



SEAFOOD · STEAKS · COCKTAILS

RESTAURANT WEEK DINNER MENU

JANUARY 24th - FEBRUARY 9th, 2025 \$59 PER PERSON Does not include tax and gratuity.

FIRST COURSE Choice of:

OCEAN PRIME HOUSE SALAD &fm

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

CAESAR SALAD & Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

FRENCH ONION SOUP Brandy and Aged Swiss Cheese

ENTRÉE Choice of:

FREE BIRD FARMS CHICKEN gfm

6 oz. 9 oz.

Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

WINE PAIRING: Chablis, William Fevre, "Champs Royaux," Burgundy, France, 2022

\$20 | \$30

TERIYAKI SALMON*

Shiitake Sticky Rice, Soy Butter Sauce

WINE PAIRING: Côtes-du-Rhône Coudoulet de Beaucastel, France, 2021

\$23 | \$35

FLORIDA GROUPER gfm

Lobster, Gnocchi, Spring Peas, Lemon Jus

WINE PAIRING: Albariño, Torres, "Pazo das Bruxas," Rías Baixas, Galicia, Spain, 2022 \$15 | \$23

8 OZ FILET * 8fm \$10 Upcharge

Gouda Potato Cake, Seared Spinach, Cabernet Jus

WINE PAIRING: Cabernet Sauvignon, Frank Family, Napa Valley, California, 2021

\$30 | \$45

ACCESSORIES

OSCAR STYLE \$15

GARLIC SHRIMP SCAMPI \$17

BLUE CHEESE CRUST \$9 AU POIVRE \$10

DESSERT Choice of:

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

FIVE LAYER CARROT CAKE Cream Cheese Icing, Pineapple Syrup

GENERAL MANAGER JASON BROWN | EXECUTIVE CHEF JUAN RUELAS | OCEAN-PRIME.COM

gfm CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST