

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

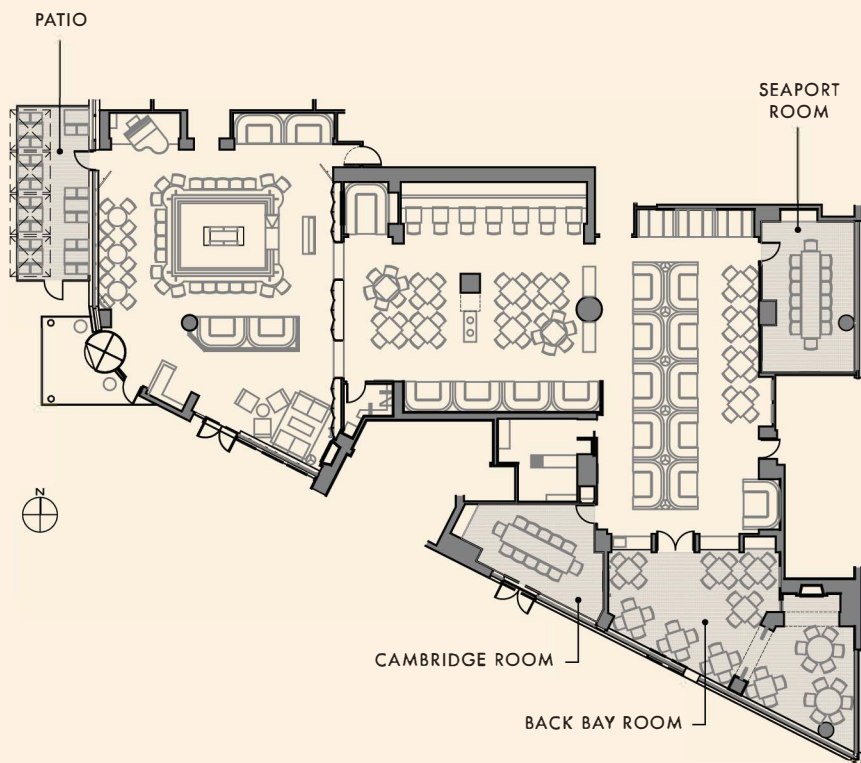
**WE LOOK FORWARD TO HOSTING YOUR
NEXT EVENT AT OCEAN PRIME**

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GROUP DINING CAPACITIES

ROOM	SEATED	SQ.FT.	A/V EQUIPMENT	SPECIAL FEATURES
CAMBRIDGE ROOM	18	290	FLATSCREEN TV	PRIVATE ENTRANCE
SEAPORT ROOM	22	355	FLATSCREEN TV	
BACK BAY ROOM	56	790	FLATSCREEN TV	FIREPLACE
PATIO	26	325		



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BEVERAGE ENHANCEMENTS

WELCOME COCKTAILS

BERRIES & BUBBLES \$17

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

CUCUMBER GIMLET \$15

Bombay Sapphire Gin, Muddled Fresh Cucumber, Hand Squeezed Lime

MANHATTAN \$16

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

CHAMPAGNE TOAST

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

PROSECCO Riondo, "Giuliana", Veneto, Italy, NV \$12 PER GLASS

BRUT Chandon, "Classic," California, NV \$13 PER GLASS

BRUT ROSÉ Mumm, Napa Valley, California, NV \$16 PER GLASS

BRUT Veuve Clicquot, "Yellow Label,"
Champagne, France, NV \$26 PER GLASS

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HORS D'OEUVRES

PASSED OPTIONS

WHITE TRUFFLE CAVIAR DEVILED EGGS** <i>gf</i>	\$3 PER PIECE
AHI TUNA TARTARE	\$4 PER PIECE
JUMBO LUMP CRAB CAKES	\$6 PER PIECE
ARANCINI, MOZZARELLA AND TOMATO FONDUE**	\$3.50 PER PIECE
KING CRAB SALAD ON CUCUMBER CHIP	\$6 PER PIECE
DICED TOMATO AND MOZZARELLA ON BRIOCHE** Balsamic Glaze	\$3.50 PER PIECE
AMERICAN KOBE SLIDERS Tillamook Cheddar	\$6 PER PIECE
CABERNET BRAISED SHORT RIB BRIOCHE Horseradish Cream	\$4 PER PIECE
DOMESTIC LAMB LOLLIPOP Teriyaki Marinated, Soy Butter Sauce	\$6 PER PIECE
LOBSTER AVOCADO TOAST	\$6 PER PIECE
AVOCADO TOAST** With Sweet Red Pepper and Goat Cheese	\$3.50 PER PIECE
STEAK TARTARE BRIOCHE Teriyaki Marinated, Soy Butter Sauce	\$4 PER PIECE
SLICED TENDERLOIN ON BRIOCHE Horseradish Cream	\$4 PER PIECE

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HORS D'OEUVRES

STATIONED OPTIONS

SHRIMP COCKTAIL <i>gf</i>	\$5.50 PER PIECE
OYSTERS ON THE HALF SHELL <i>gf</i>	\$3.50 PER PIECE
POINT JUDITH SWEET CHILI CALAMARI	\$22 PER ORDER
SHRIMP SAUTÉ <i>gf</i>	\$5.50 PER PIECE

