

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

GROUP & EVENT DINING

BEVERLY HILLS • BOSTON • COLUMBUS • CHICAGO • DALLAS • DENVER • DETROIT • INDIANAPOLIS
NAPLES • NEW YORK CITY • ORLANDO • PHILADELPHIA • PHOENIX • TAMPA • WASHINGTON, D.C.

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**Wine Spectator
Award of Excellence**
2008-2018

**100 Best
Restaurants
in America for a
Big Night Out**
Open Table, 2018

**Best Seafood
Restaurant**
Tampa Magazine,
2018

**Top Spots for
Business Lunches**
Dallas Business
Journal, 2018

Best Seafood
Arizona Foothills
Magazine, Best of our
Valley, 2016-2018

Best Private Dining
Arizona Foothills
Magazine, Best of our
Valley, 2017

**Best Steakhouses
in America**
Open Table, 2016

Best Steakhouse
Eater LA, 2016

**Best Restaurant
Scene**
Tampa Bay Metro,
2016

**Hospitality Group
of the Year,
Massachusetts**
Luxury Travel
Guide, 2016

**10 Restaurant
Brands to Watch**
CNBC, 2015

**Top 10 New
Los Angeles Venues**
BizBash, 2014

**Top New Private
Dining Rooms
Around LA**
Zagat, 2014

**10 Best Group
Dining Restaurants
in Orlando**
USA Today,
2014

**Best New
Restaurants**
Upscale Living
Magazine,
2014

**Arizona's
Top 10 Seafood
Restaurants (#5)**
AZ Business
Magazine,
2014

**Best of the Mile
High City: Steakhouses**
Indulge in Denver,
2014

**Most Searched
Restaurant**
5280 Magazine,
2013

**Best Steakhouse
in the City**
Orlando Sentinel,
2013

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 drinks: We create remarkable experiences.

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

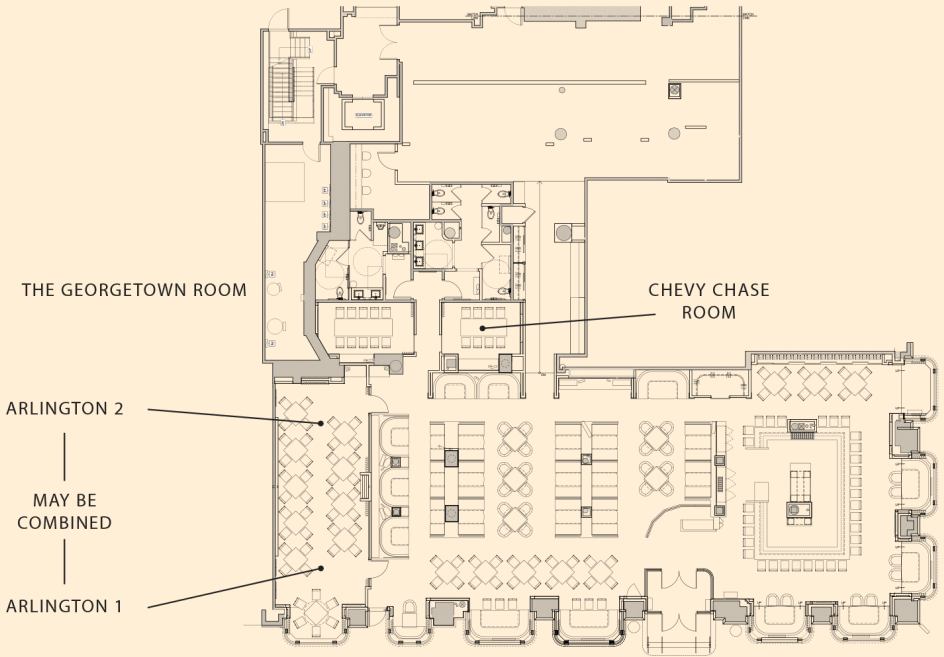
**WE LOOK FORWARD TO HOSTING YOUR
NEXT EVENT AT OCEAN PRIME**

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GROUP DINING CAPACITIES

ROOM	SEATED	SQ.FT.	FEATURES AND A/V EQUIPMENT
ARLINGTON 1	26	420	BAY WINDOW FLATSCREEN TV
ARLINGTON 2	20	280	FLATSCREEN TV
ARLINGTON COMBINED	46	700	BAY WINDOW FLATSCREEN TV
THE GEORGETOWN ROOM	12	150	FLATSCREEN TV
CHEVY CHASE ROOM	10	145	FLATSCREEN TV



