

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

THEATRE MENU

THE RETURN OF BROADWAY

MONDAY-FRIDAY | 4 - 5:30 P. M.

\$65 PER PERSON *(Plus tax and gratuity)*

FIRST COURSE *Choice of:*

LOBSTER BISQUE Butter Poached Lobster

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

HOUSE SALAD

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

SECOND COURSE *Choice of:*

BLACKENED SNAPPER

Corn Spoon Bread, Swiss Chard, Corn Emulsion

TERIYAKI SALMON*

Shiitake Sticky Rice, Soy Butter Sauce

MURRAY'S FARM CHICKEN

Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

8 OZ FILET* *\$10 Extra*

Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

SIDES *Choice of:*

CREAMY WHIPPED POTATOES

MISO-CHILI ROASTED BROCCOLI

TRUFFLE MAC & CHEESE

CHOPHOUSE CORN

DESSERT *Choice of:*

FIVE-LAYER CARROT CAKE

WARM BUTTER CAKE

GENERAL MANAGER BESFORT SHALA | EXECUTIVE CHEF JESUS PEREZ ESCOBAR | 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.