

HAPPY HOUR

Offered Monday–Friday in our Lounge

from 4:00–6:00 p.m.

Enjoy Half-Off Appetizers and Sushi

\$5 off Specialty Cocktails

\$8 Selected Wines

PRIVATE DINING

Ocean Prime Chicago features four private dining rooms with stunning views of the Chicago River & Michigan Avenue.

The Wrigley Room, accommodates up to 66 guests or may be divided into 3 smaller spaces to meet your event needs.

For a more intimate dining experience, The Tribune Room accommodates up to fourteen guests. If you are planning a larger event, our full restaurant is also available for buyout.

Promotions not valid on holidays.

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

COCKTAILS	2
WINES	5
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AMERICAN WHISKIES	11
TEQUILA	12
SCOTCHES	13
BEER	15
HAPPENINGS	16

COCKTAILS

BERRIES & BUBBLES

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

OLD FASHIONED

Russell's Reserve Bourbon, Aperol,
Angostura Bitters 17

REPOSADO PAPER PLANE

Casamigos Reposado, Aperol,
St. Germain, Fresh Lemon Juice 18
*National Cocktail Competition Winner of
People's Choice Award - Jessica Pratt*

CUCUMBER GIMLET

Bombay Sapphire Gin, Muddled Fresh Cucumber,
Fresh Lime Juice 17

BEER

SPITEFUL IPA

Spiteful Brewing 9

KRANKSHAFT KOLSCH STYLE BEER

Metropolitan Brewing 9

312

Goose Island 9

DAISY CUTTER PALE ALE

Half Acre Beer Company 9

ANTI HERO IPA

Revolution Brewing 9

SPITEFUL LAGER

Spiteful Brewing 9

FLYWHEEL PILSNER

Metropolitan Brewing 9

STELLA ARTOIS 9

MILLER LITE 9

CORONA 9

SCOTCHES

(2 oz.)

ISLAND MALTS

THE ISLANDS PRODUCE SOME OF THE MOST
ROBUST WHISKIES WITH COASTAL INFLUENCES
LIKE SALT TANG + FRESH SEA AIR.

ARDBEG 10YR 18

ARDBEG UIGEDAIL 22

HIGHLAND PARK 12YR 15

LAGAVULIN 16YR 26

LAPHROAIG 10YR 16

TALISKER 10YR 16

BLENDS

CHIVAS REGAL 12YR 15

CHIVAS REGAL 18YR 19

DEWAR'S 12YR SPECIAL RESERVE 14

JOHNNIE WALKER RED 12

JOHNNIE WALKER BLACK 16

JOHNNIE WALKER GREEN 18

JOHNNIE WALKER GOLD 20

JOHNNIE 18 YEAR 20

JOHNNIE WALKER BLUE 65

COCKTAILS

BLACK ORCHID

Belvedere Organic Blackberry & Lemongrass Infusion,
St. Germain, Fresh Lemon & White Cranberry Juice 18

PRIME MANHATTAN

Woodford Reserve, Carpano Antica Vermouth,
Amaro Nonino, Rosemary Grapefruit
Peppercorn Bitters 19

PINEAPPLE PICANTE

Pineapple Infused Don Julio Blanco, Picante,
Fresh Lemon Juice, Orange Bitters 18

WHISKEY CLOVER

Gentleman Jack Whiskey, Hennessy VS, Honey Water,
Fresh Lemon & Orange Juice 17

HOT & DIRTY MARTINI

Olive Oil Infused Belvedere Vodka, Calabrian
Chili Blue Cheese Stuffed Castelvetrano Olives 21

TEQUILA COCKTAIL

Corzo Silver Tequila, Fresh Orange &
Lime Juice, House Infused Agave Nectar 16

PREMIER SELECTIONS

Refined Cocktails with Premier Spirits.

Inspired by Classic Creations.

SMOKED OLD FASHIONED

Angel's Envy Rye Whiskey, House Demerara Syrup,
Angostura & Orange Bitters,
Charred Cherry Wood Smoke 36

CRYSTAL MARGARITA

Komos Cristalino Tequila, Grand Marnier
Cuvée Louis Alexandre, Italicus, Fresh Lime Juice,
Agave, Ginger-Sesame & Oak Brulée 42

PREMIER POURS

RÉMY MARTIN "LOUIS XIII"
KOMOS REPOSADO ROSA
CLASE AZUL REPOSADO
ANGEL'S ENVY
WESTWARD
GLENLIVET 25 YR
MACALLAN RARE CASK
TAYLOR FLADGATE 30 YR

SCOTCHES

(2 oz.)

SPEYSIDE MALTS

THIS IS HOME TO HALF OF SCOTLAND'S
MALT WHISKEY DISTILLERIES. THEY PRODUCE MELLOW,
SWEET, MALTY + FRUITY MALT WHISKIES.

