



Dear Guest,

Thank you for considering Ocean Avenue Seafood for your special event.

We are located in the heart of downtown Santa Monica, two blocks from the Third Street Promenade and three blocks from the world famous Santa Monica pier.

Our daily menu features pristine seafood inspired by the season, including a rotating selection of oysters, chilled shellfish, and regional favorites. We offer a variety of menus and can customize a lunch, dinner, reception or event perfect for your occasion.

Our private and semi-private dining rooms provide a classic and comfortable backdrop for entertaining large and small groups alike.

We hope to see you soon and often at Ocean Avenue Seafood.

Sincerely,

A handwritten signature in cursive script that reads "Alicia Hammons".

Alicia Hammons  
Manager  
310.394.5669  
ahammons@kingsseafood.com





## Special Event Lunch Menu

Three Course Menu Includes Soup or Salad, Entrée and Dessert

### Soup or Salad

Please Select Two

New England Clam Chowder, Fish Chowder, Baby Mixed Greens with Basil Vinaigrette, Bleu Cheese Salad with Candied Walnuts, and Caesar Salad

### Entrees

Parties Up to 40 Guests, Please Select Three Entrées  
Parties More than 40 Guests, Please Select Two Entrées

<b>Wild Hilo Coast Mahi Mahi</b>	coconut crusted, with apricot sauce, rice, and vegetable spring roll . .	<b>33.00</b>
<b>Maryland Fried Crab Cake Plate</b>	served with French fries & cole slaw . . . . .	<b>33.00</b>
<b>Loch Duart Salmon</b>	grilled, with mashed potatoes, asparagus, and pinot noir reduction . . . . .	<b>38.00</b>
<b>Pacific Cod Fish &amp; Chips</b>	served with French fries and coleslaw . . . . .	<b>33.00</b>
<b>Wild Line Caught Pacific Swordfish</b>	grilled, with stir-fried rice and pineapple salsa . . . . .	<b>36.00</b>
<b>Yellowfin Tuna Salad</b>	salt and pepper crusted, with lemon ginger Dijon vinaigrette . . . . .	<b>31.00</b>
<b>Seafood Cobb Salad</b>	shrimp, scallops, and lemon-dill dressing . . . . .	<b>29.00</b>
<b>Chicken Breast</b>	grilled, with green beans, roasted potatoes, and chicken jus . . . . .	<b>33.00</b>
<b>Clam Linguini</b>	Manila clams in white white wine and garlic butter . . . . .	<b>32.00</b>
<b>Classic Mixed Seafood Pasta</b>	served with linguini in a marinara sauce . . . . .	<b>33.00</b>
<b>Grilled Shrimp Salad</b>	with cajun spice and grapefruit vinaigrette . . . . .	<b>31.00</b>
<b>Wild Philippines Big Eye Tuna</b>	seared, with sesame crust, steamed rice and vegetables. . . . .	<b>38.00</b>
<b>Crab Stuffed Shrimp</b>	broiled, with mashed potatoes, sauteed vegetables and dill sauce . . . . .	<b>40.00</b>
<b>Top Sirloin Steak</b>	8 ounces, served with asparagus and mashed potatoes. . . . .	<b>42.00</b>

### Dessert

Please Select Two

Sorbet Sampler with Fresh Fruit, Old Fashioned Chocolate Cake with Vanilla Bean Ice Cream, and New York Style Cheesecake with Fresh Strawberries  
American coffee or hot tea is included with dessert.

Prices do not include California Sales Tax (10.25%) or 20% Service Charge.  
Selections and prices are subject to change.



## Special Event Dinner Menu

Three-Course Dinner Includes Soup or Salad, Entrée, and Dessert  
 Four-course Dinner Includes Appetizer, Soup or Salad, Entrée, and Dessert

### Appetizers

Please Select One if Choosing Four Course Menu

Appetizers are Served Family Style

- |   |   |  |
|---|---|--|
| <p><b>Hot Platters</b><br/>         Popcorn Shrimp,<br/>         Calamari, and Crab Cakes</p> | <p><b>Cold Platters</b><br/>         ● Fresh Shucked Oysters, Clams, and<br/>         Large Shrimp (Add 2.00 / Guest)</p> | <p><b>Hot &amp; Cold Appetizer</b><br/>         ● Lobster Taquitos and<br/>         Pacific Rockfish Ceviche</p> |
|---|---|--|

### Soup or Salad

Please Select Two

New England Clam Chowder, Fish Chowder, Baby Mixed Greens with Basil Vinaigrette,  
 Bleu Cheese Salad with Candied Walnuts, and Caesar Salad

