

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

EARLY DINING MENU

THREE-COURSE DINNER

OFFERED MONDAY – FRIDAY | 4:00-6:00 PM
\$60 PER PERSON *Does not include tax and gratuity.*

FIRST COURSE *Choice of:*

FRENCH ONION SOUP

Brandy and Aged Swiss Cheese

LOBSTER BISQUE

Butter Poached Lobster

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

ENTRÉE *Choice of:*

BLACKENED SNAPPER *gfm*

Corn Spoon Bread, Swiss Chard, Corn Emulsion

FREEBIRD FARMS CHICKEN *gfm*

Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic

TERIYAKI SALMON*

Shiitake Sticky Rice, Soy Butter Sauce

8 OZ FILET MIGNON* *gfm*

Buttered Asparagus, Cabernet Jus

DESSERT

FIVE LAYER CARROT CAKE

Cream Cheese Icing and Pineapple Syrup

CHOCOLATE TORTE *gfm*

Dark Valrhona Chocolate Ganache, Flourless Chocolate Cake, Spiced Almonds

CHEF'S SELECTION OF ICE CREAM OR SORBET with almond cookie

GENERAL MANAGER RYAN MANCHESTER | 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.