THE LOUNGE

AT OCEAN PRIME

CHAMPAGNES

A toast to golden nights and sparkling moments.

	6oz	*btl*
VEUVE CLICQUOT, "RÉSERVE CUVÉE" Champagne, Brut, France, NV	31	155
TAITTINGER, BRUT, "LA FRANCAISE" Champagne, France, NV	25	125
PIPER-HEIDSIECK, BRUT, "CUVÉE" Champagne, France, NV	32	160
TAITTINGER, BRUT, "CUVÉE" Champagne, France, NV 375ml	–	60
RUINART, BRUT, "BLANC DE BLANCS" France, NV 375ml	–	90
PERRIER JOUËT, BRUT, "GRAND BRUT" Champagne, France, NV	–	160
HENRIOT, ROSÉ Millesime, Champagne, France, 2012	–	299
PERRIER JOUËT, BRUT ROSÉ, "BLASON" Champagne, France, NV	–	210
DOM PÉRIGNON, BRUT Epernay, Champagne, France, NV	–	450

COCKTAILS

FORBIDDEN FRUIT
Tequila Ocho Reposado, Grapefruit, Lime, Vanilla, Agave, Rosemary, Cardamom — 21

LYCHEE 75
Silent Pool Gin, Chamomile, Lemon, Lychee, Champagne — 19

MATCHA ALEXANDER
Butter-washed Remy 1738, Vanilla, Matcha, Honey, Cream, Citrus Foam — 23

BOURBON SOLSTICE
Brown Butter Infused Bourbon, Oloroso Sherry, Lemon, Demerara, Torched Pineapple — 21

NA FLASHBACK
Lyre's Amaretti Lemon, Orange, Aquafaba, Vanilla Bean — 18

SUSHI & SMALL PLATES

CHIPS & CAVIAR DIP*
Sour Cream, Egg Yolk, Pickled Onion, Capers — 39

CEVICHE*
Tuna, Salmon, Whitefish, Tomato, Pickled Red Onion, Cilantro, Yuzu Ponzu Dressing — 29

MEDITERRANEAN LAMB LOLLIPOP*
Coriander, Lemon, Tzatziki — 24

COLOSSAL CRAB TOSTADA
Miso Mustard Aioli, Smashed Avocado, Orange, Chive — 29

NIGIRI* *Caviar, Gold Leaf, Chives*

Salmon Belly	11 ea.
No. 1 Ahi Tuna	12 ea.
A-5 Wagyu	18 ea.

GENERAL MANAGER YURII BARAJAS | EXECUTIVE CHEF JONATHAN MILAN

gfm **CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST**

* Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely gluten free.