



Provisioning Menu



BOARDS

ARTISAN CHEESE BOARD

Serves 8-12 | \$135

assortment of domestic and imported artisan cheese wedges. triple cream brie, white stilton with dried fruit, young gouda, gorgonzola & pecan-crusted chevré, berry garnish & crackers

VEGGIE CRUDITÉS

Serves 10-12 | \$57

fresh garden vegetables served with house -made ranch dressing

CHARCUTERIE BOARD

Small serves 6-8 | \$135; Large serves 12-14 | \$270

assortment of soppressata, prosciutto, cappicola, smoked gouda, pepper jack and triple cream brie cheese with marinated olives, mango ginger chutney, berry garnish, whole grain mustard, candied nuts, assorted crackers and crostinis.

ANTIPASTO BOARD

Serves 10-15 | \$135

a traditional assortment of Italian specialties: mortadella, genoa salami, capicola, imported olives, artichoke , pickled vegetables, hearts of palm, provolone & fresh mozzarella

SMOKED SALMON & CAVIAR TORTE

Serves 10-20 | \$172

Smoked salmon, chopped red onion, avocado and chopped egg layered in a cream cheese torte topped with caviar. Served with crackers

FRESH FRUIT BOARD

Serves 10-12 | \$60

pineapple, honeydew, grapes, cantaloupe, & berry garnish.

SHRIMP COCKTAIL

16-20 count | \$139

Plump jumbo shrimp, zesty cocktail sauce & lemon wedges

HORS D'OEUVRE BOARDS

One Dozen of Each Item

ASIAN | \$195

duck confit with plum sauce, edamame dumplings with ponzu, chicken satay with peanut sauce, Korean meatballs, sesame tuna medallions with wasabi, soy & pickled ginger

COASTAL | \$235

cilantro lime shrimp, sesame tuna medallions with wasabi, crab cakes, bacon wrapped scallops, lobster spread with crackers, lemon wedges, soy & pickled ginger

MEDITERRANEAN | \$195

stuffed grape leaves, falafel, spanakopita, tzatziki, marinated olives, hummus & pita bread

SANDWICHES

ALL AMERICAN DELI PLATTER | \$18 per person

assortment of turkey, roast beef and ham. Swiss, American and provolone cheeses, sliced breads and condiments. served with lettuce, tomato & onion.

DELUXE BOX LUNCH | \$20 per person

Sandwich & choice of 2: potato salad, pasta salad, coleslaw or fruit salad. Comes with chips and chocolate-chip cookie.

DELI WRAPS AND SANDWICHES \$12 per person

Assorted over-stuffed deli sandwiches and wraps, served with condiments

Sandwich Filling Choices: turkey and provolone, ham and swiss, roast beef and cheddar, tuna salad, chicken salad, egg salad, ham salad.

Wrap Filling Choices: italian, roasted vegetable, chicken caesar, caesar, tomato caprese, chicken salad, tuna salad, egg salad, ham salad.

TEA SANDWICHES | \$37 per dozen

2 filling selections per dozen.

selections include; tuna salad, egg salad, chicken salad or ham salad, smoked salmon, pimento- cheese and cucumber cream cheese.

FRESH GREEN SALADS

Serves 10-12

CAESAR SALAD | \$65

COBB SALAD | \$86

GARDEN SALAD | \$64

GREEK SALAD | \$71

**FIELD GREENS WITH STRAWBERRIES
& BLUE CHEESE | \$78**

ADD...

Chicken | \$6 per person

Flank Steak | \$10 per person

Dressing choices include: Blue Cheese, Ranch, Greek, Raspberry or Balsamic Vinaigrette for Cobb, Garden & Field Green Salads

BRUNCH

BREAKFAST CROISSANT SANDWICHES | \$14 *per person*

choices include; bacon, ham or sausage with egg & cheese

ASSORTED PASTRY BOARDS | \$84 *per dozen*

mini size pastries available | \$34 per dozen

Scone Platter - Raspberry white chocolate, blueberry and apple cinnamon

Danish Platter - Cheese, cherry, apple Muffin Platter - Carrot & Walnut, blueberry, cranberry orange.

FRESH FRUIT PLATTER | \$69, *Serves 10-15*

Pineapple, honeydew, grapes, cantaloupe and berry garnish.

9" QUICHE

Serves 6-8

Spinach | \$30

Lorraine | \$31

Ham & Broccoli \$31

Crabmeat | *Market Price*

COFFEE SERVICE

Serves 8 | \$35

premium roasted coffee with creamers, stirrers, sugar & sweeteners

DESSERT

ASSORTED COOKIE TRAY

Serves Upto 16 | \$32

assorted: heath, chocolate-chip, peanut butter, sugar and oatmeal-raisin

DESSERT BAR TRAY

Serves Upto 16 | \$34

assorted: brownies (contains nuts), lemon, raspberry almond, triple chocolate coconut, chef's selection.

