

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

## RESTAURANT WEEK LUNCH MENU

JANUARY 27 - FEBRUARY 2, 2025

Available Beginning at 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

FRENCH ONION SOUP Brandy and Aged Swiss Cheese

### ENTRÉE *Choice of:*

CHILI RUBBED SHRIMP SALAD *gfm*

Orange, Cabbage, Ginger Soy Dressing

CRISPY FISH TACOS

Argula, Pickled Red Onion, Red Chili Vinaigrette

PRIME CHEESEBURGER \*

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

STEAK FRITES \* *gfm*

NY Strip, Crispy Parmesan Shoestring Potatoes, Herb Chimichurri

### DESSERT

WARM CHOCOLATE CHIP COOKIES

To offset increasing labor costs associated with the restaurant we have added a 3% surcharge to all checks.

GENERAL MANAGER TIM MANLEY | EXECUTIVE CHEF IZABELL MARTINEZ | 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.