

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

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.

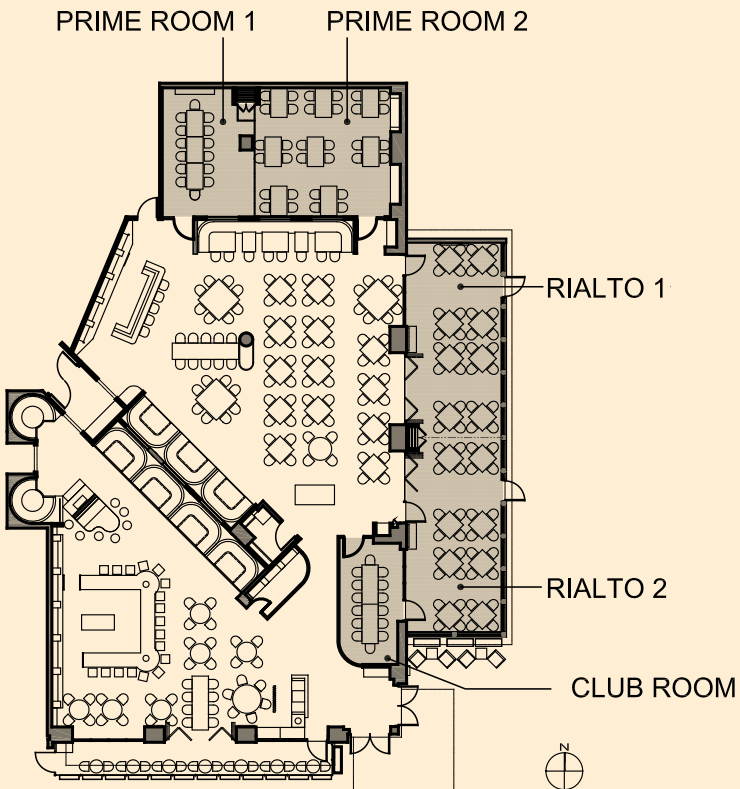
Our passion is to offer exceptional service and truly genuine hospitality to each and every guest. VIP treatment is standard at Ocean Prime. We deliver more than just amazing food and drinks: We create remarkable experiences.

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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, Fresh Lime Juice	\$17
BERRIES & BUBBLES	Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon Juice, Domaine Chandon Brut, Dry Ice Smoke	\$18
OLD FASHIONED	Russell's Reserve 10 Year Bourbon, Aperol, Angostura 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 DEVILED 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 Purée	\$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	\$29
TUNA ROLL* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	\$27
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 <i>gfm</i>	\$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>	\$9
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>	\$17	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	MISO-CHILI ROASTED BROCCOLI	\$13
		BLACK TRUFFLE MAC & CHEESE	\$19

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar \$44

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

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, Blue Cheese, Gourmet Dressing

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* 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 *gfm*

BLACK TRUFFLE MAC & CHEESE

MISO-CHILI ROASTED BROCCOLI

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

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

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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

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

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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
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

gfm 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

**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