SEAFOOD OR STEAK

CHOOSE THE BEST OF BOTH
AT OCEAN PRIME

Ocean Prime is a modern American restaurant and lounge from renowned restaurateur, Cameron Mitchell. The award-winning Ocean Prime delivers an extraordinary experience with stunning settings, an impressive menu of seafood and prime cuts of steak, signature cocktails, a Wine Spectator-honored wine list and truly genuine hospitality.
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
# Group Dining Capacities

<table>
<thead>
<tr>
<th>Room</th>
<th>Seated</th>
<th>Sq.Ft.</th>
<th>A/V Equipment</th>
<th>Special Features</th>
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<tr>
<td>Cambridge Room</td>
<td>18</td>
<td>290</td>
<td>Flatscreen TV</td>
<td>Private Entrance</td>
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<tr>
<td>Seaport Room</td>
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<td>Back Bay Room</td>
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<tr>
<td>Patio</td>
<td>26</td>
<td>325</td>
<td>Flatscreen TV</td>
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HORS D’OEUVRES

SHRIMP COCKTAIL $5.50 PER PIECE | $66 PER DOZEN
OYSTERS ON THE HALF SHELL $3.50 PER PIECE | $42 PER DOZEN
POINT JUDITH SWEET CHILI CALAMARI $22 PER ORDER
WHITE TRUFFLE CAVIAR DEVILED EGGS $3 PER PIECE | $36 PER DOZEN
SHRIMP SAUTÉ $5.50 PER PIECE | $66 PER DOZEN
AHİ TUNA TARTARE $4 PER PIECE | $48 PER DOZEN
JUMBO LUMP CRAB CAKES $6 PER PIECE | $72 PER DOZEN
ARANCINI, MOZZARELLA AND TOMATO FONDUE** $3.50 PER PIECE
CHICKEN SATAY SKEWERS Spicy Brown Sauce $4 PER PIECE
KING CRAB SALAD ON CUCUMBER CHIP $6 PER PIECE
DICED TOMATO AND MOZZARELLA ON BRIOCHÉ**
Balsamic Glaze $3.50 PER PIECE
AMERICAN KOBE SLIDERS Tillamook Cheddar $6 PER PIECE
CABERNET BRAISED SHORT RIB BRIOCHÉ
Horseradish Cream $4 PER PIECE
DOMESTIC LAMB LOLLIPPOP $6 PER PIECE

SUSHI MENU 8 PIECES PER ROLL

PRİME ROLL $18 PER ROLL
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio
LOBSTER ROLL $19 PER ROLL
Poached Lobster Tail, Kiwi, Pickled Serrano, Masago, Spicy Mango Purée
TUNA ROLL Spicy Tuna, Avocado, Cucumber $18 PER ROLL
DYNAMİTE ROLL $19 PER ROLL
Tempura Shrimp, Spicy Mayo, Sesame Seeds
VEGETARIAN SUSHİ ROLL** $10 PER ROLL

**DENOTES VEGETARIAN OPTIONS

BOSTON | 617.670.1345

140 Seaport Boulevard | Boston, MA 02210
ADDITIONAL ACCENTS

(EACH ORDER SERVES 2 - 3)

POTATOES

JALAPEÑO AU GRATIN
Sliced Potatoes, Aged Swiss $13 PER ORDER

ROASTED GARLIC MASHED $11 PER ORDER

PARMESAN TRUFFLE FRIES $12 PER ORDER

LOADED BAKED POTATO $12 PER ORDER

TWICE BAKED
Vermont Cheddar, Applewood Bacon $13 PER ORDER

CREAMY WHIPPED POTATOES $9 PER ORDER

SMOKED GOUDA TATER TOTS $12 PER ORDER

LOBSTER MASHED POTATOES $19 PER ORDER

SIDES

ASPARAGUS AND HOLLANDAISE $13 PER ORDER

CREAMED SPINACH Smoked Bacon $13 PER ORDER

BROCCOLI AND CAULIFLOWER $13 PER ORDER

ROASTED BRUSSELS SPROUTS $14 PER ORDER

CHOPHOUSE CORN $12 PER ORDER

SAUTÉED BUTTON MUSHROOMS Caramelized Onions $13 PER ORDER

BLACK TRUFFLE MACARONI & CHEESE $17 PER ORDER
LUNCH MENU A

$40.00 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

CARROT CAKE  Cream Cheese Icing, Pineapple Syrup

VEGETARIAN OPTIONS ARE AVAILABLE UPON REQUEST

BOSTON | 617.670.1345
140 Seaport Boulevard | Boston, MA 02210
LUNCH MENU B

$50.00 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
CARROT CAKE  Cream Cheese Icing, Pineapple Syrup
CHOCOLATE PEANUT BUTTER PIE  Peanut Butter Mousse, Bittersweet Chocolate Ganache

