

OCEAN PRIME

SEAFOOD · STEAKS · COCKTAILS

HORS D'OEUVRES

- **SUSHI ROLLS**
\$10 PER PERSON
- **SHELLFISH SAMPLER**
Oysters, Jumbo Lump Crabmeat, Cocktail Shrimp
\$17 PER PERSON
- **SHRIMP COCKTAIL**
\$5.50 PER PIECE | \$66 PER DOZEN
- **OYSTERS ON THE HALF SHELL**
\$3.50 PER PIECE | \$40 PER DOZEN
- **POINT JUDITH SWEET CHILI CALAMARI**
\$19 PER ORDER (SERVES 4)
- **WHITE TRUFFLE CAVIAR DEVILED EGGS**
\$3.50 PER PIECE | \$42 PER DOZEN
- **SONOMA GOAT CHEESE RAVIOLI**
\$4 PER PIECE | \$48 PER DOZEN
- **SHRIMP SAUTÉ**
\$5.50 PER PIECE | \$66 PER DOZEN
- **AHI TUNA TARTARE**
\$4.50 PER PIECE | \$54 PER DOZEN
- **JUMBO LUMP CRAB CAKES**
\$5 PER PIECE | \$60 PER DOZEN

BEVERLY HILLS | 310.859.4818

5955 Wilshire Blvd. | Beverly Hills, California 90212

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ADDITIONAL ACCENTS

(EACH ORDER SERVES 2 - 3)

POTATOES

- **JALAPEÑO AU GRATIN**
Sliced Potatoes, Aged Swiss \$14 PER ORDER
- **ROASTED GARLIC MASHED** \$15 PER ORDER
- **PARMESAN TRUFFLE FRIES** \$14 PER ORDER
- **LOADED BAKED POTATO** \$14 PER ORDER
- **TWICE BAKED**
Vermont Cheddar, Applewood Bacon \$13 PER ORDER
- **CREAMY WHIPPED POTATOES** \$12 PER ORDER
- **LOBSTER MASHED POTATOES** \$26 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** \$13 PER ORDER
- **SAUTÉED BUTTON MUSHROOMS**
Caramelized Onions \$13 PER ORDER
- **BLACK TRUFFLE MACARONI & CHEESE** \$18 PER ORDER

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LUNCH MENU A

\$45.00 PER PERSON (Excluding Tax, Gratuity & Administrative Fee)

Soft Drinks, Coffee & 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
- **PITMAN FARMS CHICKEN**
Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

DESSERT (CHOOSE ONE)

- **HOME-SPUN SORBET**
Chef's Seasonal Selection, Almond Cookie
- **CARROT CAKE** Cream Cheese Icing, Pineapple Syrup
- **ICE CREAM**
Chef's Seasonal Selection, Almond Cookie

VEGETARIAN OPTIONS ARE AVAILABLE UPON REQUEST

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LUNCH MENU B

\$55.00 PER PERSON (Excluding Tax, Gratuity & Administrative Fee)

Soft Drinks, Coffee & 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)

- **BLACKENED SALMON SALAD**
Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing
- **SHELLFISH "COBB" SALAD**
Shrimp, Lobster, Bacon, Bleu Cheese, Gourmet Dressing
- **JUMBO LUMP CRAB CAKE**
Brussels Sprouts, Corn, Tomatoes, Fingerlings, Mustard Cream
- **BLACKENED STRIPED BASS**
Corn Spoon Bread, Jalapeño Corn Tartar
- **TERIYAKI SALMON**
Shiitake Sticky Rice, Soy Butter Sauce
- **FILET MIGNON**
Whipped Potatoes, Haricot Vert, Cabernet Jus
- **PITMAN FARMS CHICKEN**
Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

DESSERT (CHOOSE ONE)

- **CHOCOLATE PEANUT BUTTER PIE**
Peanut Butter Mousse, Bittersweet Chocolate Ganache
- **CARROT CAKE** Cream Cheese Icing, Pineapple Syrup
- **HOME-SPUN SORBET**
Chef's Seasonal Selection, Almond Cookie

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DINNER MENU A

\$85.00 PER PERSON (Excluding Tax, Gratuity & Administrative Fee)

Coffee & Hot Tea Are Included

FIRST COURSE

- **POINT JUDITH CALAMARI**
Sweet Chili Sauce

SECOND COURSE

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

ENTRÉES (CHOOSE THREE)

- **8oz FILET MIGNON**
Whipped Potatoes, Haricot Vert, Cabernet Jus
- **PITMAN 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

- **CHOCOLATE PEANUT BUTTER PIE**
Peanut Butter Mousse, Bittersweet Chocolate Ganache

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DINNER MENU B

\$95.00 PER PERSON (Excluding Tax, Gratuity & Administrative Fee)

Coffee & 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)

- **8oz FILET MIGNON**

Whipped Potatoes, Haricot Vert, Cabernet Jus

- **PITMAN 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

Add 6 oz. Canadian Cold Water Lobster Tail for \$31

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

- **HOME-SPUN SORBET**

Chef's Seasonal Selection, Almond Cookie

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DINNER MENU C

\$110.00 PER PERSON (Excluding Tax, Gratuity & Administrative Fee)

Coffee & 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)

- **10oz FILET MIGNON**

Whipped Potatoes, Haricot Vert, Cabernet Jus

- **TERIYAKI SALMON**

Shiitake Sticky Rice, Soy Butter Sauce

- **BLACKENED STRIPED BASS**

Corn Spoon Bread, Jalapeño Corn Tartar

- **PITMAN FARMS CHICKEN**

Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

- **14oz NEW YORK STRIP**

Whipped Potatoes, Haricot Vert, Cabernet Jus

Add 6 oz. Canadian Cold Water Lobster Tail for \$31

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

- **HOME-SPUN SORBET** Chef's Seasonal Selection, Almond Cookie

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DINNER MENU D

\$125.00 PER PERSON (Excluding Tax, Gratuity & Administrative Fee)

Coffee & Hot Tea Are Included

FIRST COURSE

- **SHELLFISH TOWER**

Chilled Lobster, Oysters on the Half Shell, Alaskan King Crab Legs, Cocktail Shrimp

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)

- **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
- **LAMB** English Peas, Mushrooms, Caramelized Onion, Mint Jus
- **AHI TUNA** Mango, Avocado, Cashews, Spicy Sesame Soy Glaze
- **TWIN LOBSTER TAILS** Asparagus, Drawn Butter
- **CHILEAN SEA BASS** Glazed Carrots, Champagne Truffle Sauce
- **16 OZ RIBEYE** Whipped Potatoes, Haricot Vert, Cabernet Jus
- **PITMAN FARMS CHICKEN**
Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

Add 6 oz. Canadian Cold Water Lobster Tail for \$31

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
- **HOME-SPUN SORBET** Chef's Seasonal Selection, Almond Cookie

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