COLORADO BUILDING | 202.393.0313

1341 G Street, NW | Washington, D.C. 20005

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SEAFOOD · STEAKS · COCKTAILS

HORS D'OEUVRES

SUSHI ROLLS \$17 — \$19 PER ROLL

SHRIMP COCKTAIL \$5.50 PER PIECE | \$66 PER DOZEN

OYSTERS ON THE HALF SHELL
\$20 PER HALF DOZEN | \$40 PER DOZEN

POINT JUDITH SWEET CHILI CALAMARI
\$18 PER ORDER (SERVES 4)

WHITE TRUFFLE CAVIAR DEVILED EGGS
\$3 PER PIECE | \$36 PER DOZEN

SONOMA GOAT CHEESE RAVIOLI
\$3 PER PIECE | \$36 PER DOZEN

AHI TUNA TARTARE \$4 PER PIECE | \$48 PER DOZEN

JUMBO LUMP CRAB CAKES \$6 PER PIECE | \$72 PER DOZEN

TOMATO BISQUE SHOOTERS Grilled Cheese | \$38 PER DOZEN

LOBSTER BISQUE SHOOTERS Sweet Corn | \$45 PER DOZEN

ARANCINI Tomato Fondue | \$36 PER DOZEN

TRUFFLE MAC & CHEESE FRITTERS | \$42 PER DOZEN

CHEESE BOARD WITH ACCOUTREMENTS \$50 — \$100

SHORT RIB CROSTINI | \$38 PER DOZEN

STEAK TARTARE CROSTINI | \$40 PER DOZEN

PASSED APPETIZERS ARE AVAILABLE UPON REQUEST.

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ADDITIONAL ACCENTS

(EACH ORDER SERVES 2 - 3)

POTATOES

JALAPEÑO AU GRATIN

Sliced Potatoes, Aged Swiss \$13 PER ORDER

ROASTED GARLIC MASHED

\$13 PER ORDER

PARMESAN TRUFFLE FRIES

\$13 PER ORDER

LOADED BAKED POTATO

\$11 PER ORDER

TWICE BAKED

Vermont Cheddar, Applewood Bacon \$12 PER ORDER

CREAMY WHIPPED POTATOES

\$11 PER ORDER

LOBSTER MASHED POTATOES

\$19 PER ORDER

SIDES

ASPARAGUS AND HOLLANDAISE

\$13 PER ORDER

CREAMED SPINACH Smoked Bacon

\$12 PER ORDER

BROCCOLI AND CAULIFLOWER

\$12 PER ORDER

ROASTED BRUSSELS SPROUTS

\$13 PER ORDER

CHOPHOUSE CORN

\$12 PER ORDER

SAUTÉED BUTTON MUSHROOMS

Caramelized Onions \$13 PER ORDER

BLACK TRUFFLE MACARONI & CHEESE

\$15 PER ORDER

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SEAFOOD · STEAKS · COCKTAILS

LUNCH MENU A

\$35.00 PER PERSON (Excluding Tax And Gratuity)

Soft Drinks & Hot Tea Are Included

FIRST COURSE (CHOOSE ONE)

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

CAESAR SALAD Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

LOBSTER BISQUE Butter Poached Maine Lobster

ENTRÉES (CHOOSE THREE)

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

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

CHOPPED CHICKEN SALAD Asparagus, Corn, Dates, Avocado, Blue Cheese, Cabernet Buttermilk Dressing

MARYLAND CRAB MELT Tillamook Cheddar Cheese, Jalapeño Corn Tartar, French Fries

TERIYAKI SALMON Shiitake Sticky Rice, Soy Butter Sauce

FREEBIRD FARMS CHICKEN Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

DESSERT (CHOOSE ONE)

CHEF'S SELECTION OF SORBET OR ICE CREAM Almond Cookie

CARROT CAKE Cream Cheese Icing, Pineapple Syrup

VEGETARIAN, VEGAN AND GLUTEN-FREE FRIENDLY OPTIONS AVAILABLE UPON REQUEST

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LUNCH MENU B

\$45.00 PER PERSON (Excluding Tax And Gratuity)

Soft Drinks & Hot Tea Are Included

FIRST COURSE (CHOOSE ONE)

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

CAESAR SALAD Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

LOBSTER BISQUE Butter Poached Maine Lobster

ENTRÉES (CHOOSE THREE*)

SEA SCALLOPS Parmesan Risotto, English Peas, Citrus Vinaigrette

SHELLFISH "COBB" SALAD

Shrimp, Lobster, Bacon, Bleu Cheese, Gourmet Dressing

JUMBO LUMP CRAB CAKE Brussels Sprouts, Corn, Tomatoes, Fingerlings, Mustard Cream

FREEBIRD FARMS CHICKEN Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

TERIYAKI SALMON Shiitake Sticky Rice, Soy Butter Sauce

FILET MIGNON* Whipped Potatoes, Haricot Vert, Cabernet Jus

**Additional \$5.00 Per Person*

CHILEAN SEA BASS* Glazed Carrots, Whipped Potatoes, Champagne Truffle Sauce **Additional \$5.00 Per Person*

DESSERT (CHOOSE ONE)

CHEF'S SELECTION OF SORBET OR ICE CREAM Almond Cookie

CARROT CAKE Cream Cheese Icing, Pineapple Syrup

CHOCOLATE PEANUT BUTTER PIE Peanut Butter Mousse, Bittersweet Chocolate Ganache

VEGETARIAN, VEGAN AND GLUTEN-FREE FRIENDLY OPTIONS AVAILABLE UPON REQUEST

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OCEAN PRIME

SEAFOOD · STEAKS · COCKTAILS

DINNER MENU A

\$80.00 PER PERSON (Excluding Tax And Gratuity)

Soft Drinks & Hot Tea Are Included

FIRST COURSE

APPETIZERS Point Judith Calamari, Crab Cakes, Sonoma Goat Cheese Ravioli

SECOND COURSE (CHOOSE ONE)

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

CAESAR SALAD Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

LOBSTER BISQUE Butter Poached Maine Lobster

ENTRÉES (CHOOSE THREE)

8 oz FILET MIGNON Whipped Potatoes, Haricot Vert, Cabernet Jus

FREEBIRD FARMS CHICKEN Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

TERIYAKI SALMON Shiitake Sticky Rice, Soy Butter Sauce

SEA SCALLOPS Parmesan Risotto, English Peas, Citrus Vinaigrette

DESSERT (CHOOSE TWO)

CHOCOLATE PEANUT BUTTER PIE Peanut Butter Mousse, Bittersweet Chocolate Ganache

CARROT CAKE Cream Cheese Icing, Pineapple Syrup

NY STYLE CHEESECAKE Raspberry Syrup

CHEF'S SELECTION OF SORBET OR ICE CREAM Almond Cookie

VEGETARIAN, VEGAN AND GLUTEN-FREE FRIENDLY OPTIONS AVAILABLE UPON REQUEST

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DINNER MENU B

\$95.00 PER PERSON (Excluding Tax And Gratuity)

Soft Drinks & Hot Tea Are Included

FIRST COURSE

APPETIZERS Point Judith Calamari, Crab Cakes, Sonoma Goat Cheese Ravioli

SECOND COURSE (CHOOSE ONE)

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

CAESAR SALAD Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

LOBSTER BISQUE Butter Poached Maine Lobster

ENTRÉES (CHOOSE THREE)

