

group dining at



Ocean

restaurant | bar | lounge

fall/winter2017

333 bayville Ave, bayville, NY 11709

516-628-3330

cometotheocean.com

group dining brunch

opening course

chef's bread plate for the table: assortment of mini bagels, mini muffins, crumb cake, and mini croissants

accompanied by cream cheese, assorted jellies, and butter

individual yogurt parfaits: with granola crunch

main course

3 egg omelette: *choice of fillings: onion, mushroom, tomato, bacon, cheddar, spinach, peppers, lox ;served with bacon, sausage, home fries*

eggs benedict: *with bacon, sausage, and home fries*

waffles and berries: *with fresh fruit, bacon, sausage, and home fries*

signature burger: *10oz house-blend, sweet onion marmalade, smoked bacon, vermont cheddar, brioche bun*

pan roasted salmon: *root vegetable confit, lemon butter splash*

dessert course

chef's selection of assorted desserts

coffee and tea service

\$39 pp

included in all menus:

coffee, tea, soda and selection of juices

***included in this menu is unlimited mimosas, bellini's and bloody marys**

all prices subject to 20% Service Charge and NYS Sales Tax

group dining lunch

opening course

ocean fall salad: *mixed field greens, rocket arugula, roasted beets, feta, tomato, white balsamic vinaigrette*

main course

marsala stuffed chicken: *vegetable du jour, mushroom risotto, and marsala cream*

pan roasted salmon: *root vegetable confit, lemon butter splash*

steak frites: *sliced baby tenderloin steak, fried onions, au poivre sauce*

spaghetti squash carbonara: *mixed vegetables, vegan bacon, tomato ragu*

dessert course

chef's selection of assorted desserts

coffee and tea service

\$39 pp

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group dining dinner

allow our chefs to prepare an unforgettable meal, tailored specifically to your groups needs

salad

select one

ocean fall salad

mixed field greens, rocket arugula, roasted beets, feta, tomatoes, white balsamic reduction

caesar salad

romaine, parmesan, croutons tossed in a house made dressing

chopped salad

romaine baby field greens, cucumber, grape tomato, red onion, carrots, bleu cheese crumbles, bacon, ranch dressing

starters

select two

french onion soup

caramelized onion, sherry jus, house-made gruyere crouton

dragon shrimp

battered shrimp, sriracha and mae ploy aioli

pumpkin agnolotti

spiced pumpkin filled pasta with brown butter and fried sage

chicken parmesan bites

in fresh pasta bowl-mini cupcake tins

philly cheese steak spring rolls

smoked cheddar cheese dipping sauce

little neck clams(\$4pp)

cocktail sauce, lemon (4)

shrimp cocktail (\$6pp)

cocktail sauce, lemon (3)

lobster sliders(\$8pp)

fresh maine lobster salad, biscuit lemon aioli (2)

entrée

select any three

fish

seasonal fish selection

chefs choice

pan roasted salmon

root vegetable confit, butter lemon splash

branzino oscar

crab meat, asparagus, white pilaf rice, bermuda onions, hollandaise sauce

ocean pasta(\$5pp)

linguine, mussels, clams, shrimp, maine lobster, white truffle cream sauce

1 1/2 pound lobster(\$20pp)

served whole in shell with creamed corn, asparagus, and red bliss potatoes

vegetarian

spaghetti squash carbonara

spaghetti squash, mixed-vegetables, tomato ragu, vegan bacon

pasta primavera

penne, sautéed vegetables

penne ala vodka

penne, vodka cream sauce

beef & pork

ocean burger

10oz short rib-brisket blend, sweet onion marmalade, smoked bacon, vermont cheddar, on a brioche bun

steak frites

baby tenderloin, fried onions, au poivre sauce

10oz filet(\$15pp)

house cut, demi-glace, mashed potato, haricot vert

poultry

apple chicken

french cut chicken with apple stuffing, garlic mashed, haricot verts, chicken jus

marsala stuffed chicken

vegetable du jour, mushroom risotto and marsala cream

dessert

our pastry chefs will create a unique dessert just for your group
coffee and tea service

occasion cake

we can provide a custom cake for any occasion
please ask for flavors and pricing, or you are welcome to bring in your own
cake for a fee of \$3pp

\$59pp

fridays & saturdays memorial day-labor day \$79pp

12–24 guest maximum

included in all menus:

coffee, tea, soda and selection of juices

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beverage options

beer and wine \$15pp

domestic and imported bottled beer, chardonnay, pinot grigio, merlot, cabernet sauvignon, and white zinfandel

top shelf bar \$25pp

absolut, stoli, bombay, bacardi rum, johnny walker red label, jack daniels, jose cuervo gold

premium bar \$35pp

kettle one, grey goose, bombay sapphire, tanqueray, bacardi rum, johnny walker black label, jameson's irish whiskey, makers mark, patron silver

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