SUSHI

(8 Pieces Per Roll)

	PER ROLL
PRIME ROLL	\$18
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	
LOBSTER ROLL <i>gf</i>	\$19
Poached Lobster Tail, Kiwi, Pickled Serrano, Masago, Spicy Mango Purée	
TUNA ROLL <i>gf</i>	\$18
Spicy Tuna, Avocado, Cucumber	
DYNAMITE ROLL	\$19
Tempura Shrimp, Spicy Mayo, Sesame Seeds	
VEGETARIAN SUSHI ROLL**	\$10

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SIDES

(Each Order Serves 2 - 3)

POTATOES

PER ORDER

JALAPEÑO AU GRATIN <i>gf</i>	\$14
Sliced Potatoes, Aged Swiss	
ROASTED GARLIC MASHED <i>gf</i>	\$12
PARMESAN TRUFFLE FRIES	\$12
LOADED BAKED POTATO <i>gf</i>	\$12
TWICE BAKED	\$13
Vermont Cheddar, Applewood Bacon	
CREAMY WHIPPED POTATOES <i>gf</i>	\$9
SMOKED GOUDA TATER TOTS	\$12
LOBSTER MASHED POTATOES	\$19

SIDES

ASPARAGUS AND HOLLANDAISE <i>gf</i>	\$13
BACON CREAMED SPINACH	\$14
BROCCOLI AND CAULIFLOWER <i>gf</i>	\$13
ROASTED BRUSSELS SPROUTS <i>gf</i>	\$14
CHOPHOUSE CORN <i>gf</i>	\$12
SAUTÉED BUTTON MUSHROOMS <i>gf</i>	\$13
Caramelized Onions	
BLACK TRUFFLE MACARONI & CHEESE	\$17

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LUNCH MENU A

\$40.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

Soft Drinks, Coffee & Hot Tea Are Included

FIRST COURSE (CHOOSE ONE)

HOUSE SALAD *gf*

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

CAESAR SALAD *gf*

Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

LOBSTER BISQUE

Butter Poached Maine Lobster

ENTRÉES (CHOOSE THREE FOR A GUEST CHOICE OF)

CRAB WEDGE *gf*

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

BLACKENED SALMON SALAD *gf*

Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing

CHOPPED CHICKEN SALAD *gf*

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 *gf*

Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

DESSERT (CHOOSE ONE)

CHEF'S SELECTION OF SORBET OR ICE CREAM *gf*

CARROT CAKE

Cream Cheese Icing, Pineapple Syrup

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LUNCH MENU B

\$50.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

Soft Drinks, Coffee & Hot Tea Are Included

FIRST COURSE (CHOOSE ONE)

HOUSE SALAD *gf*

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

CAESAR SALAD *gf*

Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

LOBSTER BISQUE

Butter Poached Maine Lobster

ENTRÉES (CHOOSE THREE FOR A GUEST CHOICE OF)

SEA SCALLOPS *gf*

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 *gf*

Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

TERIYAKI SALMON

Shiitake Sticky Rice, Soy Butter Sauce

FILET MIGNON* *gf*

Whipped Potatoes, Haricot Vert, Cabernet Jus

**Additional \$5.00 per person who orders this option*

CHILEAN SEA BASS* *gf*

Glazed Carrots, Champagne Truffle Sauce

**Additional \$5.00 per person who orders this option*

DESSERT (CHOOSE ONE)

CHEF'S SELECTION OF SORBET OR ICE CREAM *gf*

CARROT CAKE

Cream Cheese Icing, Pineapple Syrup

CHOCOLATE PEANUT BUTTER PIE

Peanut Butter Mousse, Bittersweet Chocolate Ganache

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DINNER MENU A

\$90.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

Soft Drinks, Coffee & Hot Tea Are Included

FIRST COURSE (SERVED FOR THE TABLE)

APPETIZERS

Point Judith Calamari, Sonoma Goat Cheese Ravioli

SECOND COURSE (CHOOSE ONE)

HOUSE SALAD *gf*

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

CAESAR SALAD *gf*

Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

LOBSTER BISQUE

Butter Poached Maine Lobster

ENTRÉES (CHOOSE THREE FOR A GUEST CHOICE OF)

8 OZ FILET MIGNON *gf*

Whipped Potatoes, Haricot Vert, Cabernet Jus

FREEBIRD FARMS CHICKEN *gf*

Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

TERIYAKI SALMON

Shiitake Sticky Rice, Soy Butter Sauce

SEA SCALLOPS *gf*

Parmesan Risotto, English Peas, Citrus Vinaigrette

CRAB CAKES

Brussels Sprouts, Corn, Tomatoes, Fingerlings, Mustard Cream

DESSERT (CHOOSE TWO FOR A GUEST CHOICE OF)

CARROT CAKE

Cream Cheese Icing, Pineapple Syrup

NEW YORK STYLE CHEESECAKE

Graham Cracker Crust

CHEF'S SELECTION OF SORBET OR ICE CREAM *gf*

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DINNER MENU B

\$105.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

Soft Drinks, Coffee & Hot Tea Are Included

FIRST COURSE (SERVED FOR THE TABLE)

