

# OCEAN PRIME

SEAFOOD · STEAKS · COCKTAILS

## GROUP & EVENT DINING

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

# 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.

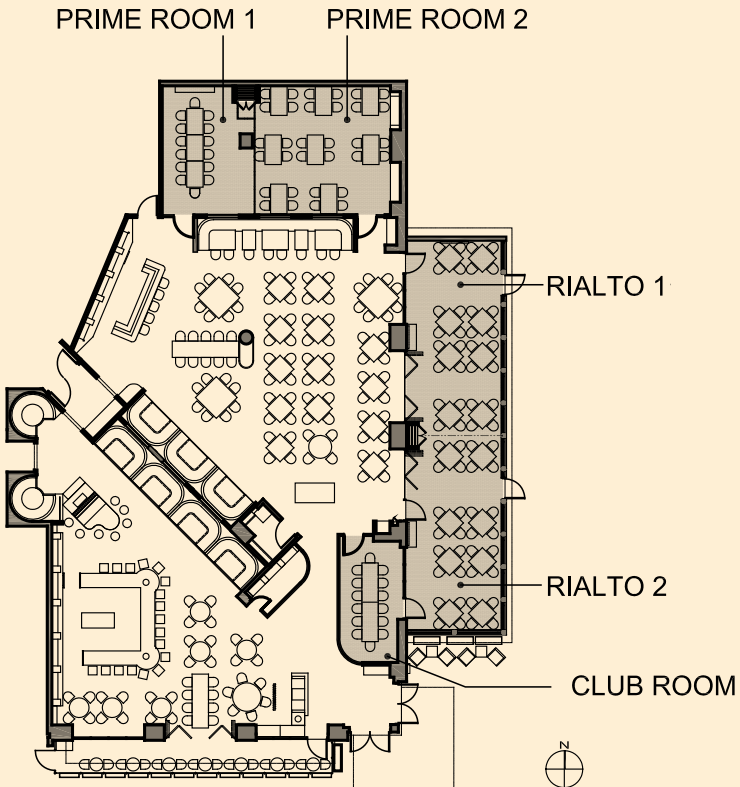
Our passion is to offer exceptional service and truly genuine hospitality to each and every guest. VIP treatment is standard at Ocean Prime. We deliver more than just amazing food and drinks: We create remarkable experiences.

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SEAFOOD • STEAKS • COCKTAILS

## GROUP DINING CAPACITIES

ROOM	SEATED	RECEPTION	SQ.FT.	A/V EQUIPMENT
PRIME ROOM I	18	20	260	FLATSCREEN TV
PRIME ROOM II	34	48	400	FLATSCREEN TV
RIALTO ROOM I	32	40	430	FLATSCREEN TV
RIALTO ROOM II	32	40	430	FLATSCREEN TV
RIALTO ROOMS I & II	64	80	860	FLATSCREEN TV
CLUB ROOM	14	20	175	FLATSCREEN TV



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## WELCOME COCKTAILS

PRIME MANHATTAN	Woodford Reserve Bourbon, Carpano Antica Vermouth, Nonino Amaro, Rosemary Grapefruit Peppercorn Bitters	\$18
CUCUMBER GIMLET	Bombay Sapphire Gin, Muddled Fresh Cucumber, Hand Squeezed Lime	\$16
BERRIES & BUBBLES	Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon, Domaine Chandon Brut, Dry Ice Smoke	\$17
BLOOD ORANGE OLD FASHIONED	Four Roses Small Batch, Blood Orange, Honey Water, Whiskey Barrel Aged Bitters	\$18

## CHAMPAGNE TOAST

BRUT ROSÉ	Mumm Napa, Napa Valley, NV	\$17   \$68
CHAMPAGNE	Brut, Veuve Clicquot, "Yellow Label," France	\$36   \$114
CHAMPAGNE	Brut, Dom Perignon, France	\$400

*One (1) Bottle Minimum. Charged Based on Consumption*

## 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 compliment events of any size. Please contact your Sales & Event Manager to view our full wine list and discuss your event.

\* Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer vegetarian & gluten-free friendly options upon request, however our kitchen is not completely gluten free.

