

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

## EARLY DINING MENU

THREE-COURSE DINNER

OFFERED MONDAY – FRIDAY | BEFORE 6PM

\$65 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

FRENCH ONION SOUP Brandy and Aged Swiss Cheese

### ENTRÉE *Choice of:*

FLORIDA GROUPER *gfm*

Lobster, Gnocchi, Spring Peas, Lemon Jus

TERIYAKI SALMON \*

Shiitake Sticky Rice, Soy Butter Sauce

SEA SCALLOPS \* *gfm*

Parmesan Risotto, English Peas, Citrus Vinaigrette

8 OZ FILET \* *\$5 Upcharge*

Gouda Potato Cake, Seared Spinach, Cabernet Jus

### ACCESSORIES

BÉARNAISE SAUCE \$9

BLACK TRUFFLE BUTTER \$11

AU POIVRE \$10

BLUE CHEESE CRUST \$9

OSCAR STYLE \$15

GARLIC SHRIMP SCAMPI \$17

### DESSERT *Choice of:*

SORBET OR ICE CREAM Chef's Seasonal Selection, Almond Cookie

TEN LAYER CARROT CAKE Cream Cheese Icing, Pineapple Syrup

GENERAL MANAGER JASON BROWN | EXECUTIVE CHEF LUCAS MONTOYA | 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.