

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

## BRUNCH

### COCKTAILS

CITRUS RHUBARB MIMOSA

Giffard Rhubarbe, Fresh Orange Juice, Dry Curacao

TEQUILA SOUR

Don Julio Reposado Tequila, Velvet Falernum, Grapefruit & Lime Juice, Orange Bitters

BLOODY MARY

House Made Pepper Infused Vodka, Shrimp Cocktail, Cornichons

WARM CINNAMON BREAD, Cream Cheese Icing

### ENTREES

LOBSTER TOAST

Avocado Pea Puree, Pea Shoots, Sunny Side Egg

CRABCAKE EGGS BENEDICT

Toasted English Muffin, Maryland Crab, Poached Eggs, Hollandaise

BRIOCHE FRENCH TOAST

Cinnamon Sugar Whipped Mascarpone, Sausage, Maple Syrup

SHORT RIB SURF & TURF

Lobster, Gouda Potato Cake, Poached Egg, Hollandaise

SMOKED SALMON LATKE

Tomato, Hard Boiled Egg, Arugula, Caviar, Chive Sour Cream

PRIME STEAK & EGG

6oz NY Strip, Poached Egg, Crispy Potatoes, Citrus Truffle Vinaigrette

BLACKENED SALMON SALAD

Basil Poppyseed Dressing, Goat Cheese, Spiced Walnuts, Strawberries, Grapes, Cantaloupe

### SIDES

CANDIED BACON

SEASONAL FRUIT, Greek Yogurt

TRUFFLED POTATOES

BREAKFAST SAUSAGE

*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.