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.
## 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>
</tr>
</thead>
<tbody>
<tr>
<td>Cambridge Room</td>
<td>18</td>
<td>290</td>
<td>FlatScreen TV</td>
<td>Private Entrance</td>
</tr>
<tr>
<td>Seaport Room</td>
<td>22</td>
<td>355</td>
<td>FlatScreen TV</td>
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</tr>
<tr>
<td>Back Bay Room</td>
<td>56</td>
<td>790</td>
<td>FlatScreen TV</td>
<td>Fireplace</td>
</tr>
<tr>
<td>Patio</td>
<td>26</td>
<td>325</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
WELCOME COCKTAILS

PRIME MANHATTAN  Woodford Reserve Bourbon, Carpano Antica Vermouth, Nonino Amaro, Rosemary Grapefruit Peppercorn Bitters $19

CUCUMBER GIMLET  Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice $18

BERRIES & BUBBLES  Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon Juice, Domaine Chandon Brut, Dry Ice Smoke $20

PRIME MARGARITA  Don Julio Blanco Tequila, Elderflower, Ruby Red Grapefruit, Agave Nectar $17

CHAMPAGNE TOAST

BRUT ROSÉ  Mumm Napa, Napa Valley, California, NV $72

CHAMPAGNE  Brut, Veuve Clicquot, “Yellow Label,” France $108

CHAMPAGNE  Brut, Dom Perignon, France $450

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.

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# APPETIZERS

**PRICED PER DOZEN**

## SEAFOOD

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>WHITE TRUFFLE CAVIAR DEVILED EGGS</strong></td>
<td>$36</td>
</tr>
<tr>
<td><strong>SPICY TUNA</strong> Wasabi Tobiko, Pickled Serrano, Crispy Rice</td>
<td>$36</td>
</tr>
<tr>
<td><strong>SALMON POKE</strong> Avocado, Spicy Mayo, Crispy Rice</td>
<td>$36</td>
</tr>
<tr>
<td><strong>AHI TUNA TARTARE</strong> Avocado, Pickled Ginger, Crisp Wontons</td>
<td>$48</td>
</tr>
<tr>
<td><strong>SMOKED SALMON CONES</strong> Salmon Roe</td>
<td>$48</td>
</tr>
<tr>
<td><strong>JUMBO LUMP CRAB CAKE BITES</strong> Mustard Aioli</td>
<td>$72</td>
</tr>
<tr>
<td><strong>LOBSTER TOAST</strong> Avocado, Scallion</td>
<td>$72</td>
</tr>
<tr>
<td><strong>LOBSTER “POPCORN”</strong> Sweet Sriracha Dip</td>
<td>$72</td>
</tr>
<tr>
<td><strong>CAVIAR</strong> Crispy Potato, Créme Fraiche</td>
<td>$72</td>
</tr>
<tr>
<td><strong>BACON WRAPPED SCALLOPS</strong></td>
<td>$84</td>
</tr>
<tr>
<td><strong>LOBSTER ROLL</strong></td>
<td>Mkt</td>
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</tbody>
</table>

## STEAK - CHICKEN - CHOPS

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>TRUFFLE CHICKEN SALAD SANDWICHES</strong></td>
<td>$48</td>
</tr>
<tr>
<td><strong>CHICKEN MEATBALLS</strong> Quinoa, Sweet Chili Sauce</td>
<td>$48</td>
</tr>
<tr>
<td><strong>BEEF WELLINGTON</strong> Tenderloin, Mushrooms, Puff Pastry</td>
<td>$60</td>
</tr>
<tr>
<td><strong>STEAK TARTARE CROSTINI</strong> Caper Dressing</td>
<td>$60</td>
</tr>
<tr>
<td><strong>HOISIN CHICKEN SLIDERS</strong> Sweet Chili Aioli</td>
<td>$60</td>
</tr>
<tr>
<td><strong>GRILLED TENDERLOIN CROSTINI</strong> Horseradish Cream, Caramelized Onions</td>
<td>$48</td>
</tr>
<tr>
<td><strong>CABERNET BRAISED SHORT RIB Brioche</strong></td>
<td>$48</td>
</tr>
<tr>
<td><strong>PRIME SLIDERS</strong></td>
<td>$60</td>
</tr>
<tr>
<td><strong>LAMB LOLLIPOPS</strong></td>
<td>$72</td>
</tr>
</tbody>
</table>

