

group dining at



OCEAN

restaurant | bar | lounge

spring 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; 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*

crispy skin salmon: *toasted israeli couscous, olive oil poached grape tomatoes, lemon beurre blanc*

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 are unlimited mimosas, bellini's and bloody marys**

all prices subject to 20% gratuity and NYS Sales Tax

group dining lunch

opening course

ocean spring salad: *mixed field greens, rocket arugula, watermelon, feta, tomato, white balsamic vinaigrette*

main course

organic free range chicken: *mushroom risotto cake, baby carrots, marsala cream sauce*

crispy skin salmon: *toasted israeli couscous, olive oil poached grape tomatoes, lemon beurre blanc*

steak frites: *fried onions, au poivre sauce, french fries*

zucchini linguini: *garlic and oil or marinara sauce*

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 group's needs

salad

select one

ocean spring salad

mixed field greens, rocket arugula, watermelon, feta, tomatoes, white balsamic vinaigrette

caesar salad

romaine, parmesan, croutons tossed in a house made dressing

starters

select two

shrimp bisque

gulf of mexico shrimp, tomato, cream, brioche crouton

ahi tuna tacos

seared tuna, jicama, carrot slaw, wasabi aioli

baked clams

chopped clams, toasted bread crumbs, browned garlic, white wine lemon sauce

beef sliders

tomato, lettuce, brioche bun

calamari

seasoned batter, marinara sauce, sriracha mayo

shrimp cocktail (\$6pp)

3 shrimp, cocktail sauce, lemon

lobster sliders(\$8pp)

fresh maine lobster salad, biscuit lemon aioli (2)

entrée

select any three

fish

seasonal fish selection

chefs choice

crispy skin salmon

toasted israeli couscous, olive oil poached grape tomatoes, lemon beurre blanc

ahi tuna

wasabi pea and coriander crusted, sautéed vegetables, rice noodles, orange ginger glaze, wasabi aioli

seafood fettuccini

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, broiled or steamed

vegetarian

zucchini linguini

garlic and oil or marinara sauce

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

fried onions, au poivre sauce, french fries

filet mignon (\$15pp)

smashed red bliss potato sauté, grilled asparagus, demi-glace, (surf and turf add crab cake +\$16pp)

poultry

apple chicken

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

organic free range chicken

mushroom risotto cake, baby carrots, marsala cream sauce

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

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

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