Mayo, Green Papaya Salad, Ginger Dressing

**New England Clam Chowder** 5
Smoked Bacon, Yukon Potatoes, Fresh Thyme

**Traditional Fish and Chips** 11
Tartar Sauce, French Fries

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Depending upon its location, the mood and activation of the Magic Carpet evolves, providing exciting new venues, incredible visual perspectives, and a distinct experience on every deck it visits. This innovative and transformative space is truly unlike anything you will ever experience.

On deck 2, the Magic Carpet becomes an extension of modern luxury tendering at our Destination gateway.

While on deck 5 during the afternoon, she transforms into a beautiful alfresco restaurant with amazing water views. Here, we feature a casual menu of food and drinks.

In the late afternoon, the Magic Carpet rises above the pool deck and transforms into a bar with a very special selection of cocktails and a gorgeous view of the ocean from atop the ship.

In the evening, the Magic Carpet will descend to Deck 5, where it then becomes the perfect spot for a before or after dinner drink, or lite bite to eat.

On select days, the Magic Carpet will ascend to deck 16, where we will feature Dinner on the Edge ($75) and Brunch on the Edge ($25).
Decoy Cabernet Sauvignon

Villa Maria Sauvignon Blanc

Mer Soleil Chardonnay

Souverain Cabernet Sauvignon

Columbia Crest Grand Estates Merlot

The Seeker Chardonnay

Corte Giara Pinot Grigio

Wines by the Glass

Class 20 • Bottle 105
Perrier-Jouët Grand Brut, Champagne, France

Class 20 • Bottle 96
Domene Carneros, Rose, Carneros, California

Class 9 • Bottle 39
Fanti, Prosecco, Tre-Venezie, Italy

Bubbles
<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
<th>Ingredients</th>
</tr>
</thead>
<tbody>
<tr>
<td>Magic Spritz</td>
<td>15</td>
<td>Aperol, Lager, Seltzer</td>
</tr>
<tr>
<td>Magic Carpet</td>
<td>15</td>
<td>Zacapa® 23 Rum, Cachaça, Fresh Lime, Vanilla, Bitters</td>
</tr>
<tr>
<td>Magic Carpet Cocktails</td>
<td></td>
<td>An 18% service charge will be automatically added to your check.</td>
</tr>
<tr>
<td>Magic Carpet</td>
<td>16</td>
<td>20th Century</td>
</tr>
<tr>
<td>Magic Carpet</td>
<td>16</td>
<td>Fresh Lime, Frangelico, Allspice Dram, Cinnamon</td>
</tr>
<tr>
<td>Magic Carpet</td>
<td>15</td>
<td>Buffalo Trace, Barley Tea, Bitters</td>
</tr>
<tr>
<td>Magic Carpet</td>
<td>15</td>
<td>Fresh Grapefruit, Allspice Dram, Cachaça, Fresh Lime, Creme De Cacao, Cocchi Americano</td>
</tr>
<tr>
<td>Magic Carpet</td>
<td>15</td>
<td>Tito's Vodka, Vermouth, Housemade Grenadine, Allspice Dram, Cinnamon</td>
</tr>
<tr>
<td>Magic Carpet</td>
<td>20</td>
<td>Zacapa® 23 Rum, Cachaça, Fresh Lime, Vanilla, Bitters</td>
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