OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

GROUP & EVENT DINING

BEVERLY HILLS · BOSTON · CHICAGO · COLUMBUS · DALLAS
DENVER · DETROIT · FORT LAUDERDALE · INDIANAPOLIS · KANSAS CITY
LAS VEGAS · NAPLES · NASHVILLE · NEW YORK CITY · ORLANDO
PHILADELPHIA · PHOENIX · SARASOTA · TAMPA · WASHINGTON, D.C.

DETAILS MATTER IN EVERYTHING WE DO

The perfect setting for your private or semi-private event

At Ocean Prime, we promise to do everything to make your celebration one you'll always remember. Each Ocean Prime location is unique and inspired by the energy of the city where it's located. Dramatically designed, the restaurants are social, fun, and glamorous. Every element has been carefully curated with attention to every detail.

We specialize in incredible seafood and prime steaks, but Ocean Prime is much more than just a steakhouse or seafood restaurant. Ocean Prime is an extraordinary dining destination. Our menu features classic dishes crafted with a modern sensibility and an appreciation for ingredients. With lighter fare, like our shellfish cobb salad and sushi, as well as more indulgent items like our smoking shellfish tower, juicy steaks and decadent desserts, there's something for every occasion.

Our passion is to offer exceptional service and truly genuine hospitality to each and every guest. VIP treatment is standard at Ocean Prime.

WE DELIVER MORE THAN JUST AMAZING FOOD AND BEVERAGES: WE CREATE REMARKABLE EXPERIENCES.

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

WELCOME COCKTAILS

REPOSADO PAPER PLANE

Casamigos Reposado, Aperol, St-Germain, Fresh Lemon Juice

17

BERRIES & BUBBLES

Ketel One Citroen Vodka, Marinated Blackberries, Fresh Lemon Juice, Piper Sonoma Brut, Dry Ice Smoke

22

PRIME MANHATTAN

Woodford Reserve Bourbon, Carpano Antica Vermouth, Nonino Amaro, Rosemary Grapefruit Peppercorn Bitters

19

CHAMPAGNE TOAST

BRUT

Moët & Chandon, "Imperial," Champagne, France, NV

158 / *bottle*

CHAMPAGNE

Brut, Veuve Clicquot, "Reserve Cuvée," Champagne, France, NV

124 / *bottle*

CHAMPAGNE

Brut, Dom Pérignon, France

550 / *bottle*

BUBBLES BAR

$5 PER PERSON *plus*
CHOICE OF CHAMPAGNE BASED ON CONSUMPTION

Enhance your champagne toast with an interactive event.
Add fresh local berries paired with fresh juices to give your guests a prime mimosa experience.

WINE

Our team will help select custom wine pairings from our *Wine Spectator* honored wine list to complement events of any size. Please contact your Sales & Event Manager to view our full wine list and discuss your event.

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APPETIZERS

PRICED PER DOZEN

SEAFOOD

CAVIAR DEVILED EGGS* *Black Truffle, Chives* 56

AHI TUNA TARTARE* *Avocado, Pickled Ginger, Crisp Wontons* 60

JUMBO LUMP CRAB CAKE BITES *Mustard Aioli* 60

LOBSTER TOAST *Avocado, Scallion* 72

LOBSTER "POPCORN" *Sweet Sriracha Dip* 60

CAVIAR* *Crispy Potato, Créme Fraiche* 72

BACON WRAPPED SCALLOPS* 120

STEAK • CHICKEN • CHOPS

HOISIN CHICKEN SLIDERS *Sweet Chili Aioli* 60

GRILLED TENDERLOIN CROSTINI* *Horseradish Cream, Caramelized Onions* 72

PRIME SLIDERS* 60

LAMB LOLLIPOPS* 84

VEGETARIAN

CAPRESE SKEWERS *Fresh Mozzarella, Tomato, Basil, Balsamic* 48

ARANCINI *Mozzarella, Tomato Purée* 48

TRUFFLE MAC & CHEESE BITES 48

WARM BREAD BASKET

(Serves 4–6 people)

Parker House Loaf, Crackers, Pretzel Bread, Whipped Butter

10

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SEAFOOD ON ICE

CUSTOM BUILT

OYSTERS ON THE HALF SHELL* *gfm*

ROSE & GARNET
Private Label, Cape Cod, MA 29

WEST COAST 33

CHILLED CRAB MEAT COCKTAIL *gfm* 31

JUMBO SHRIMP COCKTAIL *gfm* 30

DRESSED COLD WATER LOBSTER TAIL *gfm* 36

DUTCH HARBOR KING CRAB LEGS ..... MKT

SUSHI PLATTERS

SERVES 2–3 PEOPLE

PRIME ROLL* *Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio* 29

OCEAN ROLL* *gfm #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil* 30

SPICY TUNA ROLL* *gfm Avocado, Scallion, Jalapeño, Shiso* 31

DYNAMITE ROLL *Tempura Shrimp, Spicy Mayo, Sesame Seeds* 30

VEGETABLE ROLL *Tempura Broccolini, Beech Mushroom, Radish, Citrus Soy Vinaigrette* 23