### Entrees

Parties Up to 40 Guests, Please Select Three Entrées  
 Parties More than 40 Guests, Please Select Two Entrées

	Three Course	Four Course
<b>Live Maine Lobster</b> 1.5 lbs, steamed with potatoes, vegetables, and drawn butter . . . . .	64.00	82.00
<b>Maryland Fried Crab Cake Plate</b> served with French fries & cole slaw . . . . .	38.00	50.00
<b>Loch Duart Salmon</b> grilled, with mashed potatoes, asparagus, and pinot noir reduction . . .	50.00	62.00
<b>Wild Hilo Coast Mahi Mahi</b> coconut crusted, with apricot sauce, rice, and spring roll. . .	47.00	59.00
<b>Wild Line Caught Pacific Swordfish</b> grilled, with stir-fried rice and pineapple salsa. .	47.00	59.00
<b>Crab Stuffed Shrimp</b> broiled, with roasted potatoes, sautéed vegetables, and dill sauce . .	48.00	60.00
<b>Cioppino</b> stewed Dungeness crab, clams, shrimp, mussels, and calamari in a tomato broth . .	44.00	56.00
<b>Chicken Breast</b> grilled, with green beans, roasted potatoes, and chicken jus . . . . .	38.00	50.00
<b>Wild Philippines Big Eye Tuna</b> seared, with sesame crust, rice, and vegetables . . . . .	50.00	62.00
<b>Classic Mixed Seafood Pasta</b> served with linguini in a marinara sauce . . . . .	40.00	52.00
<b>Filet Mignon</b> 8 ounces, served with asparagus . . . . .	62.00	79.00
<b>Prime Ribeye</b> 16 ounces, served with asparagus . . . . .	68.00	80.00
<b>Wild Alaskan Black Cod</b> broiled, with sake kasu, baby bok choy, and steamed rice. . . . .	50.00	62.00

### Dessert

Please Select Two

Sorbet Sampler with Fresh Fruit, Old Fashioned Chocolate Cake with Vanilla Bean  
 Ice Cream, and New York Style Cheesecake with Fresh Strawberries

American coffee or hot tea is included with dessert.

