

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

RESTAURANT WEEK DINNER MENU

MARCH 8-13, 2020

\$40 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:*

GERBER FARMS CHICKEN

Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus

WINE PAIRING: *Merlot, Raymond, "Reserve Selection", Napa Valley California, 2018 \$14*

BLACKENED SNAPPER Corn Spoonbread, Jalapeño Corn Tartar

WINE PAIRING: *Sauvignon Blanc, "Fume Crossing", Arroyo Seco, California, 2018 \$10*

TERIYAKI SALMON Shiitake Sticky Rice, Soy Butter Sauce

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

8 OZ FILET Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

WINE PAIRING: *Red Blend, Trefethen, "Prime Red", Napa Valley, California \$15*

ACCESSORIES

BEARNAISE SAUCE \$4

BLACK TRUFFLE BUTTER \$7

BLUE CHEESE CRUST \$5

OSCAR STYLE \$11

GARLIC SHRIMP SCAMPI \$15

MAINE LOBSTER TAIL \$26

DESSERT

FIVE LAYER CARROT CAKE Cream Cheese Icing, Pineapple Syrup

CHOCOLATE PEANUT BUTTER PIE Peanut Butter Mousse, Bittersweet Chocolate Ganache