PLATTERS

PRICED PER PERSON

HUMMUS 6

VEGETABLE CRUDITÉ *gfm* 6

CHARCUTERIE BOARD *gfm* 12

CHEESE & FRUIT *gfm* 12

SMOKED SALMON* *gfm* 9

ACCESSORIES

PRICED PER PERSON

OSCAR STYLE* *gfm* 16

GARLIC SHRIMP SCAMPI *gfm* 18

BLUE CHEESE CRUST *gfm* 11

BLACK TRUFFLE BUTTER *gfm* 12

LOBSTER TAIL *gfm* 36

SIDES

EACH ORDER SERVES 2–3

BLACK TRUFFLE
Mac & Cheese
Tillamook Cheddar **19**

MAKE IT SURF
Add
COLD WATER LOBSTER TAIL
+36

JALAPEÑO AU GRATIN *gfm* 18

ROASTED GARLIC MASHED *gfm* 16

WHIPPED POTATOES *gfm* 15

ASPARAGUS & HOLLANDAISE* *gfm* 19

BACON CREAMED SPINACH 18

CHOPHOUSE CORN *gfm* 17

PARMESAN BROCCOLINI *gfm* 17

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

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DINNER MENU A

$105.00 PER PERSON *(excluding tax, gratuity and admin fees)*

FIRST COURSE (SERVED FOR THE TABLE)

POINT JUDITH CALAMARI

SONOMA GOAT CHEESE RAVIOLI

JUMBO LUMP CRAB CAKES

SECOND COURSE (CHOOSE TWO)

HOUSE SALAD *gfm Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette*

CAESAR SALAD *gfm Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons*

LOBSTER BISQUE *Butter Poached Maine Lobster*

ENTRÉES (CHOOSE THREE)

ROASTED CHICKEN *gfm Spinach Bread Salad, Roasted Tomatoes, Olives, Chicken Jus*

TERIYAKI SALMON* *Shiitake Sticky Rice, Soy Butter Sauce*

SEA SCALLOPS* *gfm Lobster Risotto, Tomato, Shellfish Butter*

8*oz* FILET MIGNON* *gfm Gouda Potato Cake, Seared Spinach, Cabernet Jus*

Add 6*oz* COLD WATER LOBSTER TAIL *for* **36**

DESSERT (CHOOSE TWO)

CHOCOLATE PEANUT BUTTER PIE *gfm Peanut Butter Mousse, Bittersweet Chocolate Ganache*

CARROT CAKE *Cream Cheese Icing, Pineapple Syrup*

CHEF'S SELECTION OF SORBET OR ICE CREAM *gfm Almond Cookie*

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SEAFOOD • STEAKS • COCKTAILS

DINNER MENU B

$120.00 PER PERSON *(excluding tax, gratuity and admin fees)*

FIRST COURSE (SERVED FOR THE TABLE)

POINT JUDITH CALAMARI

SONOMA GOAT CHEESE RAVIOLI

JUMBO LUMP CRAB CAKES

SECOND COURSE (CHOOSE TWO)

HOUSE SALAD *gfm Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette*

CAESAR SALAD *gfm Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons*

LOBSTER BISQUE *Butter Poached Maine Lobster*

ENTRÉES (CHOOSE THREE)

TERIYAKI SALMON* *Shiitake Sticky Rice, Soy Butter Sauce*

SEA SCALLOPS* *gfm Lobster Risotto, Tomato, Shellfish Butter*

ROASTED CHICKEN *gfm Spinach Bread Salad, Roasted Tomatoes, Olives, Chicken Jus*

8*oz* FILET MIGNON* *gfm Gouda Potato Cake, Seared Spinach, Cabernet Jus*

14*oz* NY STRIP* *gfm Gouda Potato Cake, Seared Spinach, Cabernet Jus*

Add 6*oz* COLD WATER LOBSTER TAIL *for* **36**

DESSERT (CHOOSE TWO)

CHOCOLATE PEANUT BUTTER PIE *gfm Peanut Butter Mousse, Bittersweet Chocolate Ganache*

CARROT CAKE *Cream Cheese Icing, Pineapple Syrup*

WARM BUTTER CAKE *Fresh Berries, Vanilla Ice Cream, Raspberry Sauce*

CHEF'S SELECTION OF SORBET OR ICE CREAM *gfm Almond Cookie*

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

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SEAFOOD • STEAKS • COCKTAILS

