

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

## THEATRE MENU

THE RETURN OF BROADWAY

AVAILABLE NIGHTLY | 4 - 5:30 P.M.

\$65 PER PERSON *Does not include tax and gratuity.*

### FIRST COURSE *Choice of:*

LOBSTER BISQUE Butter Poached Lobster

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

OCEAN PRIME HOUSE SALAD *gfm*

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

### ENTRÉE *Choice of:*

BLACKENED SNAPPER *gfm*

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

TERIYAKI SALMON\*

Shiitake Sticky Rice, Soy Butter Sauce

MURRAY'S FARMS CHICKEN *gfm*

Spinach Bread Salad, Roasted Tomatoes, Olives, Chicken Jus

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

Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

### DESSERT *Choice of:*

FIVE LAYER CARROT CAKE Cream Cheese Icing, Pineapple Syrup

WARM BUTTER CAKE Fresh Berries, Vanilla Ice Cream, Raspberry Sauce

GENERAL MANAGER BESFORT SHALA | EXECUTIVE CHEF JESUS PEREZ ESCOBAR | [OCEAN-PRIME.COM](http://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.