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## APPETIZERS

PRICED PER DOZEN

### SEAFOOD

WHITE TRUFFLE CAVIAR DEVEILED EGGS *	\$34
SPICY TUNA* Wasabi Tobiko, Pickled Serrano, Crispy Rice	\$48
SALMON POKE* Avocado, Spicy Mayo, Crispy Rice	\$48
AHI TUNA TARTARE* Avocado, Pickled Ginger, Crisp Wontons	\$48
SMOKED SALMON CONES Salmon Roe	\$60
JUMBO LUMP CRAB CAKE BITES Mustard Aioli	\$72
LOBSTER TOAST Avocado, Scallion	\$60
LOBSTER "POPCORN" Sweet Sriracha Dip	\$66
CAVIAR* Crispy Potato, Crème Fraiche	\$72
BACON WRAPPED SCALLOPS *	\$78
LOBSTER ROLL	\$84

### STEAK - CHICKEN - CHOPS

TRUFFLE CHICKEN SALAD SANDWICHES	\$36
CHICKEN MEATBALLS Quinoa, Sweet Chili Sauce	\$36
BEEF WELLINGTON* Tenderloin, Mushrooms, Puff Pastry	\$60
STEAK TARTARE CROSTINI* Caper Dressing	\$60
HOISIN CHICKEN SLIDERS Sweet Chili Aioli	\$72
GRILLED TENDERLOIN CROSTINI *	
Horseradish Cream, Caramelized Onions	\$72
PRIME SLIDERS *	\$72
LAMB LOLLIPOPS *	\$108

### VEGETARIAN

CAPRESE SKEWERS Fresh Mozzarella, Tomato, Basil, Balsamic	\$36
ARANCINI Mozzarella, Tomato Pureé	\$36
TRUFFLE MAC & CHEESE BITES	\$30
WILD MUSHROOM TART Parmesan, Shallots	\$36
BAKED BRIE BITES Apple Chutney	\$42
TERIYAKI TOFU Daikon, Carrot, Crispy Rice	\$48

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## SEAFOOD ON ICE

MKT PRICE

OYSTERS ON THE HALF SHELL* <i>gfm</i>	
EAST COAST	MKT
WEST COAST	MKT
CHILLED CRAB MEAT COCKTAIL <i>gfm</i>	MKT
SHRIMP COCKTAIL <i>gfm</i>	MKT
CHILLED WHOLE MAINE LOBSTER <i>gfm</i>	MKT
CHILLED MAINE LOBSTER TAIL <i>gfm</i>	MKT

## SUSHI PLATTERS

SERVES 2-3 PEOPLE

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	\$24
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	\$28
TUNA ROLL* Spicy Tuna, Avocado, Cucumber	\$26
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	\$27
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango	\$19

## PLATTERS

PRICED PER PERSON

HUMMUS <i>gfm</i>	\$6
VEGETABLE CRUDITÉ <i>gfm</i>	\$6
CHARCUTERIE BOARD	\$12
CHEESE & FRUIT <i>gfm</i>	\$9
SMOKED SALMON* <i>gfm</i>	\$12

## ACCESSORIES

PRICED PER PERSON

OSCAR STYLE <i>gfm</i>	\$14
GARLIC SHRIMP SCAMPI <i>gfm</i>	\$17
BLUE CHEESE CRUST <i>gfm</i>	\$8
BLACK TRUFFLE BUTTER <i>gfm</i>	\$9
LOBSTER TAIL <i>gfm</i>	\$33

## SIDES

EACH ORDER SERVES 2-3

JALAPEÑO AU GRATIN <i>gfm</i>	\$16	ASPARAGUS & HOLLANDAISE <i>gfm</i>	\$16
ROASTED GARLIC MASHED <i>gfm</i>	\$15	BACON CREAMED SPINACH	\$17
PARMESAN TRUFFLE FRIES	\$16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	\$16
SMOKED GOUDA TATER TOTS	\$16	CHOPHOUSE CORN <i>gfm</i>	\$15
CREAMY WHIPPED POTATOES <i>gfm</i>	\$15	SAUTÉED MUSHROOMS <i>gfm</i>	\$15
TWICE BAKED	\$16	BROCCOLI & CAULIFLOWER <i>gfm</i>	\$13
		BLACK TRUFFLE MAC & CHEESE	\$19

*gfm* Can be made gluten free friendly with modifications on request.

