

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

## RESTAURANT WEEK

**THREE-COURSE LUNCH • \$16 PER PERSON**

*(Does not include tax and gratuity)*

### CHOICE OF FIRST COURSE

#### OCEAN PRIME HOUSE SALAD

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

#### FRENCH ONION SOUP

Brandy & Aged Swiss

### CHOICE OF ENTRÉE

#### TERIYAKI SALMON

Shiitake Sticky Rice, Soy Butter Sauce

#### PARMESAN CRUSTED CHICKEN CAESAR

Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil

#### MARYLAND CRAB MELT

Tillamook Cheddar, Jalapeño Corn Tartar

#### PECAN TROUT

Hand Crushed Pecans, Brown Butter, French Beans

### CHOICE OF INDULGENCE

#### CHEF'S SELECTION OF ICE CREAM

House Spun Selection of Ice Cream or Sorbet

#### FIVE LAYER CARROT CAKE

Cream Cheese Icing and Pineapple Syrup

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

## RESTAURANT WEEK

**THREE-COURSE DINNER • \$40 PER PERSON**

*(Does not include tax and gratuity)*

### CHOICE OF FIRST COURSE

OCEAN PRIME HOUSE SALAD

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

FRENCH ONION SOUP Brandy & Aged Swiss

CUP OF LOBSTER BISQUE Sweet Corn Fritter

### CHOICE OF ENTRÉE

GERBER FARMS AMISH CHICKEN Ratatouille, Lemon Pan Jus

FILET MIGNON Haricot Vert, Cabernet Jus

JUMBO LUMP CRAB CAKES Sweet Corn Cream, Succotash

TERIYAKI SALMON Shiitake Sticky Rice, Soy Butter Sauce

### CHEF'S SUGGESTIONS • \$50 PER PERSON

FILET SCAMPI STYLE Jumbo Shrimp, Haricot Vert, Garlic Scampi Sauce

FLORIDA GROUPER Jumbo Lump Crab Meat, Hollandaise

PRIME NY STRIP Haricot Vert, Cabernet Jus

**FEATURED COCKTAIL** VALENTINE MULE \$10

### CHOICE OF INDULGENCE

FIVE LAYER CARROT CAKE Cream Cheese Icing and Pineapple Syrup

BLUEBERRY LEMON CHEESECAKE Graham Cracker Crust, Blueberry Syrup

BUTTERCAKE Warm Butter Cake, Home Spun Vanilla Ice Cream, Fresh Berry Sauce