## VEGETARIAN

<table>
<thead>
<tr>
<th>Item</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>CAPRESE SKEWERS</strong> Fresh Mozzarella, Tomato, Basil, Balsamic</td>
<td>$42</td>
</tr>
<tr>
<td><strong>ARANCINI</strong> Mozzarella, Tomato Purée</td>
<td>$42</td>
</tr>
<tr>
<td><strong>TRUFFLE MAC &amp; CHEESE BITES</strong></td>
<td>$42</td>
</tr>
<tr>
<td><strong>WILD MUSHROOM TART</strong> Parmesan, Shallots</td>
<td>$42</td>
</tr>
<tr>
<td><strong>BAKED BRIE BITES</strong> Apple Chutney</td>
<td>$42</td>
</tr>
<tr>
<td><strong>TERIYAKI TOFU</strong> Daikon, Carrot, Crispy Rice</td>
<td>$42</td>
</tr>
</tbody>
</table>

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SUSHI PLATTERS
SERVES 2-3 PEOPLE

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio $23
TUNA ROLL* \$m Avocado, Scallion, Jalapeño, Shiso $27
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds $25
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango $19

SEAFOOD ON ICE
MKT PRICE

OYSTERS ON THE HALF SHELL* \$m
EAST COAST MKT
WEST COAST MKT

CHILLED CRAB MEAT COCKTAIL \$m

SHRIMP COCKTAIL \$m

CHILLED WHOLE MAINE LOBSTER \$m

CHILLED MAINE LOBSTER TAIL \$m

SIDES
EACH ORDER SERVES 2-3

JALAPEÑO AU GRATIN \$m $17
ROASTED GARLIC MASHED \$m $16
PARMESAN TRUFFLE FRIES $17
SMOKED GOUDA TATER TOTS $16
CREAMY WHIPPED POTATOES \$m $15
TWICE BAKED ASPARAGUS & HOLLANDAISE \$m $18

ACCESSORIES
PRICED PER PERSON

HUMMUS \$m $6
VEGETABLE CRUDITÉ \$m $6
CHARCUTERIE BOARD \$m $8
CHEESE & FRUIT \$m $6
SMOKED SALMON* \$m $15

OSCAR STYLE \$m $14
GARLIC SHRIMP SCAMPI \$m $17
BLUE CHEESE CRUST \$m $9
BLACK TRUFFLE BUTTER \$m $11
LOBSTER TAIL \$m $32

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar $45

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\$m Can be made gluten free friendly with modifications on request.
LUNCH MENU A
$60.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

FIRST COURSE  (CHOOSE TWO)

HOUSE SALAD  &m  Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette
CAESAR SALAD  &m  Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons
LOBSTER BISQUE  Butter Poached Maine Lobster

ENTRÉES  (CHOOSE THREE)

CRAB WEDGE  &m  Jumbo Lump Crab, Tomatoes, Red Onion, Maytag Blue Cheese, Louis Dressing
BLACKENED SALMON SALAD*  &m  Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing
TERIYAKI SALMON*  Shiitake Sticky Rice, Soy Butter Sauce
ROASTED CHICKEN  &m  Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus
PRIME NY STRIP SALAD*  &m  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  &m  Almond Cookie
CARROT CAKE  Cream Cheese Icing, Pineapple Syrup

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LUNCH MENU B
$75.00 PER PERSON (EXCLUDING TAX AND GRATUITY)

FIRST COURSE  (CHOOSE TWO)

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

CAESAR SALAD gm  Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

LOBSTER BISQUE  Butter Poached Maine Lobster

ENTRÉES  (CHOOSE THREE)

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

SHELL FISH “COBB” SALAD gm  Shrimp, Lobster, Bacon, Blue Cheese, Gourmet Dressing

ROASTED CHICKEN gm  Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

TERIYAKI SALMON*  Shiitake Sticky Rice, Soy Butter Sauce

FILET MIGNON* gm  Gouda Potato Cake, Seared Spinach, Cabernet Jus

CHILEAN SEA BASS gm  Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette

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

SIDES  (CHOOSE TWO FOR THE TABLE)

CHOPHOUSE CORN gm  BLACK TRUFFLE MAC & CHEESE

MISO-CHILI ROASTED BROCCOLI  PARMESAN TRUFFLE FRIES

JALAPEÑO AU GRATIN gm  ROASTED BRUSSELS SPROUTS gm

DESSERT  (CHOOSE ONE)

CHEF’S SELECTION OF SORBET OR ICE CREAM gm  Almond Cookie

CARROT CAKE  Cream Cheese Icing, Pineapple Syrup

CHOCOLATE PEANUT BUTTER PIE  Peanut Butter Mousse, Bittersweet Chocolate Ganache

gm  Can be made gluten free friendly with modifications on request.