CRAIGAE LACHIE 13YR 15

BALVENIE 12YR 16

GLENFIDDICH 12YR 16

GLENLIVET 12YR 15

GLENLIVET 18YR 29

MACALLAN 12YR SINGLE MALT 24

MACALLAN 18YR SINGLE MALT 35

MACALLAN 25YR 180

MACALLAN RARE CASK 50

HIGHLAND MALTS

THESE WHISKIES WILL RANGE FROM
DRY + HEATHERY TO SWEET + FRUITY.

DALMORE 12YR SINGLE MALT 16

DALWHINNIE 15YR 16

GLENMORANGIE 10YR 16

GLENMORANGIE 18YR 30

GLENMORANGIE LASANTA 16

GLENMORANGIE 12YR NECTAR D'OR 18

GLENMORANGIE QUINTA RUBAN 17

OBAN 14YR SINGLE MALT 23

TEQUILA

(2 oz.)

TEQUILA

CLASE AZUL BLANCO	19
CORZO SILVER	15
CORZO AÑEJO	16
DON JULIO BLANCO	15
CASAMIGOS BLANCO	15
CASAMIGOS REPOSADO	17
CASAMIGOS AÑEJO	19
GRAN PATRÓN PLATINUM	35
HERRADURA SILVER	13
MAESTRO DOBEL BLANCO	14
PATRÓN SILVER	16
MEZCAL	
OJO DE TIGRE	15
ILEGAL AÑEJO	18
CASAMIGOS	18
VIDA	16

WHITES

	6oz	9oz
Moscato, Saracco, Italy.....	13	—
Prosecco, Riondo, “Giuliana,” Veneto, Italy.....	14	—
Brut, Domaine Chandon, “Classic,” California, NV.....	15	—
Champagne, Brut, Veuve Clicquot, “Yellow Label,” France, NV.....	36	—
Brut Rosé, Mumm Napa, Napa Valley, California, NV.....	17	—
Rosé, Graham Beck, South Africa, NV.....	15	—
Rosé, Côtes de Provence, “Whispering Angel,” Château d’Esclans, Provence, France, 2021.....	15	23
Rosé, The Four Graces, Willamette Valley, Oregon, 2019.....	17	26
Tormaresca, Salento, Calafuria, Puglia, Italy, 2020.....	14	21
Riesling, “50 Degrees” by Schloss Johannisberg, Rheingau, Germany.....	15	23
Pinot Grigio, Terlato Vineyards, Friuli Colli Orientali, D.O.C., Friuli, Italy 2019.....	16	24
Pinot Gris, King Estate, “Signature Collection,” Oregon, 2019.....	13	20
Pinot Grigio, Lunardi, Napa Valley, 2020.....	14	20
Sauvignon Blanc, Cakebread Cellars, Napa Valley, California, 2020.....	18	27
Chablis, Domaine William Fèvre, “Champs Royaux,” Burgundy, France, 2019.....	19	29
Sancerre, Pascal Jolivet, Loire, France, 2020.....	19	29
Albariño, Torres, “Pazo das Bruxas,” Rías Baixas, Galicia, Spain, 2019.....	14	21
Chardonnay, Brown Estate, “House of Brown,” California.....	14	21
Sauvignon Blanc, Kim Crawford, Marlborough, 2021.....	17	26
Chardonnay, Rodney Strong, Sonoma County, California, 2019.....	13	20
Chardonnay, La Crema, Sonoma Coast, California, 2018.....	15	23
Pouilly-Fuissé, Louis Jadot, Burgundy, France, 2020.....	18	27
Fumé Blanc, Ferrari-Carano, North Coast, California, 2021.....	14	21
Viognier, Miner Family Vineyards, California, 2018.....	14	21
Chardonnay, Chalk Hill, Russian River Valley, California, 2020.....	18	27
Chardonnay, Waugh Cellars, Russian River Valley, California, 2019.....	18	27
Chardonnay, Trefethen, Oak Knoll District, Napa Valley, California, 2019.....	24	36

REDS

	<i>6oz</i>	<i>9oz</i>
Pinot Noir, Erath, Dundee Hills, Oregon, 2019	16	24
Pinot Noir, Meiom, Sonoma, Monterey, Santa Barbara, California, NV	19	29
Pinot Noir, Joseph Drouhin, “Bourgone,” Burgundy, France, 2020	15	23
Cabernet Sauvignon, Avalon, California, 2019	13	20
Rioja, Palacios Remendo, “La Montesa,” Spain, 2017	14	21
Pinot Noir, MacMurray Estate, Russian River Valley, California, 2020	23	35
Pinot Noir, Siduri, Santa Barbara, California, 2019	19	29
Chianti Classico, Cecchi, Reserva, Tuscany, Italy, 2019	16	24
Orin Swift, “Eight Years in the Desert,” California, 2019	31	47
Cabernet Sauvignon, BonAnno, Napa Valley, California, 2018	17	26
Merlot, Markham, Napa Valley, California, 2018	15	23
Zinfandel, Federalist, Dry Creek Valley, California, 2019	17	26
Zinfandel, Lamborn, Napa Valley, California, 2017	23	35
Château Reysson, Haut-Médoc, Bordeaux, France, 2016	18	27
Malbec, Bodega Colomé, Calchaquí Valley, Salta, Argentina, 2019	17	26
Red Blend, Austin Hope, Quest, Paso Robles, 2020	16	24
Merlot, Raymond, “Reserve,” Napa Valley, California, 2019	18	27
Cabernet Sauvignon, Benzinger Family Winery, Sonoma County, Certified Sustainable, California, 2018	14	21
Malbec, Terrazas de los Andes, Reserva, Mendoza, Argentina, 2018	14	21
Cabernet Sauvignon, Roth, Alexander Valley, California, 2019	17	26
Chappellet, “Mountain Cuvée,” Napa Valley, California, 2019	24	36
Cabernet Sauvignon, Beringer, Knights, Napa Valley, California, 2018	25	38

