



## PRIME LUNCH

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\$39 PER PERSON

### CHOICE OF FIRST COURSE

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OCEAN PRIME HOUSE SALAD *gfm*  
Romaine, Field Greens, Goat Cheese, Granny Smith Apples,  
Walnuts, Sherry Mustard Vinaigrette

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

FRENCH ONION SOUP Brandy, Aged Swiss

LOBSTER BISQUE Butter Poached Lobster

### CHOICE OF SECOND COURSE

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BLACKENED SALMON SALAD *gfm*  
Strawberries, Red Grapes, Walnuts, Goat Cheese,  
Poppy Seed Dressing

6 OZ FILET *gfm*  
*\$5 Upcharge*  
Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

POKE BOWL  
Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette

SHELLFISH "COBB" SALAD *gfm*  
Bacon, Egg, Blue Cheese, Gourmet Dressing

### DESSERT

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FRESH BAKED COOKIES

*gfm* CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST