

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

NYC RESTAURANT WEEK DINNER MENU

JANUARY 21ST – FEBRUARY 9TH, 2025

\$ 60 PER PERSON

Does not include tax and gratuity. Excluding Saturdays. Dine in only.

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, Balsamic Jus

TERIYAKI SALMON*

Shiitake Sticky Rice, Soy Butter Sauce

BLACKENED SNAPPER *gfm*

Corn Spoon Bread, Swiss Chard, Corn Emulsion

8 OZ FILET* *gfm \$10 Upcharge*

Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

DESSERT *Choice of:*

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

FIVE LAYER CARROT CAKE Cream Cheese Icing, Pineapple Syrup

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NYC RESTAURANT WEEK LUNCH MENU

JANUARY 21ST – FEBRUARY 9TH, 2025

\$ 60 PER PERSON

Does not include tax and gratuity. Excluding Saturdays. Dine in only.

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, Balsamic Jus

TERIYAKI SALMON*

Shiitake Sticky Rice, Soy Butter Sauce

BLACKENED SNAPPER *gfm*

Corn Spoon Bread, Swiss Chard, Corn Emulsion

8 OZ FILET* *gfm \$10 Upcharge*

Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

DESSERT

CHEESECAKE New York Style, House Made Cherry Sauce