

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

BRUNCH MENU

COCKTAILS

CITRUS RHUBARB MIMOSA

Giffard Rhubarbe, Fresh Orange Juice, Dry Curacao

TEQUILA SOUR

Don Julio Reposado Tequila, Velvet Falernum, Grapefruit & Lime Juice, Orange Bitters

BLOODY MARY

House Made Pepper Infused Vodka, Shrimp Cocktail, Cornichons

WARM CINNAMON BREAD, Cream Cheese Icing

ENTREES

LOBSTER TOAST

Avocado Pea Puree, Pea Shoots, Sunny Side Egg

CRABCAKE EGGS BENEDICT

Toasted English Muffin, Maryland Crab, Poached Eggs, Hollandaise

BRIOCHE FRENCH TOAST

Cinnamon Sugar Whipped Mascarpone, Sausage, Maple Syrup

SHORT RIB SURF & TURF

Lobster, Gouda Potato Cake, Poached Egg, Hollandaise

SMOKED SALMON LATKE

Tomato, Hard Boiled Egg, Arugula, Caviar, Chive Sour Cream

PRIME STEAK & EGG *

6oz NY Strip, Poached Egg, Crispy Potatoes, Citrus Truffle Vinaigrette

BLACKENED SALMON SALAD *

Basil Poppysseed Dressing, Goat Cheese, Spiced Walnuts, Strawberries, Grapes, Cantaloupe

SIDES

CANDIED BACON

TRUFFLED POTATOES

SEASONAL FRUIT, Greek Yogurt

BREAKFAST SAUSAGE