MINI DESSERT TRAY

Serves Upto 16 | \$57

lemon tarts, cannolis, cream pu s, turtle cups, berry tarts, french macaron, chocolate mousse tarts, chocolate banana cup, petit pecan pie and chef's selection

CHEESECAKE BITES

Serves Up to 16 | \$63

Ny style, blueberry, white chocolate, chef's selection

MINI CANNOLI TRAY

Serves Upto 16 | \$63

Traditional, chocolate covered, powdered sugar with almonds.



OCEAN PRIME OFFSHORE DINING

A fine dining experience designed exclusively for open water.

SEAFOOD ON ICE

OYSTERS ON THE HALF SHELL*		CHILLED CRAB MEAT COCKTAIL	29
ROSE & GARNET		CHILLED WHOLE MAINE LOBSTER	58
Private Label, Cape Cod, MA	4 ea.	CHILLED MAINE LOBSTER TAIL	33
WEST COAST HALF SHELL	5 ea.	DUTCH HARBOR KING	
JUMBO SHRIMP COCKTAIL	7 ea.	CRAB LEGS	70 ½ lb 140 1lb

SMOKING SHELLFISH TOWER

TOWER FOR 4	12 Oysters, 8 Shrimp, 1 Maine Lobster, 1 Crab Cocktail	275
TOWER FOR 6	18 Oysters, 12 Shrimp, 1 ½ Maine Lobster, 1 ½ Crab Cocktail	370
TOWER FOR 8	24 Oysters, 16 Shrimp, 2 Maine Lobster, 2 Crab Cocktail	460

APPETIZERS *Priced per dozen*

WHITE TRUFFLE CAVIAR DEVEILED EGGS*	<i>gfm</i>	44
AHI TUNA TARTARE*	Avocado, Pickled Ginger, Crisp Wontons	60
LOBSTER ROLL	Toasted Brioche Bun, Lobster Dressed with Red Wine Vinaigrette	84
STEAK TARTARE CROSTINI*	Caper Dressing	72
CAPRESE SKEWERS	Fresh Mozzarella, Tomato, Basil, Balsamic	48
BAKED BRIE BITES	Apple Chutney	42
TRUFFLE POPCORN	750ml	10

SUSHI ROLLS *Serves 1-2 people*

PRIME ROLL*	Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	27
OCEAN ROLL*	<i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	29
TUNA ROLL*	<i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	30
DYNAMITE ROLL	Tempura Shrimp, Spicy Mayo, Sesame Seeds	28
VEGETABLE ROLL	Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango	21

gfm **CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST**

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely gluten free.

A 4% service charge will be added to cover the cost of additional supplies required for private dining events.



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SPREADS *gfm Priced per person*

VEGETABLE CRUDITÉ	Served Raw. Mixed Veggies. Cucumbers, Carrots, Broccoli, Tomatoes Dip - Buttermilk Cabernet Dressing, Sherry Vinaigrette, Hummus	8
CHARCUTERIE BOARD	Served with Toasted Crostini, Salami, Swiss Provolone, Goat Cheese, Truffle Honey, Mixed Berries	17
CHEESE & FRUIT		15
SMOKED SALMON*	Served with Crostini's, Shaved Red Onions, Sliced Cucumbers, Fried Capers, Whipped Cream Cheese, Chives	15

SALADS *gfm*

SHELLFISH "COBB" SALAD	Shrimp, Lobster, Bacon, Blue Cheese, Gourmet Dressing	29
HOUSE SALAD	Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	17
CAESAR SALAD	Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	17
CRAB WEDGE	Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	21
CRISP ICEBERG "WEDGE" <i>gfm</i>	Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	17
CHOP CHOP SALAD <i>gfm</i>	Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	19

HANDCRAFTED HANDHELDS *gfm Serves two people*

ITALIAN	Salami, Ham, Pepperoni, Iceberg, Roma Tomato, Provolone Cheese, Hoagie Bun Served with Red Wine Vinaigrette and Red Pepper Relish	24
CHICKEN SALAD	Croissant, Celery, Red Onion, Mayo, Red Grapes, Bibb Lettuce	22
GRILLED CHICKEN SANDWICH	Cold Grilled Chicken Breast, Tzatziki, Feta, Lettuce, Pickled Red Onion, Cucumber, Calabrian Chili Oil, Hoagie Bun	23
ROASTED TURKEY	Turkey, Arugula, Cheddar Cheese, Roasted Tomato Relish, Balsamic Reduction, Hoagie Bun. Served with Red Wine Vinegar and Extra Virgin Olive Oil	23

INDULGENCES *Priced per dozen*

CARROT CAKE BITES	Cream Cheese Icing and Pineapple Syrup	24
CHOCOLATE TORTE BITES <i>gfm</i>	Dark Valrhona Chocolate Ganache, Flourless Chocolate Cake, Spiced Almonds	21
CHOCOLATE PEANUT BUTTER PIE BITES	Peanut Butter Mousse, Bittersweet Chocolate Ganache	22

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A 4% service charge will be added to cover the cost of additional supplies required for private dining events.

20% gratuity will be automatically added to all charter experiences.