

# 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

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## 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

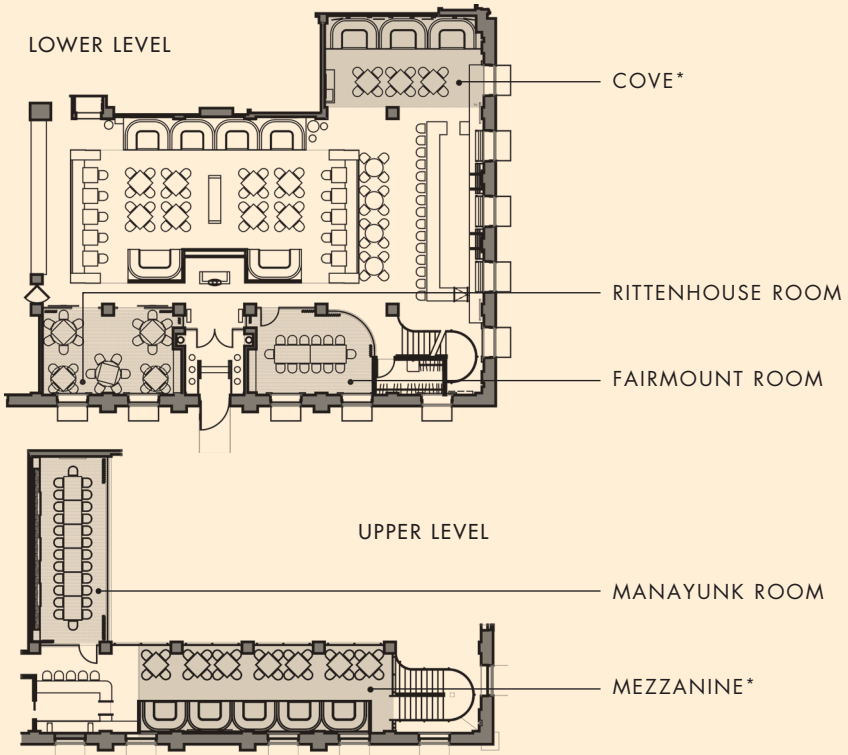
**WE LOOK FORWARD TO HOSTING YOUR  
NEXT EVENT AT OCEAN PRIME**

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## GROUP DINING CAPACITIES

ROOM	SEATED	RECEPTION	A/V EQUIPMENT
<b>FAIRMOUNT ROOM</b>	16	28	FLATSCREEN TV
<b>RITTENHOUSE ROOM</b>	27	35	FLATSCREEN TV
<b>MANAYUNK ROOM</b>	30	45	FLATSCREEN TV
<b>MEZZANINE*</b>	56	75	FLATSCREEN TV
<b>COVE*</b>	24	30	
<b>MAIN DINING ROOM BUYOUT*</b>	92	120	
<b>SECOND FLOOR BUYOUT*</b>	86	115	
<b>FULL BUYOUT</b>	250	279	



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## BEVERAGE ENHANCEMENTS

### WELCOME COCKTAILS

WHISKEY CLOVER \$14

Gentleman Jack Whiskey, Hennessy VS, Honey Water,  
Hand-Squeezed Lemon & Orange

CUCUMBER GIMLET \$14

Bombay Sapphire Gin, Muddled Fresh Cucumber, Hand Squeezed Lime

BERRIES & BUBBLES \$15

Belvedere Citrus Vodka, Marinated Blackberries, House Made Sour,  
Domaine Chandon Brut

### CHAMPAGNE TOAST

*Price listed per full glass. One (1) Bottle Minimum.  
Charged based on consumption.*

