

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

THEATRE MENU

MONDAY-FRIDAY | 4 - 5:30 P. M.

DINE IN ONLY

\$65 PER PERSON *(Plus tax and gratuity)*

FIRST COURSE *Choice of:*

LOBSTER BISQUE Butter Poached Lobster

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

HOUSE SALAD

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

SECOND COURSE *Choice of:*

SEA SCALLOPS

Parmesan Risotto, English Peas, Citrus Vinaigrette

TERIYAKI SALMON*

Shiitake Sticky Rice, Soy Butter Sauce

RED BIRD FARMS CHICKEN

Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

8 OZ FILET* *\$10 Extra*

Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

SIDES *Choice of:*

JALAPEÑO AU GRATIN

BACON CREAMED SPINACH

TRUFFLE MAC & CHEESE

CHOPHOUSE CORN

DESSERT *Choice of:*

FIVE-LAYER CARROT CAKE

WARM BUTTER CAKE

GENERAL MANAGER TRAVIS CUSACK | EXECUTIVE CHEF BRADLEY O'BRIEN | 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.