

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

NYC RESTAURANT WEEK DINNER MENU

JULY 20 - AUGUST 16, 2026

\$60 PER PERSON *Does not include tax and gratuity.*

FIRST COURSE *Choice of:*

OCEAN PRIME HOUSE SALAD *gfm*

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

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

FRENCH ONION SOUP Brandy and Aged Swiss Cheese

ENTRÉE *Choice of:*

MURRAY'S FARMS CHICKEN *gfm*

Spinach Bread Salad, Roasted Tomatoes, Olives, Chicken Jus

TERIYAKI SALMON*

Shiitake Sticky Rice, Soy Butter Sauce

BLACKENED SNAPPER *gfm*

Corn Spoon Bread, Haricot Verts, Red Pepper, Corn Emulsion

8 OZ FILET* *gfm* **\$15 Upcharge**

Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

DESSERT *Choice of:*

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

FIVE LAYER CARROT CAKE Cream Cheese Icing, Pineapple Syrup

GENERAL MANAGER BESFORT SHALA | EXECUTIVE CHEF JESUS PEREZ ESCOBAR | OCEAN-PRIME.COM

gfm CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST

* Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options, however our kitchen is not completely gluten free.

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

NYC RESTAURANT WEEK LUNCH MENU

JULY 20 - AUGUST 16, 2026

\$60 PER PERSON *Does not include tax and gratuity.*

FIRST COURSE *Choice of:*

OCEAN PRIME HOUSE SALAD *gfm*

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

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

FRENCH ONION SOUP Brandy and Aged Swiss Cheese

JUMBO SHRIMP COCKTAIL *gfm*

ENTRÉE *Choice of:*

MURRAY'S FARMS CHICKEN *gfm*

Spinach Bread Salad, Roasted Tomatoes, Olives, Chicken Jus

TERIYAKI SALMON*

Shiitake Sticky Rice, Soy Butter Sauce

BLACKENED SNAPPER *gfm*

Corn Spoon Bread, Haricot Verts, Red Pepper, Corn Emulsion

6 OZ FILET* *gfm*

Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

DESSERT *Choice of:*

CHEESECAKE New York Style, House Made Cherry Sauce

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