

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

## PRIME LUNCH

WEEKDAYS 11:30 A.M. - 4:00 P.M.

\$35 PER PERSON | *Does not include tax and gratuity* | *Available for dine in only*

### FIRST COURSE *Choice of:*

LOBSTER BISQUE Made with Butter Poached Lobster

FRENCH ONION SOUP Made with Brandy and Aged Swiss Cheese

OCEAN PRIME HOUSE SALAD *gfm*

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

### ENTRÉE *Choice of:*

SHELLFISH "COBB" SALAD *gfm*

Mixed Greens with Shrimp, Lobster, Bacon, Egg, Blue Cheese, Tossed in a Gourmet Dressing

POKE BOWL\*

Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette

TERIYAKI SALMON\*

Shiitake Sticky Rice, Soy Butter Sauce

ROASTED CHICKEN *gfm*

Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

8 OZ FILET\* *gfm* \$10 Upcharge

Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

### DESSERT *Choice of:*

FRESH BAKED COOKIE

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits supplies), we have added a 3% surcharge to all checks. You may request to have this taken off of your check, should you choose.

GENERAL MANAGER YURII BARAJAS | EXECUTIVE CHEF JONATHAN MILAN | [OCEAN-PRIME.COM](http://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.