



Thank you for choosing Ocean Prime for your special event.

Ocean Prime features private dining rooms which can accommodate groups up to 36 guests.. Each of the private rooms feature built in, state of the art audio visual equipment. While in the private dining rooms we ask that groups of 20 guests or more create a limited menu. However – limited menus are flexible and substitutions can be made. For groups of 20 guests or less – you may choose to order directly from the extraordinary dining room menu.

Ocean Prime private dining rooms have an assigned “room minimum.” This minimum represents the minimum number of guests (or charges) required to secure the room privately. If this minimum is not met, a service charge will be added to the final bill. Please speak to your Ocean Prime Sales and Marketing Manager for further information.

Again, thank you for considering Ocean Prime for your upcoming event. We look forward to creating a memorable experience for you and your guests.

General Manager, Brandon Davis

Executive Chef, Sonny Pache

# OCEAN PRIME

FISH • STEAKS • COCKTAILS

Dallas • 214.965.0440 2101 Cedar Springs Drive • Dallas, Texas 75201 • [www.ocean-prime.com](http://www.ocean-prime.com)



## Appetizers

### Shellfish Sampler

Oysters, Jumbo Lump Crabmeat, Cocktail Shrimp  
\$12.00 per person

### Shrimp Cocktail

\$4.75 per piece, \$57 dozen

### East Coast Oysters

\$2.75 per piece, \$33 dozen

### Point Judith Sweet Chili Calamari

\$13 per order (serves 6 guests)

### Aged Wisconsin Cheddar Fondue

\$2.00 per person

### Truffled Deviled Eggs

\$2.00 per piece, \$24 dozen

### Sonoma Goat Cheese Ravioli

\$2.00 per piece, \$24 dozen

### Shrimp Sauté

\$4.00 per piece, \$54 dozen

### Tuna Tartar

\$2.00 per piece, \$54 dozen

### Maryland Crab Cakes

\$3.50 piece, \$42 dozen

### Potato Latkes with Smoked Salmon

\$2.50 piece, \$30 dozen

### Cheese and Fruit Display

\$6.00 per person

### Ocean Prime Crudité

\$2.95 per person

### Bacon Wrapped Sea Scallops

\$5 per piece, \$60 dozen

# OCEAN PRIME

FISH · STEAKS · COCKTAILS



## Lunch Menu A

\$35.00 Per Person (Excluding tax and gratuity)

Non-Alcoholic Beverages Are Included

### First Course (Choose One)

**Signature Salad** Romaine, Spinach, Granny Smith Apples, Goat Cheese, Spiced Walnuts, Sherry Mustard Vinaigrette

**Caesar Salad** Hearts Of Romaine W/ Parmesan Garlic Dressing & Sourdough Crostini

**She Crab Bisque** w/Crab Fritter

### Entrees (Choose Three)

**Ginger Salmon** w/Stir-Fried Snap Peas, Sticky Rice, Soy Butter Sauce

**Roasted Park Farms Chicken** Truffle Mac & Cheese, Asparagus, Lemon Pan Jus

**Blackened Snapper** Wilted Spinach, Jalapeno Au Gratin, Corn Tartar

**Jumbo Lump Crabcake** Mitchell's Mashed Potatoes, Asparagus, Sweet Corn Cream

**Crab Wedge** Jumbo Lump Crab Meat, Grape Tomatoes, Avocado, Crab Louie Dressing

**Blackened Salmon Salad** Strawberry, Red Grapes, Walnuts, Poppy Seed Dressing

**Chicken Chopped Salad** Roasted Chicken, Goat Cheese, Dates, Corn, Sherry Vinaigrette

**Chilean Sea Bass** Glazed Carrots, Mitchell's Mashed Potatoes, Champagne Truffle Sauce

### Dessert (Choose One)

**Peanut Butter Torte** Peanut Butter Mousse w/Bittersweet Chocolate Ganache

**Ten Layer Carrot Cake** Cream Cheese Icing and Pineapple Syrup

**Home-Spun Sorbet** Chef's Selection

# OCEAN PRIME

FISH · STEAKS · COCKTAILS



## Lunch Menu B

\$45.00 Per Person (Excluding tax and gratuity)

Non-Alcoholic Beverages Are Included

### First Course (Choose One)

**Signature Salad** Romaine, Spinach, Granny Smith Apples, Goat Cheese, Spiced Walnuts, Sherry Mustard Vinaigrette

**Caesar Salad** Hearts Of Romaine W/ Parmesan Garlic Dressing & Sourdough Crostini

**She Crab Bisque** w/Crab Fritter

### Entrees (Choose Three)

**Ginger Salmon** w/Stir-Fried Snap Peas, Sticky Rice, Soy Butter Sauce

**Roasted Park Farms Chicken** Truffle Mac & Cheese, Asparagus, Lemon Pan Jus

**Blackened Snapper** Wilted Spinach, Jalapeno Au Gratin, Corn Tartar

**Jumbo Lump Crabcake** Mitchell's Mashed Potatoes, Asparagus, Sweet Corn Cream

**Crab Wedge** Jumbo Lump Crab Meat, Grape Tomatoes, Avocado, Crab Louie Dressing

**Blackened Salmon Salad** Strawberry, Red Grapes, Walnuts, Poppy Seed Dressing

**Chicken Chopped Salad** Roasted Chicken, Goat Cheese, Dates, Corn, Sherry Vinaigrette

**7 oz Filet** w/Roasted Garlic Mashed, Haricot Vert, Cabernet Jus

### Dessert (Choose One)

**Peanut Butter Torte** Peanut Butter Mousse w/Bittersweet Chocolate Ganache

**Ten Layer Carrot Cake** Cream Cheese Icing and Pineapple Syrup

**Home-Spun Sorbet** Chef's Selection

# OCEAN PRIME

FISH · STEAKS · COCKTAILS



## Dinner Menu A

\$70.00 Per Person (Excluding Tax And Gratuity)

