

THE OPAH OR "MOONFISH" ONCE WAS  
VIEWED AS GOOD LUCK WHEN CAUGHT BY  
OLD-TIME FISHERMEN AND OFTEN GIVEN  
AWAY AS A GESTURE OF GOOD WILL



CHEF / OWNER MARC A. COHEN

GIFT CERTIFICATES AVAILABLE  
ALL MAJOR CREDIT CARDS ACCEPTED

WWW.OPAHRESTAURANT.COM

## LARGE PARTY RESERVATION SHEET

Name of Party \_\_\_\_\_ Contact \_\_\_\_\_

Phone Number \_\_\_\_\_ Cell Number \_\_\_\_\_ Fax Number \_\_\_\_\_

Email \_\_\_\_\_ Number in Party \_\_\_\_\_ Occasion \_\_\_\_\_

Day / Date of Reservation \_\_\_\_\_ Time \_\_\_\_\_

## BILLING AND CREDIT CARD INFORMATION

I, \_\_\_\_\_, authorize Opah Restaurant & Bar to charge my credit card according to the detailed information provided below, and to reserve our Private Function Space.

Credit Card Type (circle one):      Visa                      Mastercard                      American Express                      Discover

Credit Card Holders Name \_\_\_\_\_

Credit Card Number \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_ - \_\_\_\_\_      Expiration Date \_\_\_\_\_ / \_\_\_\_\_ / \_\_\_\_\_

Credit Cardholder's Address \_\_\_\_\_

Method of Final Payment: Credit Card Above / Another Credit Card / Cash



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## MENU

APPETIZERS	
SOUP / SALAD	
ENTREES	
DESSERT	
BEVERAGE REQUESTS	
HOST OR NO HOST	

Special Requests \_\_\_\_\_

Manager's Signature \_\_\_\_\_ Date \_\_\_\_\_

Customer's Signature \_\_\_\_\_ Date \_\_\_\_\_

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## CATERED PLATTERS

### Crudités Display

Includes fresh yellow squash, zucchini, broccoli, cauliflower, asparagus, red & yellow peppers and carrots with a choice of chipotle ranch or balsamic vinaigrette dressing

5-10 people \$40 / 15-20 people \$80

### Cheese Display

Brie, Swiss, Cheddar and Jack cheese with goat cheese rolled in dried cranberries and walnuts served with assorted crackers

5-10 people \$85 / 15-20 people \$120

### Fruit Display

Includes cantaloupe, honeydew melon, seasonal berries, pineapple, red seedless grapes and additional seasonal fresh fruit served with raspberry or chocolate sauce

5-10 people \$50 / 15-20 people \$85

### Peppercorn Beef Tenderloin Display

Searched peppercorn crusted beef tenderloin sliced and served chilled with red onion marmalade, horseradish cream and assorted rolls

15-20 people \$195

### Seared Ahi Display (rare)

Seared sesame crusted rare ahi tuna pickled cucumber slaw, wasabi and citrus thai dressing

10-12 People \$125

### Grilled Mediterranean Vegetables

An assortment of seasonal vegetables marinated in balsamic vinegar, olive oil and fresh herbs. Grilled and served chilled with balsamic vinaigrette dipping sauce

15-20 People \$85

### "Classic" Caesar Opah Style

With reggiano polenta croutons and roma tomatoes.

Add sesame grilled chicken, chilled shrimp or crispy calamari for \$15 per platter

5-10 people \$30 / 15-20 people \$55

### Organic House Baby Field Greens

Granny Smith apple, Roma tomatoes, toasted pine nuts and Gorgonzola with balsamic vinaigrette.

Add sesame grilled chicken, chilled shrimp or crispy calamari for \$15 per platter

5-10 people \$30 / 15-20 people \$55

### Goat Cheese Salad

Arugula, Belgian endive, asparagus and mushrooms with fresh goat cheese

5-10 people \$45 / 15-20 people \$65

### Blackened Ahi Tuna Nicoise (rare)

Steamed potatoes, French green beans, tomatoes, Kalamata olives, hard boiled egg, capers and red onion with whole grain mustard vinaigrette

5-10 people \$75 / 15-20 people \$145

### Chopped Seafood Salad

Shrimp, lump crab meat, smoked bacon, tomato, Gorgonzola, avocado and hard boiled egg with chipotle ranch dressing

5-10 people \$75 / 15-20 people \$145

Prices and selections subject to change

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**\$55 per person**

Includes Non Alcoholic Beverage, Iced Tea, Soft Drink, Lemonade, or Coffee. Price does not include tax or gratuity.