PROSECCO Ruffino \$10

BRUT Piper Sonoma, Sonoma County \$13

CHAMPAGNE Brut, Veuve Clicquot, "Yellow Label," France \$33

CHAMPAGNE Brut, Dom Pérignon, France \$53

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## HORS D'OEUVRES

### PASSED HORS D'OEUVRES

*All Passed Hors D'oeuvres Can Also Be Stationed*

COLOSSAL SHRIMP COCKTAIL 36 Colossal Shrimp Cocktail, Horseradish, Crab Louie and Cocktail Sauce	\$200 SERVES 20 GUESTS
OYSTERS ON THE HALF SHELL	\$21 PER ORDER (6 PIECES)
WHITE TRUFFLE CAVIAR DEVEILED EGGS**	\$18 PER ORDER (6 PIECES)
SMOKED GOUDA TATER TOTS**	\$12 PER ORDER (9 PIECES)
AHI TUNA TARTARE WONTONS	\$48 PER DOZEN
BRUSCHETTA CROSTINI**	\$36 PER DOZEN
TOMATO & MOZZARELLA SKEWERS** with Balsamic	\$36 PER DOZEN
TRUFFLE MAC & CHEESE BITES**	\$48 PER DOZEN
SHORT RIB CROSTINI	\$60 PER DOZEN
PRIME SLIDERS	\$72 PER DOZEN
CRAB CAKE SLIDERS	\$85 PER DOZEN

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## HORS D'OEUVRES

### STATIONED HORS D'OEUVRES

*All Passed Hors D'oeuvres Can Also Be Stationed*

SHELLFISH PLATTER 16 Colossal Shrimp Cocktail, 12 East Coast Oysters, 1 lb. Jumbo Lump Crab Meat, Horseradish, Crab Louie and Cocktail Sauce	\$200 SERVES 10 GUESTS
SONOMA GOAT CHEESE RAVIOLI**	\$16 PER ORDER (6 PIECES)
SHRIMP SAUTÉ	\$21 PER ORDER (4 PIECES)
POINT JUDITH SWEET CHILI CALAMARI	\$20 PER ORDER (SERVES 4)
TUNA TARTARE	\$19 PER ORDER (SERVES 4)
OYSTERS ROCKEFELLER	\$48 PER DOZEN
CHARBROILED OYSTERS	\$48 PER DOZEN
MINI JUMBO LUMP CRAB CAKES	\$72 PER DOZEN
LAMB LOLLIPOPS	\$85 PER DOZEN
CHEESE BOARD**	\$90 SERVES 10 GUESTS \$180 SERVES 20 GUESTS
VEGETABLE CRUDITÉ**	\$50 SERVES 10 GUESTS \$100 SERVES 20 GUESTS



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## SIDES

*(Each Order Serves 2 - 3)*

### POTATOES

PER ORDER

JALAPEÑO AU GRATIN	\$13
Sliced Potatoes, Aged Swiss	
ROASTED GARLIC MASHED	\$13
PARMESAN TRUFFLE FRIES	\$12
LOADED BAKED POTATO	\$13
SMOKED GOUDA TATER TOTS	\$12
LOBSTER MASHED POTATOES	\$19

### SIDES

ASPARAGUS AND HOLLANDAISE	\$12
BACON CREAMED SPINACH	\$13
STEAMED BROCCOLI	\$11
ROASTED BRUSSELS SPROUTS	\$13
CHOPHOUSE CORN	\$12
BLACK TRUFFLE MACARONI & CHEESE	\$16
LOBSTER MACARONI & CHEESE	\$21

