

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



DINE L.A. DINNER

JULY 12 - JULY 26, 2024

Monday – Thursday 4-10 pm | Friday – Saturday 4-11 pm | Sunday 4-9 pm

\$65 PER PERSON | *Does not include tax and gratuity | Available for dine in only*

FIRST COURSE *Choice of:*

LOBSTER BISQUE Made with Butter Poached Lobster

FRENCH ONION SOUP Made with Brandy and Aged Swiss Cheese

OCEAN PRIME HOUSE SALAD *gfm*

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

CALAMARI Flash Fried, Tossed in a Sweet Chili Sauce

ENTRÉE *Choice of:*

ROASTED CHICKEN *gfm*

Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

TERIYAKI SALMON*

Shiitake Sticky Rice, Soy Butter Sauce

CHILEAN SEA BASS *gfm*

Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette

8 OZ FILET* *gfm*

Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

DESSERT

FIVE LAYER CARROT CAKE Cream Cheese Icing, Pineapple Syrup

WARM BUTTER CAKE Fresh Berries, Vanilla Ice Cream, Raspberry Sauce

GENERAL MANAGER YURII BARAJAS | EXECUTIVE CHEF JONATHAN MILAN | 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.