

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

## RESTAURANT WEEK LUNCH MENU

AUGUST 28 – SEPTEMBER 3, 2023

\$25 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:*

PARMESAN CRUSTED CHICKEN CAESAR

Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil

WINE PAIRING: *Rosé, Mathilde Chapoutier, "Grand Ferrage," Provence, France \$11*

TERIYAKI SALMON\* Shiitake Sticky Rice, Soy Butter Sauce

WINE PAIRING: *Pinot Noir, Row Eleven, Russian River Valley, California \$18*

POKE BOWL\* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette

WINE PAIRING: *Sauvignon Blanc, Kim Crawford, Marlborough \$17*

PRIME CHEESEBURGER\*

Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish

WINE PAIRING: *Cabernet Sauvignon, Francis Coppola, "Black Label Claret," Geyserville, California \$15*

### DESSERT

HOMEMADE CHOCOLATE CHIP COOKIES

WINE PAIRING: *Brut Rosé, Mumm Napa, Napa Valley, California \$17*

GENERAL MANAGER TIM MANLEY | EXECUTIVE CHEF JAMES NEWELL | 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.