



PRIME LUNCH

\$35 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

CHOICE OF SECOND COURSE

BLACKENED SALMON SALAD * *gfm*
Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing

FLORIDA GROUPER *gfm*
Gnocchi, Spring Peas, Lemon Jus

SEA SCALLOPS *
Parmesan Risotto, English Peas, Citrus Vinaigrette

SHRIMP CREOLE
Marble Potatoes, Asparagus, Corn, Pearl Onion, Cajun Butter

8 OZ FILET * *gfm* \$10 Upcharge
Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

CHOICE OF DESSERT

SORBET OR ICE CREAM *gfm* Chef's Selection, Almond Cookie

HOMEMADE CHOCOLATE CHIP COOKIES

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