



PRIME LUNCH

\$35 PER PERSON

CHOICE OF FIRST COURSE

OCEAN PRIME HOUSE SALAD *gfm*

Romaine, Field Greens, Goat Cheese, Granny Smith Apples,
Walnuts, Sherry Mustard Vinaigrette

CAESAR SALAD *gfm*

Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

CREAMY CLAM CHOWDER

Fresh Littleneck Clams, Oyster Crackers

CHOICE OF SECOND COURSE

TERIYAKI SALMON *

Shiitake Sticky Rice, Soy Butter Sauce

POKE BOWL *

Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette

PRIME STEAK FRITES * *gfm*

Roasted Garlic and Cotija Fries, Chimichurri

SHELLFISH "COBB" SALAD *gfm*

Bacon, Egg, Blue Cheese, Gourmet Dressing

CHOICE OF DESSERT

CHEF'S SELECTION OF ICE CREAM OR SORBET

HOMEMADE CHOCOLATE CHIP COOKIES

gfm CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST