

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

## RESTAURANT WEEK DINNER MENU

MARCH 7<sup>TH</sup> - MARCH 16<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

LOBSTER BISQUE Butter Poached Lobster

### ENTRÉE *Choice of:*

RED BIRD FARMS CHICKEN *gfm*

Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

TERIYAKI SALMON\*

Shiitake Sticky Rice, Soy Butter Sauce

SADDLEBERK FARMS PORK\* *gfm*

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

6 OZ FILET\* *gfm*

Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

### ACCESSORIES

LOBSTER TAIL \$35

SEA SCALLOP \$11

BLUE CHEESE CRUST \$11

OSCAR STYLE \$16

AU POIVRE \$11

GARLIC SHRIMP SCAMPI \$17

### DESSERT *Choice of:*

FIVE LAYER CARROT CAKE Cream Cheese Icing, Pineapple Syrup

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

GENERAL MANAGER DEREK KETELHOHN | EXECUTIVE CHEF JESSE SCHANTZ

*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.