

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

RESTAURANT WEEK DINNER MENU

MARCH 6 - MARCH 15, 2026

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

FIRST COURSE *Choice of:*

OCEAN PRIME HOUSE SALAD *gfm*

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

AHI TUNA*

Mango, Avocado, Cashews, Spicy Sesame Soy Glaze

6 OZ FILET* *gfm* \$5 Upcharge

Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

ACCESSORIES

LOBSTER TAIL \$35

BLUE CHEESE CRUST \$7

AU POIVRE \$10

SEA SCALLOP \$11 *each*

OSCAR STYLE \$17

GARLIC SHRIMP SCAMPI \$17

DESSERT *Choice of:*

FIVE LAYER CARROT CAKE Cream Cheese Icing, Pineapple Syrup

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

GENERAL MANAGER JOHN WITMER | EXECUTIVE CHEF RYAN FINNEGAN | 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.