

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

Roasted 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 Roasted 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

ACCESSORIES

BÉARNAISE SAUCE \$4 | MAYTAG BLUE CHEESE CRUST \$5

GARLIC SHRIMP SCAMPI \$15 | LOBSTER GRATIN \$19

FEATURED WINES

CHARDONNAY Godspeed, Napa Valley, 2012 \$12

CABERNET SAUVIGNON Chop Shop, Paso Robles, 2016 \$12

CHOICE OF INDULGENCE

FIVE LAYER CARROT CAKE Cream Cheese Icing and Pineapple Syrup

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