

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

## RESTAURANT WEEK DINNER MENU

MARCH 1 – MARCH 10, 2024

\$55 PER PERSON *Does not include tax and gratuity. Dine in only.*

### 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

LOBSTER BISQUE Butter Poached Lobster

### ENTRÉE *Choice of:*

RED BIRD FARMS CHICKEN *gfm*

Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

TERIYAKI SALMON\*

Shiitake Sticky Rice, Soy Butter Sauce

SEA SCALLOPS\* *gfm*

Parmesan Risotto, English Peas, Citrus Vinaigrette

6 OZ FILET\* *gfm*

Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

### ACCESSORIES

LOBSTER TAIL \$32

GARLIC SHRIMP SCAMPI \$17

SEA SCALLOPS \$11

AU POIVRE \$10

OSCAR STYLE \$16

BLACK TRUFFLE BUTTER \$12

### DESSERT *Choice of:*

SORBET OR ICE CREAM Chef's Seasonal Selection

FIVE LAYER CARROT CAKE Cream Cheese Icing, Pineapple Syrup

GENERAL MANAGER TRAVIS CUSACK | EXECUTIVE CHEF BRADLEY O'BRIEN | 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.