Coffee and Hot Tea Are Included

### First Course

**Family Style Appetizers Per Table** Calamari, Crab Cakes, Sonoma Goat Cheese Ravioli

### Second Course (Choose One)

**Signature Salad** Romaine, Spinach, Granny Smith Apples, Goat Cheese, Spiced Walnuts, Sherry Mustard Vinaigrette

**Caesar Salad** Hearts Of Romaine w/ Parmesan Garlic Dressing & Sourdough Crostini

**She Crab Bisque** w/ Crab Fritter

### Entrees (Choose Three)

Mitchell's Mashed Potatoes and Broccoli served family style

**Ginger Salmon** w/Stir-Fried Snap Peas, Soy Butter Sauce

**7 oz Filet Mignon**

**Roasted Park Farms Chicken** Lemon Pan Jus

**Diver Sea Scallops** Whole Grain Mustard Cream

**Jumbo Lump Crabcakes** Sweet Corn Cream

**Pecan Crusted Mountain Trout** Skillet Beans, Brown Butter Sauce

### Dessert (Choose Two)

**Peanut Butter Torte** Peanut Butter Mousse w/Bittersweet Chocolate Ganache

**Blueberry Lemon Cheesecake** Graham Cracker Crust & Blueberry Syrup

**Ten Layer Carrot Cake** Cream Cheese Icing and Pineapple Syrup

**Home-Spun Sorbet** Chef's Selection

# OCEAN PRIME

FISH · STEAKS · COCKTAILS



## Dinner Menu B

\$80.00 Per Person (Excluding Tax And Gratuity)

Coffee and Hot Tea Are Included

### First Course

**Family Style Appetizers Per Table** Calamari, Crab Cakes, Sonoma Goat Cheese Ravioli

### Second Course (Choose One)

**Signature Salad** Romaine, Spinach, Granny Smith Apples, Goat Cheese, Spiced Walnuts, Sherry Mustard Vinaigrette

**Caesar Salad** Hearts Of Romaine w/ Parmesan Garlic Dressing & Sourdough Crostini

**She Crab Bisque** w/ Crab Fritter

### Entrees (Choose Three)

Mitchell's Mashed Potatoes and Broccoli served family style

**Ginger Salmon** w/Stir-Fried Snap Peas, Soy Butter Sauce

**12 oz Rack Of Lamb**

**10 oz Filet Mignon**

**Roasted Park Farms Chicken** Lemon Pan Jus

**Chilean Sea Bass** Glazed Carrots, Champagne Truffle Sauce

**Jumbo Lump Crabcakes** Sweet Corn Cream

**7 oz Lobster Tail**

**14 oz NY Strip**

**Pecan Crusted Mountain Trout** Skillet Beans, Brown Butter Sauce

### Dessert (Choose Two)

**Peanut Butter Torte** Peanut Butter Mousse w/Bittersweet Chocolate Ganache

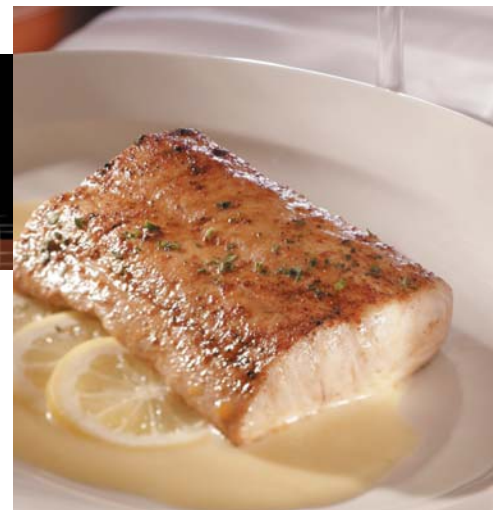
**Blueberry Lemon Cheesecake** Graham Cracker Crust & Blueberry Syrup

**Ten Layer Carrot Cake** Cream Cheese Icing and Pineapple Syrup

**Home-Spun Sorbet** Chef's Selection

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## Dinner Menu C

\$115.00 Per Person (Excluding Tax And Gratuity)

Coffee and Hot Tea Are Included

### Wine Offerings By The Glass

**2 Per Person** Your Sales and Marketing Manager will help you select wine offerings to go with your menu.

### First Course

**Family Style Appetizers Per Table** Calamari, Crab Cakes, Sonoma Goat Cheese Ravioli

### Second Course (Choose One)

**Signature Salad** Romaine, Spinach, Granny Smith Apples, Goat Cheese, Spiced Walnuts, Sherry Mustard Vinaigrette

**Caesar Salad** Hearts Of Romaine w/ Parmesan Garlic Dressing & Sourdough Crostini

**She Crab Bisque** w/ Crab Fritter

### Entrees (Choose Three)

Mitchell's Mashed Potatoes and Broccoli served family style

**Ginger Salmon** w/Stir-Fried Snap Peas, Soy Butter Sauce

**7 oz Filet Mignon**

**Roasted Park Farms Chicken** Lemon Pan Jus

**Chilean Sea Bass** Glazed Carrots, Champagne Truffle Sauce

**Jumbo Lump Crabcakes** Sweet Corn Cream

**Pecan Crusted Mountain Trout** Skillet Beans, Brown Butter Sauce

### Dessert (Choose Two)

**Peanut Butter Torte** Peanut Butter Mousse w/Bittersweet Chocolate Ganache

**Blueberry Lemon Cheesecake** Graham Cracker Crust & Blueberry Syrup

**Ten Layer Carrot Cake** Cream Cheese Icing and Pineapple Syrup

**Home-Spun Sorbet** Chef's Selection