

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

CCD RESTAURANT WEEK MENU

SEPTEMBER 8th – 21st, 2024

\$ 60 PER PERSON

Does not include tax and gratuity. Beverage not included. Dine in only.

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

LOBSTER BISQUE Butter Poached Lobster

ENTRÉE *Choice of:*

BLACKENED SNAPPER * *gfm* Corn Spoon Bread, Swiss Chard, Corn Emulsion

TERIYAKI SALMON * Shiitake Sticky Rice, Soy Butter Sauce

SADDLEBERK FARMS PORK * *gfm* Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction

8 OZ FILET MIGNON * *gfm* Whipped Potatoes, Cabernet Jus

DESSERT *Choice of:*

SORBET OR ICE CREAM Chef's Seasonal Selection, Almond Cookie

FIVE LAYER CARROT CAKE Cream Cheese Icing, Pineapple Syrup

BEVERAGE

SEPTEMBER SUNSET

Tres Generaciones Plata, Chai Demerara Syrup,
Cranberry & Orange Juice, Angostura & Orange Bitters \$19

GENERAL MANAGER RYAN MANCHESTER | EXECUTIVE CHEF MAEVE JOYCE | 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.

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