

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

MAGICAL DINING MENU

August 16 - September 30, 2024

\$60 per person. Does not include tax and gratuity.

FIRST COURSE *Choice of:*

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

OCEAN PRIME HOUSE SALAD *gfm*
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette

LOBSTER BISQUE Butter Poached Lobster

ENTRÉE *Choice of:*

PETITE FILET MIGNON * *gfm* Whipped Potatoes, Haricot Verts, Cabernet Jus

TERIYAKI SALMON * Shiitake Sticky Rice, Soy Butter Sauce

ASHLEY FARMS CHICKEN *gfm* Asparagus, Creamy Whipped Potatoes, Lemon Pan Jus

SLOW BRAISED SHORT RIB *gfm* Glazed Carrots, Creamy Mashed Potatoes, Cabernet Jus

ACCESSORIZE YOUR STEAK

OSCAR STYLE \$16

SEARED SEA SCALLOP \$13

ACCESSORIZE YOUR MEAL

GARLIC SHRIMP SCAMPI \$17

COLD WATER LOBSTER TAIL \$34

DESSERT *Choice of:*

FIVE LAYER CARROT CAKE Cream Cheese Icing and Pineapple Sauce

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

PEANUT BUTTER PIE Peanut Butter Mousse, Bittersweet Chocolate Ganache



GENERAL MANAGER MICHAEL KOPOIAN | EXECUTIVE CHEF NICHOLAS PRATT

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.