## STARTERS

— Select Two —

**A Tower of Parmesan Sweet Potato Chips**  
Served with Chipotle Ranch

**Sesame Peppercorn Seared Ahi (rare)**  
Served with pickled cucumber relish  
and citrus Thai sauce

**Spinach, Artichoke and Lump Crab Dip**  
Served with parmesan herb pita chips

**Shitake Chicken Lettuce Wraps**  
Spicy mustard vinaigrette and toasted pine nuts

**Buttermilk Calamari**  
Lemon beurre blanc and spicy cocktail sauce

**Cracklin' Shrimp**  
Plum Sauce and chili oil

## SOUPS & GREEN PLATES

— Select Two —

**Opah Caesar**  
Reggiano polenta croutons and Roma tomatoes

**Organic House Baby Field Greens**  
Granny Smith apple, Roma tomatoes, toasted pine  
nuts and Gorgonzola with balsamic vinaigrette

**Warm Goat Cheese Salad**  
Arugula, Belgian endive, asparagus  
and mushrooms (additional \$3 per person)

**Mauai Onion Soup**  
Gruyere and Provencal croutons

**Bluepoint Clam Chowder**

## ENTREES

— Select Three —

**Hazelnut Crusted Halibut**  
Toasted hazelnuts, Mexican papaya relish  
and two sauces

**Atlantic Salmon**  
Confit of garlic, shallot, leek and onion over  
goat cheese mashed potatoes with blackberry pinot  
noir butter and porcini herb stick

**Macadamia crusted Mahi-Mahi**  
Mango slaw, sugar cane shrimp and vanilla rum butter

**Pan Seared Day Boat Scallops**  
Butternut squash porcini risotto, sweet corn emulsion,  
balsamic syrup

**Black & White Peppercorn Sesame Ahi (rare)**  
Tempura shrimp, mango, warm soy mustard butter  
and coconut jasmine rice

**Artichoke Chicken**  
Grilled rosemary chicken, mushrooms,  
artichoke hearts and Roma tomatoes in an  
asiago cream sauce with penne

**Wild Mushroom and Ricotta Ravioli**  
Arugula, butternut squash, sage butter  
and toasted pepitas

**Frutti di Mare**  
Shrimp, New Zealand mussels, Manila clams, fish  
and calamari in a spicy vegetable marinara over linguine

**Shrimp Scampi**  
Garlic, capers, lemon zest  
and Roma tomatoes with penne

**Shallot Marinated Rotisserie Chicken**  
Warm mushroom couscous

**Peppercorn New York Steak**  
Port wine and mushroom reduction,  
Gorgonzola mac n'cheese

**Twice Cooked BBQ Ribs**  
Onion strings and roasted garlic mashed potatoes

**Center Cut Filet Mignon**  
Garlic mashed potatoes, burgundy Gorgonzola butter  
and onion strings

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**\$35 per person**

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## STARTERS

— Select Two —

### Buttermilk Calamari

Lemon beurre blanc and spicy cocktail sauce

### A Tower of Parmesan Sweet Potato Chips

Served with Chipotle Ranch

### Spinach, Artichoke and Lump Crab Dip

Served with parmesan herb pita chips

### Cracklin' Shrimp

Plum Sauce and chili oil

### Shitake Chicken Lettuce Wraps

Spicy mustard vinaigrette and toasted pine nuts

## SOUPS & GREEN PLATES

— Select Two —

### Opah Caesar

Reggiano polenta croutons and Roma tomatoes

### Organic House Baby Field Greens

Granny Smith apple, Roma tomatoes, toasted pine nuts and Gorgonzola with balsamic vinaigrette

### Maui Onion Soup

Gruyere and Provencal croutons

### Bluepoint Clam Chowder

## ENTREES

— Select Four —

### Shallot Marinated Rotisserie Chicken

Warm mushroom couscous

### Half Rack Twice Cooked BBQ Ribs

Onion Strings and  
roasted garlic mashed potatoes

### Fish & Chips or Shrimp & Chips

Beer battered Alaskan halibut or Gulf shrimp  
served with vegetable slaw, spicy remoulade  
and shoestring fries

### Wild Mushroom and Ricotta Ravioli

Arugula, butternut squash, sage butter  
and toasted pepitas

### Artichoke Chicken

Grilled rosemary chicken, mushrooms,  
artichoke hearts and Roma tomatoes in  
an asiago cream sauce with penne

### Roasted Prime Rib Dip

Gruyere, caramelized onions and herb jus

### Kobe Beef Burger

½ lb. with sweet caramelized onions  
(Add aged cheddar, Havarti, Gorgonzola,  
and Smoked bacon)

### Chopped Seafood Salad

Shrimp, lump crab meat, smoked bacon, tomato,  
Gorgonzola, avocado and hard boiled egg  
with chipotle ranch dressing

### Blackened Ahi Nicoise (rare)

Steamed potatoes, French green beans,  
tomatoes, kalamata olives, hard boiled egg,  
capers and onion with whole with toasted  
macadamia nuts, whole grain mustard vinaigrette

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## \$25 per person

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### STARTERS

— Select Two —

**A Tower of Parmesan Sweet Potato Chips**  
Served with Chipotle Ranch

**Cracklin' Shrimp**  
Plum Sauce and chili oil

**Buttermilk Calamari**  
Lemon beurre blanc and spicy cocktail sauce

**Shitake Chicken Lettuce Wraps**  
Spicy mustard vinaigrette and toasted pine nuts

### ENTREES

— Select Three —

**Blackened Fork & Knife Fish Tacos**  
Roasted tomato butter, cucumber papaya salad

**Grilled Ahi Tuna Melt (med. rare)**  
Havarti and tomato tartare

**Artichoke Chicken**  
Grilled rosemary chicken, mushrooms,  
artichoke hearts and roma tomatoes in  
an asiago cream sauce with penne