APPETIZERS

Point Judith Calamari, Crab Cakes, Sonoma Goat Cheese Ravioli

SECOND COURSE (CHOOSE ONE)

HOUSE SALAD *gf*

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

CAESAR SALAD *gf*

Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

LOBSTER BISQUE

Butter Poached Maine Lobster

ENTRÉES (CHOOSE THREE FOR A GUEST CHOICE OF)

10 OZ FILET MIGNON *gf*

Whipped Potatoes, Haricot Vert, Cabernet Jus

14 OZ NEW YORK STRIP *gf*

Whipped Potatoes, Haricot Vert, Cabernet Jus

TERIYAKI SALMON

Shiitake Sticky Rice, Soy Butter Sauce

SEA SCALLOPS *gf*

Parmesan Risotto, English Peas, Citrus Vinaigrette

FREEBIRD FARMS CHICKEN *gf*

Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

ADD 6 OZ. CANADIAN COLD WATER LOBSTER TAIL for \$24.50

PLEASE NOTIFY EVENT MANAGER IF YOU WOULD LIKE TO ADD OPTION TO MENU

DESSERT (CHOOSE TWO FOR A GUEST CHOICE OF)

CARROT CAKE Cream Cheese Icing, Pineapple Syrup

NEW YORK STYLE CHEESECAKE Graham Cracker Crust

CHEF'S SELECTION OF SORBET OR ICE CREAM *gf*

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DINNER MENU C

\$120.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

Soft Drinks, Coffee & Hot Tea Are Included

FIRST COURSE (SERVED FOR THE TABLE)

APPETIZERS

Point Judith Calamari, Crab Cakes, Sonoma Goat Cheese Ravioli

SECOND COURSE (CHOOSE TWO FOR A GUEST CHOICE OF)

LOBSTER BISQUE Butter Poached Maine Lobster

CREAMY CLAM CHOWDER Fresh Littleneck Clams, Oyster Crackers

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

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

ENTRÉES (CHOOSE THREE FOR A GUEST CHOICE OF)

12 OZ BONE-IN FILET *gf*

Whipped Potatoes, Haricot Vert, Cabernet Jus

16 OZ KANSAS CITY STRIP *gf*

Whipped Potatoes, Haricot Vert, Cabernet Jus

16 OZ RIBEYE *gf*

Whipped Potatoes, Haricot Vert, Cabernet Jus

TERIYAKI SALMON

Shiitake Sticky Rice, Soy Butter Sauce

CHILEAN SEA BASS *gf*

Glazed Carrots, Champagne Truffle Sauce

FREEBIRD FARMS CHICKEN *gf*

Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

ADD 6 OZ. CANADIAN COLD WATER LOBSTER TAIL for \$24.50

PLEASE NOTIFY EVENT MANAGER IF YOU WOULD LIKE TO ADD OPTION TO MENU

DESSERT (CHOOSE TWO FOR A GUEST CHOICE OF)

CHOCOLATE PEANUT BUTTER PIE

Peanut Butter Mousse, Bittersweet Chocolate Ganache

CARROT CAKE Cream Cheese Icing, Pineapple Syrup

NEW YORK STYLE CHEESECAKE Graham Cracker Crust

CHEF'S SELECTION OF SORBET OR ICE CREAM *gf*

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DINNER MENU D

\$135.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

Soft Drinks, Coffee & Hot Tea Are Included

FIRST COURSE (SERVED FOR THE TABLE)

SHELLFISH TOWER

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

SECOND COURSE (CHOOSE TWO FOR A GUEST CHOICE OF)

LOBSTER BISQUE Butter Poached Maine Lobster

CREAMY CLAM CHOWDER Fresh Littleneck Clams, Oyster Crackers

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

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

ENTRÉES (CHOOSE FOUR FOR A GUEST CHOICE OF)

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

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

16 OZ RIBEYE *gf* Whipped Potatoes, Haricot Vert, Cabernet Jus

CHILEAN SEA BASS *gf* Glazed Carrots, Champagne Truffle Sauce

FREEBIRD FARMS CHICKEN *gf*

Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

LAMB CHOPS *gf* Roasted Garlic Thyme Jus, Whipped Potatoes, Haricot Vert

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

TWIN LOBSTER TAILS *gf* Asparagus, Drawn Butter

ADD 6 OZ. CANADIAN COLD WATER LOBSTER TAIL for \$24.50

PLEASE NOTIFY EVENT MANAGER IF YOU WOULD LIKE TO ADD OPTION TO MENU

DESSERT (CHOOSE TWO FOR A GUEST CHOICE OF)

CHOCOLATE PEANUT BUTTER PIE

Peanut Butter Mousse, Bittersweet Chocolate Ganache

CARROT CAKE Cream Cheese Icing, Pineapple Syrup

NEW YORK STYLE CHEESECAKE Graham Cracker Crust

CHEF'S SELECTION OF SORBET OR ICE CREAM *gf*