DINNER MENU C

$135.00 PER PERSON *(excluding tax, gratuity and admin fees)*

FIRST COURSE (SERVED FOR THE TABLE)

POINT JUDITH CALAMARI ◆ SONOMA GOAT CHEESE RAVIOLI ◆ JUMBO LUMP CRAB CAKES

SECOND COURSE (CHOOSE TWO)

HOUSE SALAD *gfm Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette*

CAESAR SALAD *gfm Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons*

LOBSTER BISQUE *Butter Poached Maine Lobster*

ENTRÉES (CHOOSE THREE)

TERIYAKI SALMON*
Shiitake Sticky Rice, Soy Butter Sauce

BLACKENED SNAPPER *gfm*
Corn Spoon Bread, Haricot Verts, Red Pepper, Corn Emulsion

CHILEAN SEA BASS *gfm*
Broccolini, Pearl Onion, Whipped Potatoes, Truffle Vinaigrette

ROASTED CHICKEN *gfm*
Spinach Bread Salad, Roasted Tomatoes, Olives, Chicken Jus

10*oz* FILET MIGNON* *gfm*
Gouda Potato Cake, Seared Spinach, Cabernet Jus

14*oz* NY STRIP* *gfm*
Gouda Potato Cake, Seared Spinach, Cabernet Jus

16*oz* RIBEYE* *gfm*
Gouda Potato Cake, Seared Spinach, Cabernet Jus

Add 6*oz* COLD WATER LOBSTER TAIL *for* **36**

SIDES (CHOOSE TWO FOR THE TABLE)

CHOPHOUSE CORN *gfm*

PARMESAN BROCCOLINI *gfm*

JALAPEÑO AU GRATIN *gfm*

ROASTED BRUSSELS SPROUTS *gfm*

ROASTED GARLIC MASHED *gfm*

BLACK TRUFFLE MAC & CHEESE

DESSERT (CHOOSE TWO)

CHOCOLATE PEANUT BUTTER PIE *gfm Peanut Butter Mousse, Bittersweet Chocolate Ganache*

CARROT CAKE *Cream Cheese Icing, Pineapple Syrup*

WARM BUTTER CAKE *Fresh Berries, Vanilla Ice Cream, Raspberry Sauce*

CHEF'S SELECTION OF SORBET OR ICE CREAM *gfm Almond Cookie*

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DINNER MENU D

INCLUDES COMPLIMENTARY CHAMPAGNE TOAST

$150.00 PER PERSON *(excluding tax, gratuity and admin fees)*

FIRST COURSE (SERVED FOR THE TABLE)

POINT JUDITH CALAMARI ◆ SONOMA GOAT CHEESE RAVIOLI ◆ JUMBO LUMP CRAB CAKES

SECOND COURSE (CHOOSE TWO)

HOUSE SALAD *gfm Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette*

CAESAR SALAD *gfm Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons*

LOBSTER BISQUE *Butter Poached Maine Lobster*

ENTRÉES (CHOOSE THREE)

CHILEAN SEA BASS *gfm*
Broccolini, Pearl Onion, Whipped Potatoes, Truffle Vinaigrette

ROASTED CHICKEN
Spinach Bread Salad, Roasted Tomatoes, Olives, Chicken Jus

AHI TUNA*
Oranges, Avocado, Cashews, Spicy Sesame Soy Glaze

COLD WATER LOBSTER TAIL *gfm*
Asparagus, Drawn Butter

RACK OF LAMB* *gfm*
Two Double Bone Chops, Roasted Garlic Thyme Jus

10*oz* FILET MIGNON* *gfm*
Gouda Potato Cake, Seared Spinach, Cabernet Jus

14*oz* NY STRIP* *gfm*
Gouda Potato Cake, Seared Spinach, Cabernet Jus

16*oz* RIBEYE* *gfm*
Gouda Potato Cake, Seared Spinach, Cabernet Jus

Add 6*oz* COLD WATER LOBSTER TAIL *for* **36**

SIDES (CHOOSE TWO FOR THE TABLE)

CHOPHOUSE CORN *gfm*

PARMESAN BROCCOLINI *gfm*

JALAPEÑO AU GRATIN *gfm*

ROASTED BRUSSELS SPROUTS *gfm*

ROASTED GARLIC MASHED *gfm*

BLACK TRUFFLE MAC & CHEESE

DESSERT (CHOOSE TWO)

CHOCOLATE PEANUT BUTTER PIE *gfm Peanut Butter Mousse, Bittersweet Chocolate Ganache*

