

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

RESTAURANT WEEK LUNCH MENU

MARCH 8-13, 2020

\$18 PER PERSON *Does not include tax and gratuity.*

FIRST COURSE *Choice of:*

OCEAN PRIME HOUSE SALAD

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

NEW ENGLAND CLAM CHOWDER Little Neck Clams, Marble Potatoes, Chives

ENTRÉE *Choice of:*

PARMESAN CRUSTED CHICKEN CEASAR

Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil

WINE PAIRING: *Riesling, Chateau Ste. Michelle, Columbia Valley, 2016 \$10*

MARYLAND CRAB MELT

Tillamook Cheddar, Jalapeño Corn Tartar

WINE PAIRING: *Sauvignon Blanc, Mataza Creek, Alexander Valley, California, 2018 \$12*

TERIYAKI SALMON

Shiitake Sticky Rice, Soy Butter Sauce

WINE PAIRING: *Pinot Noir, De Loach, "Heritage Reserve", California, 2017 \$11*

PECAN CRUSTED TROUT

Hand Crushed Pecans, Brown Butter Sauce, Whipped Potatoes

WINE PAIRING: *Red Blend, Trefethen, "Prime Red", Napa Valley, California, 2017 \$12*

DESSERT *Choice of:*

FIVE LAYER CARROT CAKE Cream Cheese Icing, Pineapple Syrup

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