

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

\$49 RESTAURANT WEEK MENU

AUGUST 7 – SEPTEMBER 3, 2023

Does not include tax and gratuity

BEVERAGE

OLD FASHIONED Russell's Reserve 10 Year Bourbon, Aperol, Angostura Bitters	\$13
PINEAPPLE PICANTE Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters	\$10
CHARDONNAY, "Director's Cut," Napa, California, 2020	\$10
CABERNET SAUVIGNON, J. Lohr, "Seven Oaks," Paso Robles, California, 2019	\$10

FIRST COURSE *Choice of:*

OCEAN PRIME HOUSE SALAD

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

LOBSTER BISQUE Butter Poached Lobster

ENTRÉE *Choice of:*

GERBER FARMS CHICKEN Spinach Bread Salad, Roasted Tomatoes,
Olives, Balsamic Jus

TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce

6 OZ FILET MIGNON* Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

ACCESSORIES

BEARNAISE SAUCE \$7

BLACK TRUFFLE BUTTER \$9

OSCAR STYLE \$16

GARLIC SHRIMP SCAMPI \$17

PREMIUM ENTRÉES

\$10 upcharge

CHILEAN SEA BASS Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette

NEW YORK STRIP Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

DESSERT *Choice of:*

FIVE LAYER CARROT CAKE Cream Cheese Icing, Pineapple Syrup

SEASONAL SORBET Almond Cookie

GENERAL MANAGER ETHAN DELK | EXECUTIVE CHEF CHARLIE TKACIK | OCEAN-PRIME.COM

*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.