

group dining at



ocean

restaurant | bar | lounge

winter 2018

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: *house-blend, sweet onion marmalade, smoked bacon, vermont cheddar, brioche bun*

pan roasted salmon: *root vegetable gratin, broccoli puree, lemon gelée*

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

main course

stuffed organic chicken: *with artichoke, spinach, feta with vegetable orzo, chicken jus*

pan roasted salmon: *root vegetable gratin, broccoli puree, lemon gelée*

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

sweet chili tofu : *caramelized shallots, pecorino*

dessert course

chef's selection of assorted desserts

coffee and tea service

\$39 pp

included in all menus:

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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 winter salad

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

caesar salad

romaine, parmesan, croutons tossed in a house made dressing

starters

select two

beef wonton soup

pork tacos

crispy, coconut-pineapple slaw, coconut-morita salsa

mussels

pei mussels, white wine and garlic sauce, grilled crostini

meatloaf slider

on cheddar biscuit, onion, tomato jam and truffle aioli

calamari

seasoned batter, marinara sauce, sriracha mayo

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 gratin, broccoli puree, lemon gelée

seared tuna

coriander and wasabi crust, orange ginger glazed vegetables, glass noodles, yuzu sake beurre blanc

seafood fettucini

shrimps, mussels, calamari in a scampi or fra diavolo sauce

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

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

vegetarian

sweet chili tofu

caramelized shallots, pecorino

pasta primavera

penne, sautéed vegetables

penne ala vodka

penne, vodka cream sauce

beef & pork

ocean burger

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

steak frites

sliced baby tenderloin, fried onions, au poivre sauce

ny strip steak (\$10pp)

smoked chorizo rubbed, saffron mashed potato, blackened haricot vert

poultry

apple chicken

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

stuffed organic chicken

with artichoke, spinach, feta with vegetable orzo, chicken jus

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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