

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

CCD RESTAURANT WEEK MENU

SEPTEMBER 10 – SEPTEMBER 23, 2023

\$ 60 PER PERSON *Does not include tax and gratuity. Dine in only.*

BEVERAGE

KNOB CREEK RYE CITRUS 7	Knob Creek Rye, Fresh Lemon Juice, Basil	\$17
SANCERRE,	Jean Marc Crochet, Loire Valley, California, 2021	\$17
CABERNET SAUVIGNON,	Benziger, Sonoma County, California, 2020	\$16

FIRST COURSE *Choice of:*

- OCEAN PRIME HOUSE SALAD ^{gfm}
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette
- CAESAR SALAD ^{gfm} Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons
- LOBSTER BISQUE Butter Poached Lobster

ENTRÉE *Choice of:*

- BRANZINO Artichoke, Broccolini, Celery Root Purée, Lemon Caper Jus
- TERIYAKI SALMON * Shiitake Sticky Rice, Soy Butter Sauce
- 8 OZ FILET MIGNON * ^{gfm} Whipped Potatoes, Cabernet Jus

DESSERT *Choice of:*

- SORBET OR ICE CREAM Chef's Seasonal Selection, Almond Cookie
- FIVE LAYER CARROT CAKE Cream Cheese Icing, Pineapple Syrup

GENERAL MANAGER RYAN MCLOUGHLIN | EXECUTIVE CHEF MAEVE JOYCE | OCEAN-PRIME.COM

^{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.