

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

## NYC RESTAURANT WEEK DINNER MENU

JULY 22<sup>ND</sup> – AUGUST 18<sup>TH</sup>, 2024

\$ 60 PER PERSON

*Does not include tax and gratuity. Excluding Saturdays. Dine in only.*

### 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

FRENCH ONION SOUP Brandy and Aged Swiss Cheese

### ENTRÉE *Choice of:*

MURRAY'S FARMS CHICKEN *gfm*

Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

TERIYAKI SALMON\*

Shiitake Sticky Rice, Soy Butter Sauce

BLACKENED SNAPPER *gfm*

Corn Spoon Bread, Swiss Chard, Corn Emulsion

8 OZ FILET\* *\$10 Upcharge*

Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

### DESSERT *Choice of:*

SORBET OR ICE CREAM Chef's Seasonal Selection, Almond Cookie

FIVE LAYER CARROT CAKE Cream Cheese Icing, Pineapple Syrup