

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

RESTAURANT WEEK DINNER MENU

MAY 16th-25th, 2025

\$55 PER PERSON *Does not include tax and gratuity.*
Premium Entrees & Accessories available for an additional charge.

FIRST COURSE *Choice of:*

OCEAN PRIME HOUSE SALAD *gfm*

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

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

FRENCH ONION Brandy & Aged Swiss

ENTRÉE *Choice of:*

MARY'S FREE RANGE CHICKEN *gfm*

Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

TERIYAKI SALMON*

Shiitake Sticky Rice, Soy Butter Sauce

BLACKENED SNAPPER *gfm*

Corn Spoon Bread, Swiss Chard, Corn Emulsion

PREMIUM ENTRÉE

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

Gouda Potato Cake, Seared Spinach, Cabernet Jus

ACCESSORIES

BLACK TRUFFLE BUTTER \$12

GARLIC SHRIMP SCAMPI \$18

OSCAR STYLE \$17

LOBSTER TAIL \$33

DESSERT *Choice of:*

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

FIVE LAYER CARROT CAKE Cream Cheese Icing, Pineapple Syrup

GENERAL MANAGER JAGGER GRIFFIN | EXECUTIVE CHEF ROMAN RODRIGUEZ | 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.