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DINNER MENU A
$100.00 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 .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)

ROASTED CHICKEN .gf  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*  gf  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  gf  Almond Cookie

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DINNER MENU B
$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  $/m  Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette
CAESAR SALAD  $/m  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*  $/m  Parmesan Risotto, English Peas, Citrus Vinaigrette
ROASTED CHICKEN  $/m  Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus
10 OZ FILET MIGNON*  $/m  Gouda Potato Cake, Seared Spinach, Cabernet Jus
14 OZ NY STRIP*  $/m  Gouda Potato Cake, Seared Spinach, Cabernet Jus
Add 6 oz. Canadian Cold Water Lobster Tail for $32

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  $/m  Almond Cookie

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$/m Can be made gluten free friendly with modifications on request.
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DINNER MENU C
$125.00 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 $m Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette
- Caesar Salad $m 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 $m Corn Spoon Bread, Swiss Chard, Corn Emulsion
- Chilean Sea Bass $m Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette
- Roasted Chicken $m Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

10 OZ FILLET MIGNON* $m Gouda Potato Cake, Seared Spinach, Cabernet Jus
14 OZ NY STRIP* $m Gouda Potato Cake, Seared Spinach, Cabernet Jus
16 OZ RIBEYE* $m Gouda Potato Cake, Seared Spinach, Cabernet Jus

Add 6 oz. Canadian Cold Water Lobster Tail for $32

**SIDES** (CHOOSE TWO FOR THE TABLE)
- Chophouse Corn $m Black Truffle Mac & Cheese
- Miso-Chili Roasted Broccoli Parmesan Truffle Fries
- Jalapeño Au Gratin $m Roasted Brussels Sprouts $m

**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 $m Almond Cookie

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$ Can be made gluten free friendly with modifications on request.
DINNER MENU D

$170.00 PER PERSON (EXCLUDING TAX AND GRATUITY)
Complimentary Champagne Toast Included

FIRST COURSE (CHOOSE ONE, SERVED FOR THE TABLE)

HOT APPETIZERS
- Point Judith Calamari, Sonoma Goat Cheese Ravioli,
- Jumbo Lump Crab Cakes

SHELLFISH TOWER Chilled Lobster, Oysters on the Half Shell,
- Chilled Crab Meat Cocktail, Cocktail Shrimp

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 FOUR)

CHILEAN SEA BASS
- Broccolini, Pearl Onion, Potato Purée,
- Truffle Vinaigrette

ROASTED CHICKEN
- Spinach Bread Salad, Roasted Tomatoes,
- Olives, Balsamic Jus

ahi tuna*
- Mango, Avocado, Cashews, Spicy Sesame Soy Glaze

TWIN LOBSTER TAILS
- Asparagus, Drawn Butter

COLORADO LAMB*
- Two Double Bone Chops, Roasted Garlic Thyme Jus

10 OZ FILET MIGNON*
- Gouda Potato Cake, Seared Spinach, Cabernet Jus

14 OZ NY STRIP*
- Gouda Potato Cake, Seared Spinach, Cabernet Jus

16 OZ RIBEYE*
- Gouda Potato Cake, Seared Spinach, Cabernet Jus

Add 6 oz. Canadian Cold Water Lobster Tail for $32

SIDES (CHOOSE TWO FOR THE TABLE)

CHOPHOUSE CORN
- BLACK TRUFFLE MAC & CHEESE

MISO-CHILI ROASTED BROCCOLI
- PARMESAN TRUFFLE FRIES

JALAPEÑO AU GRATIN
- ROASTED BRUSSELS SPROUTS

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
- Almond Cookie

- Can be made gluten free friendly with modifications on request.

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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