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## Additional Appetizers

RAW BAR																																																																																		
<p style="text-align: center;"><b>Oysters</b></p> <p><i>Served with fresh horseradish, cocktail, and mignonette sauce</i></p> <table style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 80%;"></th> <th style="text-align: center; font-size: 0.8em;">Each</th> <th style="text-align: center; font-size: 0.8em;">½ Doz</th> <th style="text-align: center; font-size: 0.8em;">Dozen</th> </tr> </thead> <tbody> <tr> <td>* <b>Laguna Bay</b> (<i>Crassostrea gigas</i>), San Quintin Bay, MX .....</td> <td style="text-align: right;">2.15</td> <td style="text-align: right;">12.10</td> <td style="text-align: right;">24.05</td> </tr> <tr> <td>* <b>Skookum</b> (<i>Crassostrea gigas</i>), Little Skookum Inlet, WA .....</td> <td style="text-align: right;">2.20</td> <td style="text-align: right;">12.40</td> <td style="text-align: right;">24.65</td> </tr> <tr> <td>* <b>Fanny Bay</b> (<i>Crassostrea gigas</i>), Vancouver Island, CND .....</td> <td style="text-align: right;">2.40</td> <td style="text-align: right;">13.60</td> <td style="text-align: right;">27.05</td> </tr> <tr> <td>* <b>Kumamoto</b> (<i>Crassostrea sikamea</i>), Humboldt Bay, CA .....</td> <td style="text-align: right;">2.60</td> <td style="text-align: right;">14.80</td> <td style="text-align: right;">29.45</td> </tr> <tr> <td>* <b>Conway Cup</b> (<i>Crassostrea virginica</i>), Foxley River, PEI .....</td> <td style="text-align: right;">2.95</td> <td style="text-align: right;">16.90</td> <td style="text-align: right;">33.65</td> </tr> <tr> <td>* <b>Blue Point</b> (<i>Crassostrea virginica</i>), Wepewaug River, CT .....</td> <td style="text-align: right;">2.35</td> <td style="text-align: right;">13.30</td> <td style="text-align: right;">26.45</td> </tr> <tr> <td>* <b>Malpeque</b> (<i>Crassostrea virginica</i>), Malpeque Bay, PEI .....</td> <td style="text-align: right;">2.90</td> <td style="text-align: right;">16.60</td> <td style="text-align: right;">33.05</td> </tr> <tr> <td>* <b>Stingray</b> (<i>Crassostrea virginica</i>), Chesapeake Bay, VA .....</td> <td style="text-align: right;">2.49</td> <td style="text-align: right;">14.94</td> <td style="text-align: right;">29.88</td> </tr> <tr> <td>* <b>Beausoleil</b> (<i>Crassostrea virginica</i>), New Brunswick, CND .....</td> <td style="text-align: right;">2.70</td> <td style="text-align: right;">15.40</td> <td style="text-align: right;">30.65</td> </tr> <tr> <td>* <b>Oyster Sampler</b> a sampler of each with a star .....</td> <td style="text-align: right;">14.15</td> <td style="text-align: right;">28.25</td> <td></td> </tr> <tr> <td><b>Oyster Wine Sampler</b> ½ dozen sampler with three featured wines (2 oz) .....</td> <td style="text-align: right;">21.95</td> <td></td> <td></td> </tr> </tbody> </table>		Each	½ Doz	Dozen	* <b>Laguna Bay</b> ( <i>Crassostrea gigas</i> ), San Quintin Bay, MX .....	2.15	12.10	24.05	* <b>Skookum</b> ( <i>Crassostrea gigas</i> ), Little Skookum Inlet, WA .....	2.20	12.40	24.65	* <b>Fanny Bay</b> ( <i>Crassostrea gigas</i> ), Vancouver Island, CND .....	2.40	13.60	27.05	* <b>Kumamoto</b> ( <i>Crassostrea sikamea</i> ), Humboldt Bay, CA .....	2.60	14.80	29.45	* <b>Conway Cup</b> ( <i>Crassostrea virginica</i> ), Foxley River, PEI .....	2.95	16.90	33.65	* <b>Blue Point</b> ( <i>Crassostrea virginica</i> ), Wepewaug River, CT .....	2.35	13.30	26.45	* <b>Malpeque</b> ( <i>Crassostrea virginica</i> ), Malpeque Bay, PEI .....	2.90	16.60	33.05	* <b>Stingray</b> ( <i>Crassostrea virginica</i> ), Chesapeake Bay, VA .....	2.49	14.94	29.88	* <b>Beausoleil</b> ( <i>Crassostrea virginica</i> ), New Brunswick, CND .....	2.70	15.40	30.65	* <b>Oyster Sampler</b> a sampler of each with a star .....	14.15	28.25		<b>Oyster Wine Sampler</b> ½ dozen sampler with three featured wines (2 oz) .....	21.95			<p style="text-align: center; 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<p><b>The Grand</b> <i>Serves 1-2</i> 4 Oysters, 2 Clams, 2 Peruvian Scallops 6 Jumbo Shrimp, 6 Black Mussels, and half of a Lobster  <b>35.00</b></p>	<p><b>The Deluxe</b> <i>Serves 3-4</i> 9 Oysters, 4 Clams, 4 Peruvian Scallops 12 Jumbo Shrimp, 10 Black Mussels, half of a Lobster, and half of a Dungeness Crab  <b>70.00</b></p>	<p><b>The King</b> <i>Serves 5-8</i> 15 Oysters, 6 Clams, 8 Peruvian Scallops 20 Jumbo Shrimp, 20 Black Mussels, 1¼ lb Lobster, 2 lb Dungeness Crab  <b>135.00</b></p>																																																																																

### Tray Passed • Buffet (Two Pieces per Order)

<b>Mini Dungeness Crab Cakes</b> with red onion vinaigrette .....	5.95
<b>Shrimp Potstickers</b> .....	3.95
<b>Grilled Marinated Chicken Skewers</b> .....	3.00
<b>Lobster Taquitos</b> with guacamole, sour cream and tomato concasse. ....	4.50
<b>Crab Stuffed Mushrooms</b> .....	3.95
<b>Ahi Tuna Tartare Canapes</b> .....	4.95
<b>Baby Potatoes</b> stuffed with herb-garlic cream cheese, topped with smoked salmon. ....	3.50
<b>Vegetable Potstickers</b> .....	3.00
<b>Smoked Salmon Canape</b> with brioche (1 per order) .....	3.95

### Buffet Platters

(Each Serves 25-30 Guests)

<b>Bruschetta</b> , with olive tapenade, tomato, basil and garlic .....	90.00
<b>Imported and Domestic Cheese &amp; Crackers</b> .....	170.00
<b>Fried Calamari</b> with cocktail sauce & lemon .....	89.95
<b>Seasonal Fresh Fruit Platter</b> .....	75.95
<b>Bay Scallop Ceviche</b> with tortilla chips .....	105.00

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## **Private & Semi-Private Dining Rooms**



**Private Dining Room**  
Seats up to 34 Guests



**Main Dining Room**  
Seats up to 60 Guests



**Upper Dining Room**  
Seats up to 54 Guests



**Patio**  
Seats up to 100 Guests