

# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

## RESTAURANT WEEK

**THREE-COURSE LUNCH • \$18 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

SWEET CORN CHOWDER

Summer Vegetables

### 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

SWEET CORN CHOWDER

Summer Vegetables

### 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

### CHOICE OF INDULGENCE

FIVE LAYER CARROT CAKE

Cream Cheese Icing and Pineapple Syrup

CHOCOLATE PEANUT BUTTER PIE

Peanut Butter Mousse, Bittersweet Chocolate Ganache

BUTTERCAKE

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