

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

## BRUNCH

### COCKTAILS

CITRUS RHUBARB MIMOSA Giffard Rhubarbe, Fresh Orange Juice, Dry Curacao	18
TEQUILA SOUR Don Julio Reposado Tequila, Velvet Falernum, Grapefruit & Lime Juice, Orange Bitters	18
BLOODY MARY House Made Pepper Infused Vodka, Shrimp Cocktail, Cornichons	25

WARM CINNAMON BREAD, Cream Cheese Icing 16

### ENTREES

LOBSTER TOAST Avocado Pea Puree, Pea Shoots, Sunny Side Egg	37
CRABCAKE EGGS BENEDICT Toasted English Muffin, Maryland Crab, Poached Eggs, Hollandaise	38
BRIOCHE FRENCH TOAST Cinnamon Sugar Whipped Mascarpone, Sausage, Maple Syrup	28
SHORT RIB SURF & TURF <i>gfm</i> Lobster, Gouda Potato Cake, Poached Egg, Hollandaise	37
SMOKED SALMON LATKE <i>gfm</i> Tomato, Hard Boiled Egg, Arugula, Caviar, Chive Sour Cream	34
PRIME STEAK & EGG <i>gfm</i> 6oz NY Strip, Poached Egg, Crispy Potatoes, Citrus Truffle Vinaigrette	43
BLACKENED SALMON SALAD <i>gfm</i> Basil Poppyseed Dressing, Goat Cheese, Spiced Walnuts, Strawberries, Grapes, Cantaloupe	28

### SIDES

CANDIED BACON <i>gfm</i>	12	TRUFFLED POTATOES <i>gfm</i>	13
SEASONAL FRUIT, Greek Yogurt <i>gfm</i>	13	BREAKFAST SAUSAGE <i>gfm</i>	8

*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.