



**Inn on Fifth to Become Home of New Ocean Prime Restaurant
Award-Winning Modern American Restaurant & Lounge to Occupy Former Avenue5 Space**

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NAPLES, Fla. (August 10, 2016) – The luxurious Inn on Fifth and Club Level Suites in downtown Naples is once again elevating its iconic Fifth Avenue location with the addition of Ocean Prime, an award-winning modern American restaurant and lounge from Cameron Mitchell Restaurants (CMR). Ocean Prime currently operates 13 locations nationwide, from Beverly Hills to Manhattan. The Naples restaurant will be Ocean Prime’s third location in the Sunshine State, joining Orlando and Tampa. Ocean Prime will occupy space currently held by the Avenue5 restaurant, and will provide superior catering, room service and other food and beverage services to guests of The Inn on Fifth.

“This agreement with Ocean Prime is a rare opportunity to raise the level of luxury at the hotel even higher, and to dramatically enhance the standard of fine dining on Fifth Avenue in Naples,” said Phil McCabe, owner of the Inn on Fifth and Club Level Suites. “I’ve had other opportunities to lease the Avenue5 space over the past two years, but had to consider how a change might impact hotel operations such as room service and banquet services. Upon being introduced to the Ocean Prime team, I knew immediately this would be a win-win for our hotel guests, Fifth Avenue and for Naples.”

Following the completion of a \$20 million expansion and renovation in 2013, McCabe replaced the hotel’s popular McCabe’s Irish Pub with the more sophisticated Avenue5, which was consistent with the new look and feel of the Four Star, Four Diamond Inn and Club Level Suites. According to McCabe, bringing in Ocean Prime, an amazing opportunity too good to pass up, is consistent with his vision for downtown Naples.

“This change will introduce a great new concept to Fifth Avenue and Naples and provide an outstanding food service solution for our hotel guests. It will also allow me to step away from the very time-consuming job of managing a high-end restaurant to focus on my other downtown projects. In addition, I will continue to upgrade and improve the quality of the guest experience at the hotel,” added McCabe. Hotel improvements scheduled for the upcoming season include a complete remodel of the Inn’s rooftop pool area and other hotel refinements.

Ocean Prime's menu specializes in pairing incredible seafood and prime steaks, with delectable sushi, appetizers and desserts. Among these items are the Prime Roll, tempura shrimp, cream cheese, scallion and beef carpaccio; Alaska Halibut, with lobster ravioli, asparagus, and sweet corn emulsion; Blackened Snapper with corn spoon bread and jalapeno tartar; Black Truffle Mac and Cheese, and the famous Ten Layer Carrot Cake with cream cheese icing and pineapple syrup.

"We're excited to bring the Ocean Prime experience to Naples," said David Miller, President and Chief Operating Officer of Cameron Mitchell Restaurants. "Naples is known for its high-end shopping, world-class culture and sophisticated dining, and we're thrilled to bring our refined menu and genuine hospitality to the city."

Ocean Prime will be open seven days a week. The restaurant will be open for lunch beginning at 11 a.m. and dinner will commence at 5 p.m. Additionally, the restaurant will feature live music, and provide in-room dining to hotel guests during hours of operation.

Joining Truluck's as the Inn's second exceptional onsite restaurant, Ocean Prime will make a significant capital investment to enhance the look of the Avenue5 restaurant space. "They have some very exciting changes planned and expect to be open for business by mid-December," according to McCabe.

For more information on the Inn on Fifth and Club Level Suites, visit www.innonfifth.com. For information about Ocean Prime, visit www.ocean-prime.com.

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About Inn on Fifth and Club Level Suites

Located in the heart of downtown Naples, the Forbes Travel Guide Four-Star, AAA Four Diamond Inn on Fifth features 119 luxurious rooms, including 32 Club Level Suites, in two iconic buildings, just steps from one another across Fifth Avenue. The hotel's enviable location puts guests in the middle of a celebrated collection of award-winning shops and restaurants, including Truluck's Seafood, Steak and Crab House and the new Ocean Prime (opening December 2016), which are both located at the Inn. Guests can enjoy an easy stroll or take complimentary transportation to the white sand beaches of the emerald Gulf, just a few short blocks from the property. For more information, visit www.InnonFifth.com.

About Cameron Mitchell Restaurants

Founded by Cameron Mitchell in 1993 in Columbus, Ohio, Cameron Mitchell Restaurants LLC operates 26 restaurants under 13 different concepts, including Cameron's American Bistro, Cap City Fine Diner & Bar, Hudson 29 Kitchen + Drink, M, Marcella's, Martini Modern Italian, Mitchell's Ocean Club (Ocean Prime), Molly Woo's Asian Bistro, The Pearl, The Barn at Rocky Fork Creek, The Guild House, The Avenue Steak Tavern and Cameron Mitchell Premier Events in Columbus. Cameron Mitchell Premier Events also oversees four venues in Columbus, The Darby House, The Ivory Room at Miranova, Columbus Museum of Art and

Hawk Galleries. The Ocean Prime concept has 12 locations in Arizona, California, Colorado, Florida, Indiana, Michigan, New York, Ohio, Pennsylvania, Texas and most recently Boston, Massachusetts. A 13th location in Washington D.C. will open in October 2016. The Rusty Bucket Restaurant & Tavern, a sister company of CMR, currently operates 24 locations in Florida, Indiana, Michigan, North Carolina, Ohio and Colorado. Cameron Mitchell and the various concepts have received numerous culinary, leadership, entrepreneur, community service and readers' choice awards. For more information on Cameron Mitchell Restaurants, please visit www.cameronmitchell.com. For development opportunities, please contact Keith Rogers (krogers@cameronmitchell.com).