

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

LAS VEGAS RESTAURANT WEEK LUNCH MENU

JUNE 1 - JUNE 12, 2026

\$40 PER PERSON *Does not include tax and gratuity. Dine in only.*

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

JUMBO SHRIMP COCKTAIL *gfm* Cocktail Sauce, Lemon

ENTRÉE *Choice of:*

CRAB CAKE

Sweet Corn Cream, Roasted Tomatoes, Asparagus, Buttered Leeks, Garlic Chips

BLACKENED SNAPPER *gfm*

Corn Spoon Bread, Haricot Verts, Red Pepper, Corn Emulsion

SEA SCALLOPS* *gfm*

Parmesan Risotto, English Peas, Citrus Vinaigrette

6 OZ FILET* *gfm* \$10 Upcharge

Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

DESSERT

FRESH BAKED COOKIES

GENERAL MANAGER JONATHAN HEADLEY | EXECUTIVE CHEF GINO RAPPA | 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.