**Chipotle Grilled Chicken Sandwich**  
Chipotle marinated grilled chicken,  
smoked bacon, guacamole,  
Havarti and chili lime aioli

**Wild Mushroom and Ricotta Ravioli**  
Arugula, butternut squash, sage butter  
and toasted pepitas

**Roasted Prime Rib Dip**  
Gruyere, caramelized onions and herb jus

**Kobe Beef Burger**  
½ lb. with sweet caramelized onions

**Slow cooked BBQ Pork Sliders**  
Onion brioche and sweet potato fries

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## WINES

### WHITES

	Glass	Bottle
<b>Sauvignon Blanc</b>		
Villa Maria, New Zealand 08	9	34
St. Supery, Napa Valley 07	10	38
Ferrari-Carano, Fumé Blanc, Sonoma 07	11	42
Cakebread Cellars, Napa Valley 07	12	46

	Glass	Bottle
<b>Chardonnay</b>		
Acacia, California 07	8	30
Hess, California 06	8	30
Kendall-Jackson, "Vintner's Reserve", California 07	9	35
Byron, Santa Maria Valley 06	10	38
Newton, Napa Valley 07	10	38
La Crema, Sonoma Coast 07	11	42
Cuvaison, Carneros 06	12	46
Bernardus, Monterey County 05		49
Cambria, "Katherine's Vineyard", Santa Maria 06	13	49
Sonoma Cutrer, "Russian River", Sonoma 07	13	50
Matanzas Creek, Sonoma Valley 06		52
Ferrari-Carano, Alexander Valley 06		54
Arrowood, Sonoma County 05		58
ZD, Napa 07		60
Cakebread Cellars, Napa Valley 07		62
Chalk Hill, "Estate Bottled" 05		70
Mer Soleil, Central Coast 05		74

	Glass	Bottle
<b>Other Whites</b>		
Beringer, White Zinfandel, California 07	5	20
Campanile, Pinot Grigio, Italy 07	7	26
Jekel, Riesling, Monterey 07	7	28
Chateau St. Michelle, Pinot Gris, Washington 07	8	30
King Estate, Pinot Gris, Oregon 07	9	34
Saint M, Reislung, Germany 06	9	34
Caymus, Conundrum, California 07	12	48

	Bottle
<b>Champagnes &amp; Sparkling Wines</b>	
Chandon Brut, California (187 ml)	10
Chandon Rosé, California (187 ml)	10
Piper-Heidsieck Brut, France (187 ml)	13
Domaine Ste. Michelle, Brut N.V.	25
Veuve Clicquot, "Yellow Label" N.V. France (half bottle)	38
GH Mumm, "Cordon Rouge" France N.V.	55
Veuve Clicquot "Yellow Label" N. V. France	76
Dom Perignon, France 98	185

### REDS

	Glass	Bottle
<b>Pinot Noir</b>		
Mark West, Central Coast 07	8	30
Taft Street, Sonoma Coast 06	11	42
La Crema, Sonoma Coast 06	12	48
Wild Horse, Central Coast 06	13	50
Erath, Oregon 06	13	50
Cambria, "Julia's Vineyard", Santa Maria 06	14	54
Byron, Santa Maria Valley 06	14	54
Robert Stemmler, Carneros 05		56
Witness Tree, Willamette Valley, Oregon 07		62

	Glass	Bottle
<b>Cabernet Sauvignon</b>		
14 Hands, Columbia Valley 06	8	30
Hess, California 06	9	34
Clos du Val, Napa Valley 05		48
Beringer, "Knights Valley" 06	12	48
Sequoia Grove, Napa Valley 05		55
Turnbull "Old Bull Red," Napa 06	15	58
Cain, "Cuvee," Napa Valley	16	62
Chateau Montelena, Napa Valley 05		64
Stag's Leap, Artemis 05		70
Jordan, Sonoma County 04		72
Chimney Rock, Stags Leap 05		74
Quintessa, Rutherford 04		170

	Glass	Bottle
<b>Merlot</b>		
Beringer, "Founders Estates", California 05	7	26
Clos du Bois, Sonoma 05	8	30
Stonestreet, Alexander Valley 05	9	34
Ferrari-Carano, Sonoma 05	13	50
Shafer, Napa 05		62

	Glass	Bottle
<b>Other Reds</b>		
Penfolds, "Thomas Hyland", Shiraz 05	9	34
David Bruce, Petite Syrah, Central Coast 06	10	38
Newton, Claret, Napa Valley 05	10	38
Murphy-Goode, "Liar's Dice", Zinfandel 05	12	42
Foley, Syrah, Santa Barbara 06	12	48
Jaffurs, Syrah, Santa Barbara 05		50

Vintages may vary

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