VEGETARIAN OPTIONS ARE AVAILABLE UPON REQUEST

BOSTON  617.670.1345
140 Seaport Boulevard | Boston, MA 02210
DINNER MENU A
$90.00 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  Graham Cracker Crust

CHEF’S SELECTION OF SORBET OR ICE CREAM

VEGETARIAN OPTIONS ARE AVAILABLE UPON REQUEST

BOSTON | 617.670.1345
140 Seaport Boulevard | Boston, MA 02210
DINNER MENU B
$105.00 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
SEA SCALLOPS  Parmesan Risotto, English Peas, Citrus Vinaigrette
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 $24.50

DESSERT  (CHOOSE TWO)
CHOCOLATE PEANUT BUTTER PIE  Peanut Butter Mousse, Bittersweet
Chocolate Ganache
CARROT CAKE  Cream Cheese Icing, Pineapple Syrup
NY STYLE CHEESECAKE  Graham Cracker Crust
CHEF’S SELECTION OF SORBET OR ICE CREAM

VEGETARIAN OPTIONS ARE AVAILABLE UPON REQUEST

BOSTON  |  617.670.1345
140 Seaport Boulevard  |  Boston, MA 02210
DINNER MENU C

$120.00 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
CREAMY CLAM CHOWDER  Fresh Littleneck Clams, Oyster Crackers
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 $24.50

DESSERT  (CHOOSE TWO)
CHOCOLATE PEANUT BUTTER PIE  Peanut Butter Mousse, Bittersweet
Chocolate Ganache
CARROT CAKE  Cream Cheese Icing, Pineapple Syrup
NY STYLE CHEESECAKE  Graham Cracker Crust
CHEF’S SELECTION OF SORBET OR ICE CREAM

VEGETARIAN OPTIONS ARE AVAILABLE UPON REQUEST

BOSTON | 617.670.1345
140 Seaport Boulevard | Boston, MA 02210
DINNER MENU D

$135.00 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, Crab Cocktail

SECOND COURSE  (CHOOSE TWO)
LOBSTER BISQUE  Butter Poached Maine Lobster
CREAMY CLAM CHOWDER  Fresh Little Neck Clams, Oyster Crackers
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
ACHI 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 $24.50

DESSERT  (CHOOSE TWO)
CHOCOLATE PEANUT BUTTER PIE  Peanut Butter Mousse, Bittersweet
Chocolate Ganache
CARROT CAKE  Cream Cheese Icing, Pineapple Syrup
NY STYLE CHEESECAKE  Graham Cracker Crust
CHEF’S SELECTION OF SORBET OR ICE CREAM

VEGETARIAN OPTIONS ARE AVAILABLE UPON REQUEST

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Ocean Prime

Seafood • Steaks • Cocktails

Best Steakhouses in America
— Open Table, 2016

Wine Spectator Award of Excellence
— 2008 – 2016

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

Best Steakhouse
— Eater LA, 2016

Best Restaurant Scene
— Tampa Bay Metro, 2016

Best Seafood
— Arizona Foothills Magazine, Best of our Valley
2010-2013, 2016

Top New Private Dining Rooms Around LA
— Zagat, 2014

10 Restaurant Brands to Watch
— CNBC, 2015

Top 10 New Los Angeles Venues
— BizBash, 2014

Best Steakhouses in America
— Eater LA, 2016

Best Seafood
— Arizona Foothills Magazine, Best of our Valley
2010-2013, 2016

Best Steakhouse
— Eater LA, 2016

Best Restaurant Scene
— Tampa Bay Metro, 2016

Best Seafood
— Arizona Foothills Magazine, Best of our Valley
2010-2013, 2016

Top Five Seafood Restaurants in Denver
— The Culture Trip, 2015

10 Restaurant Brands to Watch — CNBC, 2015

Best Steakhouses in Los Angeles — USA Today, 2014

25 Best New Restaurants in Los Angeles — Zagat, 2014

Best New Restaurants — Upscale Living Magazine, 2014

Arizona’s Top 10 Seafood Restaurants (#5)
— AZ Business Magazine
2014

Most Searched Restaurant
— 5280 Magazine 2013

Best Steakhouse in the City
— Orlando Sentinel 2013

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