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## LUNCH MENU A

\$45.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

*Soft Drinks, Coffee & Hot Tea Are Included*

AVAILABLE FOR LUNCH PARTIES ONLY

### FIRST COURSE (CHOOSE TWO)

#### 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

#### 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

#### PARMESAN CRUSTED CHICKEN CAESAR

Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil Vinaigrette

### DESSERT

#### BASSETT'S SORBET

Chef's Selection, Almond Cookie

#### BASSETT'S ICE CREAM

Chef's Selection, Almond Cookie

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## LUNCH MENU B

\$55.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

*Soft Drinks, Coffee & Hot Tea Are Included*

AVAILABLE FOR LUNCH PARTIES ONLY

### FIRST COURSE (CHOOSE TWO)

#### 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

#### AHI TUNA SALAD

Mango, Avocado, Cashews, Spicy Sesame Soy Glaze

#### BLACKENED SNAPPER

Corn Spoon Bread, Jalapeño Corn Tartar

### DESSERT (CHOOSE ONE)

CHEF'S SELECTION OF SORBET OR ICE CREAM

#### CARROT CAKE

Cream Cheese Icing, Pineapple Syrup

#### CHOCOLATE PEANUT BUTTER PIE

Peanut Butter Mousse, Bittersweet Chocolate Ganache

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## DINNER MENU A

\$80.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

*Soft Drinks, Coffee & Hot Tea Are Included*

### FIRST COURSE

POINT JUDITH CALAMARI

Sweet Chili Sauce

### 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

### 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

BASSETT'S ICE CREAM

Chef's Selection, Almond Cookie

BASSETT'S SORBET

Chef's Selection, Almond Cookie

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## DINNER MENU B

\$90.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

*Soft Drinks, Coffee & 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

#### BLACKENED SNAPPER

Corn Spoon Bread, Jalapeño Corn Tartar

#### TERIYAKI SALMON

Shiitake Sticky Rice, Soy Butter Sauce

#### SEA SCALLOPS

Parmesan Risotto, English Peas, Citrus Vinaigrette

### ENTRÉE ACCENTS AVAILABLE M-TH ON PARTIES OF 18 OR LESS

Oscar Style \$10 Bleu Cheese Crust \$5 Garlic Shrimp Scampi \$15 Lobster Tail \$25

### DESSERT (CHOOSE TWO)

#### CHOCOLATE PEANUT BUTTER PIE

Peanut Butter Mousse, Bittersweet Chocolate Ganache

CARROT CAKE Cream Cheese Icing, Pineapple Syrup

NEW YORK STYLE CHEESECAKE Cherry Sauce

BASSETT'S ICE CREAM Chef's Selection, Almond Cookie

BASSETT'S SORBET Chef's Selection, Almond Cookie

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## DINNER MENU C

\$100.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

*Soft Drinks, Coffee & Hot Tea Are Included*

### FIRST COURSE

#### APPETIZERS

Point Judith Calamari, Crab Cakes, Sonoma Goat Cheese Ravioli

### SECOND COURSE (CHOOSE TWO)

#### 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

#### SEA SCALLOPS

Parmesan Risotto, English Peas, Citrus Vinaigrette

#### 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

#### ENTRÉE ACCENTS AVAILABLE M-TH ON PARTIES OF 18 OR LESS

Oscar Style \$10 Bleu Cheese Crust \$5 Garlic Shrimp Scampi \$15 Lobster Tail \$25

### DESSERT (CHOOSE TWO)

#### CHOCOLATE PEANUT BUTTER PIE

Peanut Butter Mousse, Bittersweet Chocolate Ganache

CARROT CAKE Cream Cheese Icing, Pineapple Syrup

NEW YORK STYLE CHEESECAKE Cherry Sauce

BASSETT'S ICE CREAM Chef's Selection, Almond Cookie

BASSETT'S SORBET Chef's Selection, Almond Cookie

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## DINNER MENU D

\$115.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

*Soft Drinks, Coffee & Hot Tea Are Included*

### FIRST COURSE

SMOKING SHELLFISH TOWER East Coast Oysters, Jumbo Shrimp Cocktail,  
Chilled Jumbo Lump Crabmeat Cocktail

### SECOND COURSE (CHOOSE TWO)

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

FRENCH ONION SOUP Brandy & Aged Swiss

### ENTRÉES (CHOOSE THREE)

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

TERIYAKI SALMON Shiitake Sticky Rice, Soy Butter Sauce

SEA SCALLOPS Parmesan Risotto, English Peas, Citrus Vinaigrette

BLACKENED SNAPPER Corn Spoon Bread, Jalapeño Corn Tartar

CHILEAN SEA BASS 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

**ENTRÉE ACCENTS** AVAILABLE M-TH ON PARTIES OF 18 OR LESS

Oscar Style \$10 Bleu Cheese Crust \$5 Garlic Shrimp Scampi \$15 Lobster Tail \$25

### SIDES (CHOOSE TWO FOR THE TABLE)

CREAMY WHIPPED POTATOES

TRUFFLE MAC & CHEESE

ROASTED BRUSSELS SPROUTS

ASPARAGUS & HOLLANDAISE

### DESSERT (CHOOSE TWO)

CHOCOLATE PEANUT BUTTER PIE

Peanut Butter Mousse, Bittersweet Chocolate Ganache

CARROT CAKE Cream Cheese Icing, Pineapple Syrup

NEW YORK STYLE CHEESECAKE Cherry Sauce

BASSETT'S ICE CREAM Chef's Selection, Almond Cookie

BASSETT'S SORBET Chef's Selection, Almond Cookie