



PRIME LUNCH

\$45 PER PERSON

CHOICE OF FIRST COURSE

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

LOBSTER BISQUE Butter Poached Lobster

JUMBO SHRIMP COCKTAIL

CHOICE OF SECOND COURSE

6OZ FILET *gfm*

\$10 Upcharge

Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

CRAB CAKE

Sweet Corn Cream, Roasted Tomatoes, Haricot Vert,
Buttered Leeks, Garlic Chips

CHILEAN SEA BASS *gfm*

Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette

BLACKENED SNAPPER *gfm*

Corn Spoon Bread, Swiss Chard, Corn Emulsion

DESSERT

FRESH BAKED COOKIES

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