

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

RESTAURANT WEEK LUNCH MENU

AUGUST 12 - AUGUST 18, 2024

Available from 11:30 a.m. - 4:00 p.m.

\$ 35 PER PERSON *Does not include tax and gratuity.*

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

CLAM CHOWDER

Fresh Littleneck Clams, Oyster Crackers

ENTRÉE *Choice of:*

BLACKENED SALMON SALAD *

Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing

TERIYAKI SALMON *

Shiitake Sticky Rice, Soy Butter Sauce

POKE BOWL *

Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette

PRIME CHEESEBURGER *

Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish

STEAK FRITES *

NY Strip, Crispy Parmesan Shoestring Potatoes, Herb Chimichurri

DESSERT *Choice of:*

SORBET OR ICE CREAM *gfm* Chef's Selection, Almond Cookie

HOME MADE CHOCOLATE CHIP COOKIES

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits supplies), we have added a 3% surcharge to all checks.
You may request to have this taken off of your check, should you choose.

GENERAL MANAGER TIM MANLEY | EXECUTIVE CHEF JAMES NEWELL | 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.