

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

EARLY DINING MENU

THREE-COURSE DINNER | BEFORE 6PM

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

FIRST COURSE *Choice of:*

OCEAN PRIME HOUSE SALAD

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

FRENCH ONION SOUP Brandy and Aged Swiss Cheese

WHITE TRUFFLE CAVIAR DEVILED EGGS

ENTRÉE *Choice of:*

BLACKENED SNAPPER *gfm* Corn Spoon Bread, Swiss Chard, Corn Emulsion

WINE PAIRING: *Chardonnay, Francis Ford Coppola, "Director's Cut," Russian River Valley, California, 2021 \$17*

TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce

WINE PAIRING: *Pinot Noir, Siduri, Santa Barbara, California, 2021 \$17*

SEA SCALLOPS* Parmesan Risotto, English Peas, Citrus Vinaigrette

WINE PAIRING: *Sauvignon Blanc, Kim Crawford, Marlborough, 2022 \$16*

8 OZ FILET* Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus *\$5 Upcharge*

WINE PAIRING: *Red Blend, Austin Hope, "Quest," Paso Robles, California, 2021 \$18*

ACCESSORIES

BÉARNAISE SAUCE \$9

AU POIVRE \$10

OSCAR STYLE \$16

BLACK TRUFFLE BUTTER \$11

BLUE CHEESE CRUST \$9

GARLIC SHRIMP SCAMPI \$17

DESSERT *Choice of:*

SORBET OR ICE CREAM Chef's Seasonal Selection, Almond Cookie

FIVE LAYER CARROT CAKE Cream Cheese Icing, Pineapple Syrup

GENERAL MANAGER NICK RENTSCHLER | EXECUTIVE CHEF CARLOS ALANIZ | 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.