10 oz FILET MIGNON Whipped Potatoes, Haricot Vert, Cabernet Jus

TERIYAKI SALMON Shiitake Sticky Rice, Soy Butter Sauce

BLACKENED SNAPPER Corn Spoon Bread, Jalapeño Corn Tartar

FREEBIRD FARMS CHICKEN Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

14 oz NEW YORK STRIP Whipped Potatoes, Haricot Vert, Cabernet Jus

Add 6 oz. Canadian Cold Water Lobster Tail for \$31

DESSERT (CHOOSE TWO)

CHOCOLATE PEANUT BUTTER PIE Peanut Butter Mousse, Bittersweet Chocolate Ganache

CARROT CAKE Cream Cheese Icing, Pineapple Syrup

NY STYLE CHEESECAKE Raspberry Syrup

CHEF'S SELECTION OF SORBET OR ICE CREAM Almond Cookie

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DINNER MENU C

\$110.00 PER PERSON (Excluding Tax And Gratuity)

Soft Drinks & Hot Tea Are Included

FIRST COURSE

APPETIZERS Point Judith Calamari, Crab Cakes, Sonoma Goat Cheese Ravioli

SECOND COURSE (CHOOSE TWO)

LOBSTER BISQUE Butter Poached Maine Lobster

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

CAESAR SALAD Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

ENTRÉES (CHOOSE THREE)

12 OZ BONE-IN FILET Whipped Potatoes, Haricot Vert, Cabernet Jus

TERIYAKI SALMON Shiitake Sticky Rice, Soy Butter Sauce

16 OZ KANSAS CITY STRIP Whipped Potatoes, Haricot Vert, Cabernet Jus

CHILEAN SEA BASS Whipped Potatoes, Glazed Carrots, Champagne Truffle Sauce

16 OZ RIBEYE Whipped Potatoes, Haricot Vert, Cabernet Jus

FREEBIRD FARMS CHICKEN Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

Add 6 oz. Canadian Cold Water Lobster Tail for \$31

DESSERT (CHOOSE TWO)

CHOCOLATE PEANUT BUTTER PIE Peanut Butter Mousse, Bittersweet Chocolate Ganache

CARROT CAKE Cream Cheese Icing, Pineapple Syrup

NY STYLE CHEESECAKE Raspberry Syrup

CHEF'S SELECTION OF SORBET OR ICE CREAM Almond Cookie

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DINNER MENU D

\$125.00 PER PERSON (Excluding Tax And Gratuity)

Soft Drinks & Hot Tea Are Included

FIRST COURSE

SHELLFISH TOWER Chilled Lobster, Oysters On The Half Shell, Alaskan King Crab Legs, Cocktail Shrimp

SECOND COURSE (CHOOSE TWO)

LOBSTER BISQUE Butter Poached Maine Lobster

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

CAESAR SALAD Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

ENTRÉES (CHOOSE THREE)

12 OZ BONE-IN FILET Whipped Potatoes, Haricot Vert, Cabernet Jus

CHILEAN SEA BASS Whipped Potatoes, Glazed Carrots, Champagne Truffle Sauce

10 OZ FILET MIGNON Whipped Potatoes, Haricot Vert, Cabernet Jus

FREEBIRD FARMS CHICKEN Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

LAMB CHOPS English Peas, Mushrooms, Caramelized Onion, Mint Jus

AHI TUNA Mango, Avocado, Cashews, Spicy Sesame Soy Glaze

16 OZ RIBEYE Whipped Potatoes, Haricot Vert, Cabernet Jus

TWIN LOBSTER TAILS Asparagus, Drawn Butter

Add 6 oz. Canadian Cold Water Lobster Tail for \$31

DESSERT (CHOOSE TWO)

CHOCOLATE PEANUT BUTTER PIE Peanut Butter Mousse, Bittersweet Chocolate Ganache

CARROT CAKE Cream Cheese Icing, Pineapple Syrup

NY STYLE CHEESECAKE Raspberry Syrup

CHEF'S SELECTION OF SORBET OR ICE CREAM Almond Cookie

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