

**group dining**  
**at**



**Ocean**

**restaurant | bar | lounge**

summer 2018

**333 bayville ave, bayville, NY 11709**

**516-628-3330**

**[cometotheocean.com](http://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:** *vegetable succotash and lemon creamed orzo*

## 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 summer salad:** *mixed field greens, rocket arugula, watermelon, feta, tomato, white balsamic vinaigrette*

## main course

**organic free range chicken:** *sautéed wild mushrooms, risotto tots, baby carrots, marsala cream*

**crispy skin salmon:** *vegetable succotash and lemon creamed orzo*

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

**zucchini linguini:** *garlic and oil*

## dessert course

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**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 summer 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

#### **manhattan clam chowder**

*clams, tomato, onions, potato*

#### **ahi tuna tacos**

*seared tuna, jicama, carrot slaw, wasabi aioli*

#### **prince edward island mussels**

*in thai coconut sauce or white wine 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

*vegetable succotash and lemon creamed orzo*

#### branzino oscar

*crab meat, caramelized shallots, asparagus spears, basmati rice and lemon cream*

#### ocean fettuccini

*prince edward island mussels, long island little neck clams, shrimp, calamari, roasted grape tomatoes, garlic confit, extra virgin olive oil*

#### 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

#### spinach and feta stuffed chicken

*stuffed free range chicken, fingerling potato, tomato confit, kalamata olive chicken jus*

#### organic free range chicken

*sautéed wild mushrooms, risotto tots, baby carrots, 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, memorial day-labor day

\$79pp 12–24 guest maximum

(not available on saturday nights)

included in all menus:

coffee, tea, soda and selection of juices

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and NYS Sales Tax

# 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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