

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

GALENTINE'S DAY MENU

Enjoy specially priced Small Bites & Dessert with your Galentine

SMALL BITES

SONOMA GOAT CHEESE RAVIOLI

Golden Oak Mushrooms 15

CAESAR SALAD *gfn*

Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 12

PRIME BEEF SLIDERS*

Bacon Jam, Garlic Aioli, Swiss Cheese, Pickled Tomato 13

JUMBO LUMP CRAB CAKE BITES

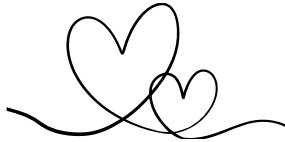
Sweet and Sour Slaw, Horseradish Mustard Aioli 22

WHITE TRUFFLE CAVIAR DEVEILED EGGS* *gfn*

Black Truffle, Caviar, Chives 17

PARMESAN TRUFFLE FRIES 11

SMOKED GOUDA TATER TOTS 10



BITE-SIZED SWEETS

CHOCOLATE PEANUT BUTTER PIE

Peanut Butter Mousse, Bittersweet Chocolate Ganache 5

CARROT CAKE

Cream Cheese Icing and Pineapple Syrup 6

ROSÉ FLIGHT

\$24

ROSÉ Chateau Minuty, "Prestige," Provence, France, 2023

ROSÉ Marine Layer, "Carina," Sonoma County, California, 2023

BRUT ROSÉ J Vineyards, Sonoma County, California, NV

GENERAL MANAGER SARAH LEAMER | EXECUTIVE CHEF JAKE FOWLER | OCEAN-PRIME.COM

gfn 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.