

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

## FLAVORS OF 5<sup>TH</sup>

THREE-COURSE DINNER

\$60 PER PERSON *(Plus 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

CUP OF FRENCH ONION SOUP Brandy & Aged Swiss

CUP OF LOBSTER BISQUE Butter Poached Lobster

### ENTRÉE *Choice of:*

TERIYAKI SALMON\* Shiitake Sticky Rice, Soy Butter Sauce

SEA SCALLOPS\* *gfm* Parmesan Risotto, English Peas, Citrus Vinaigrette

CHILEAN SEA BASS *gfm* Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette

8 OZ FILET\* *gfm* Haricot Verts, Cabernet Jus

### DESSERT *Choice of:*

CHOCOLATE PEANUT BUTTER PIE Peanut Butter Mousse, Bittersweet Chocolate Ganache

FIVE LAYER CARROT CAKE Cream Cheese Icing and Pineapple Syrup

HAND SPUN SORBET OR ICE CREAM *gfm* Chef's Seasonal Selection

GENERAL MANAGER DAVID LAMARCA | EXECUTIVE CHEF VLADIMIR TRIVUNOVIC | 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.