AMERICAN WHISKIES

(2 oz.)

BOURBON

1792 RIDGEMONT	13
ANGEL’S ENVY	20
BAKER’S	16
BASIL HAYDEN’S	15
BULLEIT	15
J HENRY “BELLEFONTAINE”	17
KNOB CREEK	15
RUSSELL’S RESERVE SINGLE BARREL	16
WOODFORD RESERVE	18

RYE

ANGEL’S ENVY RYE	23
BULLEIT RYE	15
GEORGE DICKEL RYE	15
HUDSON MANHATTAN RYE	18
KNOB CREEK RYE	15
TEMPLETON RYE	16
WHISTLEPIG RYE	16

TENNESSEE WHISKEY

UNCLE NEAREST “1884”	14
UNCLE NEAREST “1856”	16
GENTLEMAN JACK	15
GEORGE DICKEL	15
JACK DANIEL’S SINGLE BARREL	16

SUSHI

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,
Sesame Seeds 25

SPICY TUNA*

Avocado, Scallion,
Jalapeño, Shiso 27

VEGETABLE ROLL

Soy Paper, Crispy Asparagus,
Avocado, Daikon, Mango,
Sesame Lime Vinaigrette 19

HAMACHI CRUDO*

Pickled Mango, Sweet Peppers, Cilantro,
Sesame Ginger Vinaigrette 25

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ENJOY HALF-OFF

APPETIZERS AND SUSHI

\$5 off Specialty Cocktails

\$8 Selected Wines



Preservation System designed to extend the life of

Premier selections, enjoyable up to 4 weeks

3oz | 6oz

Chardonnay, Far Niente, Napa Valley,

California, 2019 20 | 40

Pinot Noir, Goldeneye, Anderson Valley,

California, 2019 21 | 42

Merlot, Shafer TD-9, Napa Valley,

California, 2018 16 | 32

Red, Blackbird Vineyard, “Arise,”

Napa Valley, California, 2016..... 12.5 | 25

Cabernet Sauvignon, Chimney Rock,

Stag’s Leap District, California, 2018..... 23 | 46

Pinot Noir, Kosta Browne,

Sonoma County, California, 2019 28 | 56

Barolo, Renato Ratti,

“Marcenasco,” Piedmont, Italy..... 18 | 35

Cabernet Blend, Justin, “Isosceles,”

Paso Robles, California..... 19 | 38

AFTER DINNER

ESPRESSO MARTINI

Belvedere Vodka, Espresso, Café Liqueur

Served Black or with Cream 16

IRISH COFFEE

Tullamore Dew, French Press Coffee,

Heavy Cream 14

COGNACS

COURVOISER VSOP 16

COURVOSIER XO 36

HENNESSY VS 15

HENNESSY XO 40

HENNESSY "PARADIS" 1 oz. 59 | 1.5 oz. 99

RÉMY MARTIN "LOUIS XIII"

1 oz. 149 | 1.5 oz. 225

PORTS

FONSECA BIN #27 Ruby Port 11

TAYLOR 10 YEAR Fine Tawny 12

TAYLOR 20 YEAR Fine Tawny 18

TAYLOR LATE BOTTLED VINTAGE 12

LOUNGE MENU

APPETIZERS

POINT JUDITH CALAMARI

Sweet Chili Sauce 23

BLACKENED FISH TACOS

Brussels Sprout Slaw, Jalapeno Tartar Sauce, Lime 15

PRIME CHEESEBURGER*

OP Sauce, Caramelized Onions,

Tillamook Cheddar, Lettuce, Tomato 21

CRAB CAKE SLIDERS

Jalapeno Corn Tartar, Tomato, Cheddar 22

LAMB LOLLIPOPS*

Teriyaki Glaze, Togarsahi Crumble,

Soy Butter Sauce 28

BAKED OYSTERS

Cajun Butter, Parmesan Cheese,

Sourdough Toast Points 16

TUNA TATAKI

Wakame Salad, Jalapeno,

Srirachi Vinaigrette, Ponzu 28

LOBSTER TEMPURA STICKS

Sweet Chili Sauce, Togarashi 30

ON ICE

OYSTERS ON THE HALF SHELL*

EAST COAST 28 WEST COAST 32

JUMBO SHRIMP COCKTAIL 26

*These items may be served raw or undercooked. 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).