

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

RESTAURANT WEEK DINNER MENU

AUGUST 12 - AUGUST 18, 2024

Available Beginning at 4:00 p.m.

\$ 65 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

FRENCH ONION SOUP Brandy and Aged Swiss Cheese

ENTRÉE *Choice of:*

BLACKENED SNAPPER *gfm* Corn Spoon Bread, Swiss Chard, Corn Emulsion

TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce

SEA SCALLOPS* *gfm* Parmesan Risotto, English Peas, Citrus Vinaigrette

8 OZ FILET* *gfm* \$5 Upcharge

Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

ORA KING SALMON* *gfm* Lobster, Gnocchi, Spring Peas, Lemon Jus

SADDLEBERK FARMS PORK* *gfm*

Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction

DESSERT *Choice of:*

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

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

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.