

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS



DINE OUT BOSTON DINNER MENU

AUGUST 4th - 17th, 2024

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

FIRST COURSE *Choice of:*

OCEAN PRIME HOUSE SALAD *gfm*

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

CAESAR SALAD *gfm*

Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

FRENCH ONION

Brandy & Aged Swiss

ENTRÉE *Choice of:*

6 OZ FILET* *gfm*

Gouda Potato Cake, Seared Spinach, Cabernet Jus

ATLANTIC COD *gfm*

Lobster, Gnocchi, Spring Peas, Lemon Jus

FREEBIRD FARMS CHICKEN *gfm*

Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

TERIYAKI SALMON*

Shiitake Sticky Rice, Soy Butter Sauce

ACCESSORIES

BLACK TRUFFLE BUTTER \$12

GARLIC SHRIMP SCAMPI \$17

BLUE CHEESE CRUST \$9

OSCAR STYLE \$16

DESSERT *Choice of:*

FIVE LAYER CARROT CAKE Cream Cheese Icing and Pineapple Syrup

ICE CREAM OR SORBET Chef's Selection, Almond Cookie

GENERAL MANAGER TYLER MANISCALCO | EXECUTIVE CHEF STEVE ACKNER | 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.