



ocean
restaurant | bar | lounge

Private Event Space

Join us during our winter hiatus as we transform our spectacular waterfront dining area into a private event space that is perfect for your next milestone celebration or intimate gathering.

Pricing is based on party size and available dates.

516-628-3330 | COMETOTHEOCEAN.COM
333 BAYVILLE AVENUE | BAYVILLE, NY 11709

Brunch Menu

The Bakery

Assortment of Freshly Prepared Mini Croissants, Mini Muffins, and Crumb Cake
Assorted Freshly Baked Mini Bagels
Accompanied by Cream Cheese, Assorted Jellies, and Butter
Display of Seasonal Fresh Fruit and Berries
Yogurt Parfaits topped with Granola Crunch

Menu Selections

The Skillet

(Choose Any Three)

Fluffy Fresh Scrambled Farm Eggs
Eggs Benedict
Mini Plain or Chocolate Chip Pancakes
Fresh Challah Bread French Toast
Belgian Waffles
Crispy Smoked Bacon and Hickory Smoked Breakfast Sausage
Hash Browns with Bell Peppers

Afternoon Delights

(Please Choose Three Items – One from Each Category)

Fish

Tilapia Oreganata in a Champagne Sauce
Cajun Seared Salmon served with an Orange-Ginger Sauce
Fried Flour Dusted Calamari with a Spicy Marinara Sauce

Chicken

Chicken served in a Chardonnay Infused Lemon Sauce with Artichoke Hearts
Chicken Marsala in a Mushroom Demi-Glace
Chicken Breast Parmesan in a Fresh Basil Pomodoro Sauce with Mozzarella

Pasta

Rigatoni served with a Fresh Tomato and Basil Sauce
Penne ala Vodka with Fried Basil Leaves
Cavatappi served with Broccoli Rabe and Sausage in a Garlic Consommé

Each Buffet is accompanied by our Chef's Gourmet Salad and Fresh Baked Country Rolls

Reception Buffet

The Crescent Market

A Gourmet Display of International and Domestic Cheeses
Display of Fresh Mozzarella, Tomato, and Basil Chiffonade
A Melange of Cured and Marinated Delicacies, Including:
Red Roasted Peppers, Olives, Mushrooms, and Roasted Rosemary Cauliflower
Display of Seasonal Fresh Fruit and Berries
Garlic Crostini Served with Fresh Plum Tomato Bruschetta
Chef's Selection of Seasonal Vegetables served with Dipping Sauce
Hummus served with Lightly Seasoned Pita Points
Fresh Artichoke Parmesan Dip
Orzo with Rainbow Vegetable Medley
Farro Salad with Chickpeas and Arugula
Basket of Flatbreads, Water Crackers, and Pencil Breadsticks

Buffet Selections

Please Choose One Item from Each Category

Fish

Tilapia Oreganata in a Champagne Sauce
Australis Barramundi with a Saffron Lime Veloute
Cajun Seared Salmon with an Orange-Ginger Glaze

Chicken

Chicken Marsala with a Mushroom Demi-Glace
Chicken served in a Chardonnay Infused Lemon Sauce with Artichoke Hearts
Chicken Breast Parmesan in a Fresh Mozzarella and Basil Pomodoro Sauce

Beef & Pork

Flat Iron Steak with a Green Peppercorn Sauce
Filet Tips with a Wild Mushroom Sauce
Pork Medallions served with Caramelized Apple, Roasted Onion, & Sage Au Jus

Pasta

Penne ala Vodka with Fried Basil Leaves

Rigatoni in a Fresh Plum Tomato and Basil Sauce

Cavatappi served with Broccoli Rabe & Sausage in a Garlic Consommé

Vegetable

Baked Eggplant Rollatini in a Fresh Tomato Basil Sauce

Vegetable Medley served with EVOO and Garlic

Starch

Mashed Potatoes served with Roasted Garlic Aioli

Basmati Rice served with a Fragment of Lavender

*Each Buffet is accompanied by our Chef's Gourmet Salad
and Fresh Baked Country Rolls*

Dessert

Custom Designed Occasion Cake

Sheet Cake with Your Choice of Flavor, Filling, & Decor

Freshly Baked by St. Honoré Pastry Shop

OR

Passed Desserts

(Chef's Selection of 5)

Assorted Mousses

Homemade Truffles

Cheesecake Bites

Berries-N-Crème

Mini Strawberry Shortcakes

Tiramisu

Bread Pudding with Crème Anglaise

Warm Chocolate Chip Cookie & Milk Shots

Churros with Chocolate Sauce

Miniature Donuts

Toasted Marshmallow Twist

Reception Sit Down

The Crescent Market

A Gourmet Display of International and Domestic Cheeses
Display of Fresh Mozzarella, Tomato, and Basil Chiffonade
A Melange of Cured and Marinated Delicacies, Including:
Red Roasted Peppers, Olives, Mushrooms, and Roasted Rosemary Cauliflower
Display of Seasonal Fresh Fruits and Berries
Garlic Crostini Served with Fresh Plum Tomato Bruschetta
Chef's Selection of Seasonal Vegetables served with Dipping Sauce
Hummus served with Lightly Seasoned Pita Points
Fresh Artichoke Parmesan Dip
Orzo with Rainbow Vegetable Medley
Farro Salad with Chickpeas and Arugula
Basket of Flatbreads, Water Crackers, and Pencil Breadsticks

Entree Selections

Beginnings

Please Choose One

Watermelon with Fricsee Salad | Diced Feta Cheese and a Hint of Lime Vinaigrette

Organic Field Green Salad | Field Greens, Cucumber, Cherry Tomatoes, Red Wine Vinaigrette

Classic Caesar Salad | Served with a Parmesan Crisp

Main

Please Choose Four Items - One from Each Category
Each Entrée is accompanied by our Chef's Selection of Starch, Fresh Vegetable,
and Baked Dinner Rolls with Butter

From the Sea

Herb Crusted Scottish Salmon | Served with a Beurre Blanc Sauce

Seared Branzino | Served with an Arugula Pesto Drizzle

Australis Barramundi | Served with a Saffron Lime Veloute

From the Farm

Chicken Marsala | Served with a Marsala Demi-Glace

Country Chicken | Stuffed with Apple Cake and served in a Port Wine Reduction

Truffle Infused Mediterranean Chicken | Served with Artichoke & Parmesan

From the Land

Flat Iron Steak | Served with a Green Peppercorn Sauce

Sliced Chateaubriand | Served with a Red Wine Demi-Glace

NY Strip Steak | Sautéed Mushrooms, Caramelized Onions, Garlic Mashed Potato

Vegetarian

Peruvian Quinoa | Served with Assorted Pan-Seared Vegetables

Spaghetti Squash | Served with Grape Tomatoes in a Red Sauce

Grilled Napoleon Tower | Served with a Polenta Cake

Dessert

Custom Designed Occasion Cake

Sheet Cake with Your Choice of Flavor, Filling, & Decor

Freshly Baked by St. Honoré Pastry Shop

OR

Custom Dessert Trio

Our pastry chef's will create a unique dessert just for your group

Beverage Options

Beer and Wine

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

Top Shelf Bar

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

Premium Bar

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