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## LUNCH MENU A

\$55.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

### 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, Balsamic Jus

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

PRIME NY STRIP SALAD\* *gfm* Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette

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

### DESSERT (CHOOSE ONE)

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

CARROT CAKE Cream Cheese Icing, Pineapple Syrup

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## LUNCH MENU B

\$70.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

### 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* Parmesan Risotto, English Peas, Citrus Vinaigrette

SHELL FISH "COBB" SALAD *gfm* Shrimp, Lobster, Bacon, Bleu Cheese, Gourmet Dressing

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

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

TERIYAKI SALMON\* Shiitake Sticky Rice, Soy Butter Sauce

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

CHILEAN SEA BASS *gfm* Glazed Carrots, Mashed Potatoes, Champagne Truffle Sauce

AHI TUNA SALAD\* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze

### SIDES (CHOOSE TWO FOR THE TABLE)

CHOPHOUSE CORN *gfm*

BLACK TRUFFLE MAC & CHEESE

BROCCOLI & CAULIFLOWER *gfm*

PARMESAN TRUFFLE FRIES

JALAPEÑO AU GRATIN *gfm*

ROASTED BRUSSELS SPROUTS *gfm*

### DESSERT (CHOOSE ONE)

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

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)

### FIRST COURSE (SERVED FOR THE TABLE)

POINT JUDITH CALAMARI

### 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, Balsamic Jus

TERIYAKI SALMON\* Shiitake Sticky Rice, Soy Butter Sauce

SEA SCALLOPS\* Parmesan Risotto, English Peas, Citrus Vinaigrette

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

### DESSERT (CHOOSE TWO)

CHOCOLATE PEANUT BUTTER PIE 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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## DINNER MENU B

\$105.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

### 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* Parmesan Risotto, English Peas, Citrus Vinaigrette  
ROASTED CHICKEN *gfm* Spinach Bread Salad, Roasted Tomatoes,  
Olives, Balsamic Jus  
JUMBO LUMP CRAB CAKES Brussels Sprouts, Corn, Tomatoes, Fingerlings,  
Mustard Cream  
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. Canadian Cold Water Lobster Tail for \$33*

### DESSERT (CHOOSE TWO)

CHOCOLATE PEANUT BUTTER PIE 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 C

\$115.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

### 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, Jalapeño Corn Tartar
- CHILEAN SEA BASS *gfm* Glazed Carrots, Champagne Truffle Sauce
- ROASTED CHICKEN *gfm* Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic 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. Canadian Cold Water Lobster Tail for \$33*

### SIDES (CHOOSE TWO FOR THE TABLE)

- |                                   |                                     |
|-----------------------------------|-------------------------------------|
| CHOPHOUSE CORN <i>gfm</i>         | BLACK TRUFFLE MAC & CHEESE          |
| BROCCOLI & CAULIFLOWER <i>gfm</i> | PARMESAN TRUFFLE FRIES              |
| JALAPEÑO AU GRATIN <i>gfm</i>     | ROASTED BRUSSELS SPROUTS <i>gfm</i> |

### DESSERT (CHOOSE TWO)

- CHOCOLATE PEANUT BUTTER PIE 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

\$150.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

*Complimentary Champagne Toast Included*

### 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* Glazed Carrots, Champagne Truffle Sauce  
ROASTED CHICKEN Spinach Bread Salad, Roasted Tomatoes,  
Olives, Balsamic Jus  
AHI TUNA\* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze  
TWIN LOBSTER TAILS *gfm* Asparagus, Drawn Butter  
COLORADO 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. Canadian Cold Water Lobster Tail for \$33*

### SIDES (CHOOSE TWO FOR THE TABLE)

CHOPHOUSE CORN *gfm* BLACK TRUFFLE MAC & CHEESE  
BROCCOLI & CAULIFLOWER *gfm* PARMESAN TRUFFLE FRIES  
JALAPEÑO AU GRATIN *gfm* ROASTED BRUSSELS SPROUTS *gfm*

### DESSERT (CHOOSE TWO)

CHOCOLATE PEANUT BUTTER PIE 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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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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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

100 Best  
Restaurants Worth  
Splurging On  
Travel + Leisure

Award of  
Excellence  
Wine  
Spectator

America's  
Top 50 Emerging  
Restaurant Chains  
FSR Magazine

Best Seafood  
Restaurant  
Time Out

Best  
Steakhouse  
Eater LA