

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



## DINE OUT BOSTON DINNER MENU

FEBRUARY 23<sup>RD</sup> - MARCH 15<sup>TH</sup>, 2025

\$55 PER PERSON *Does not include tax and gratuity.*

### FIRST COURSE *Choice of:*

OCEAN PRIME HOUSE SALAD

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

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

FRENCH ONION Brandy & Aged Swiss

CREAMY CLAM CHOWDER Littleneck Clams, Smoked Bacon, Oyster Crackers

### ENTRÉE *Choice of:*

TERIYAKI SALMON\*

Shiitake Sticky Rice, Soy Butter Sauce

ATLANTIC COD *gfm*

Lobster, Gnocchi, Spring Peas, Lemon Jus

VANDEROSE FARMS PORK\* *gfm*

Heritage Chop, Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction

8 OZ FILET\* *gfm* \$10 *Upcharge*

Gouda Potato Cake, Seared Spinach, Cabernet Jus

### ACCESSORIES

BLACK TRUFFLE BUTTER \$12

GARLIC SHRIMP SCAMPI \$17

BLUE CHEESE CRUST \$9

OSCAR STYLE \$16

### DESSERT *Choice of:*

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

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

GENERAL MANAGER TYLER MANISCALO | 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.