



THIS
SEASON
THE VERY
BEST OF

devour: soups and
new restaurants

imbibe: cocktails
inspired by
childhood

relax: peppermint
treatments

Surf and Turf

THE LATEST OUTPOST OF THE SUPPER CLUB OCEAN PRIME MAKES A SPLASH IN PHILADELPHIA.

BY ALEXANDRA LESHNER

Although Philadelphia has seen its share of original, one-of-a-kind eateries, when a nationally acclaimed chain touches down in the City of Brotherly Love, we certainly can't complain. Such is the case with Ocean Prime, a surf-and-turf supper club from Ohio-based restaurateur Cameron Mitchell. "Ocean Prime adds to the wonderful tradition of great fine-dining establishments throughout the city," says general manager Marc Oppen, "but it's unique in that it offers an upscale seafood experience not seen in Philadelphia since the departures of Striped Bass and Bookbinder's."

While definitely upscale, Ocean Prime has a relaxing atmosphere and versatile fare that lend themselves to any occasion. "Our made-from-scratch menu offers a variety of dishes that are ideal for a romantic date night, business dinner, or after-work drinks and appetizers with friends,"

says Oppen. Among the most popular dinner entrées: Oscar-style filet mignon with jumbo lump crab meat, asparagus, and a creamy béarnaise (PICTURED), seared sea scallops with Parmesan risotto, and Kansas City strip steak ("a real crowd-pleaser," he adds) served with your choice of accessories, such as Maytag blue cheese crust or green peppercorn sauce.

After dinner, retreat to Ocean Prime's Blu Lounge—"a destination for cocktails before and after shows"—where signature sips like the Berries & Bubbles cocktail are the perfect nightcap for seafood and steak lovers alike. No matter your protein preference, Ocean Prime is prepared to please every palate. "Our philosophy," says Oppen, "is 'Yes is the answer; what is the question?' And we do everything we can to make sure each guest has a superior experience every time they visit." 124 S. 15th St., 215-563-0163; oceanprimephilly.com **PS**