CARROT CAKE *Cream Cheese Icing, Pineapple Syrup*

WARM BUTTER CAKE *Fresh Berries, Vanilla Ice Cream, Raspberry Sauce*

CHEF'S SELECTION OF SORBET OR ICE CREAM *gfm Almond Cookie*

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LUNCH MENU A

$70.00 PER PERSON *(excluding tax, gratuity and admin fees)*

FIRST COURSE (CHOOSE TWO)

HOUSE SALAD *gfm Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette*

CAESAR SALAD *gfm Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons*

LOBSTER BISQUE *Butter Poached Maine Lobster*

ENTRÉES (CHOOSE THREE)

CRAB WEDGE *gfm Jumbo Lump Crab, Tomatoes, Red Onion, Maytag Blue Cheese, Louis Dressing*

BLACKENED SALMON SALAD* *gfm Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing*

TERIYAKI SALMON* *Shiitake Sticky Rice, Soy Butter Sauce*

ROASTED CHICKEN *gfm Spinach Bread Salad, Roasted Tomatoes, Olives, Chicken Jus*

PARMESAN CRUSTED CHICKEN CAESAR
Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil

DESSERT (CHOOSE ONE)

CARROT CAKE *Cream Cheese Icing, Pineapple Syrup*

CHEF'S SELECTION OF SORBET OR ICE CREAM *gfm Almond Cookie*

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LUNCH MENU B

$85.00 PER PERSON *(excluding tax, gratuity and admin fees)*

FIRST COURSE (CHOOSE TWO)

HOUSE SALAD *gfm Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette*

CAESAR SALAD *gfm Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons*

LOBSTER BISQUE *Butter Poached Maine Lobster*

ENTRÉES (CHOOSE THREE)

SEA SCALLOPS* *gfm Lobster Risotto, Tomato, Shellfish Butter*

SHELLFISH "COBB" SALAD *gfm Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing*

ROASTED CHICKEN *gfm Spinach Bread Salad, Roasted Tomatoes, Olives, Chicken Jus*

TERIYAKI SALMON* *Shiitake Sticky Rice, Soy Butter Sauce*

FILET MIGNON* *gfm Gouda Potato Cake, Seared Spinach, Cabernet Jus*

CHILEAN SEA BASS *gfm Broccolini, Pearl Onion, Whipped Potatoes, Truffle Vinaigrette*

AHI TUNA SALAD* *Oranges, Avocado, Cashews, Spicy Citrus Soy Vinaigrette*

SIDES (CHOOSE TWO FOR THE TABLE)

CHOPHOUSE CORN *gfm*

PARMESAN BROCCOLINI *gfm*

JALAPEÑO AU GRATIN *gfm*

ROASTED BRUSSELS SPROUTS *gfm*

ROASTED GARLIC MASHED *gfm*

BLACK TRUFFLE MAC & CHEESE

DESSERT (CHOOSE ONE)

CHOCOLATE PEANUT BUTTER PIE *gfm Peanut Butter Mousse, Bittersweet Chocolate Ganache*

CARROT CAKE *Cream Cheese Icing, Pineapple Syrup*

CHEF'S SELECTION OF SORBET OR ICE CREAM *gfm Almond Cookie*

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In addition, we'll take care of any special requests with finesse and excellence. Anything from valet service and floral arrangements, to audio visual support, and specialty cakes or desserts—whatever you can imagine, we will deliver.

We'll work with you to create a spectacular menu to meet all your event details. Whether it's an elegant private dinner or an exciting event for your guests, we look forward to helping you create something special.

- BUSINESS MEETINGS
- SALES PRESENTATIONS
- HOLIDAY PARTIES
- ANNIVERSARY PARTIES
- BABY SHOWERS
- BAR AND BAT MITZVAHS
- BIRTHDAY CELEBRATIONS
- BRIDAL SHOWERS
- FAMILY GATHERINGS
- GRADUATION DINNERS
- LUNCHEON EVENTS
- REHEARSAL DINNERS
- RETIREMENT PARTIES
- WEDDING PARTIES

WE LOOK FORWARD TO HOSTING YOUR NEXT EVENT AT OCEAN PRIME

Ocean Prime

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10 Restaurant Brands to Watch
CNBC

Best Steakhouses in America
OPEN TABLE

Best Group-Friendly Restaurants
USA TODAY

Best Restaurant for Celebrity Sightings
PEOPLE.COM

Top Restaurants for Al Fresco Dining
USA TODAY

Top Seafood Towers Worth the Splurge
EATER

Best Seafood Restaurant
TIME OUT

Award of Excellence
WINE SPECTATOR

Best Steakhouse
EATER LA

100 Best Restaurants Worth Splurging On
TRAVEL + LEISURE

America's Top 50 Emerging Restaurant Chains
FSR MAGAZINE

CAMERONMITCHELL.COM