

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

EARLY DINING MENU

MONDAY - THURSDAY | 4-6 PM

\$60 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

LOBSTER BISQUE Butter Poached Lobster

ENTRÉE *Choice of:*

TERIYAKI SALMON*

Shiitake Sticky Rice, Soy Butter Sauce

BLACKENED TEXAS REDFISH

Corn Spoon Bread, Swiss Chard, Corn Emulsion

6 OZ FILET MIGNON

Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

INDULGENCE *Choice of:*

FIVE LAYER CARROT CAKE Cream Cheese Icing and Pineapple Syrup

CHOCOLATE PEANUT BUTTER PIE Peanut Butter Mousse, Bittersweet Chocolate Ganache

BEVERAGE *Additional \$13*

BERRIES & BUBBLES

OP OLD FASHIONED

CUCUMBER GIMLET

BENZIGER CABERNET SAUVIGNON

PINEAPPLE PICANTE

"DIRECTOR'S CUT" CHARDONNAY

GENERAL MANAGER ETHAN DELK | EXECUTIVE CHEF CHARLIE TKACIK | 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.