

Restaurant Week

Dinner Menu

AUGUST 24 - 30, 2026

\$65 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 & Aged Swiss

ENTRÉE *choice of:*

ROASTED CHICKEN *gfm* Spinach Bread Salad, Roasted Tomatoes, Olives, Chicken Jus

TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce

SADDLEBERK FARMS PORK* *gfm* Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction

8 OZ FILET MIGNON* *gfm* **\$5 UPCHARGE** Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

DESSERT *choice of:*

SORBET OR ICE CREAM Chef's Selection, Almond Cookie

WARM BUTTER CAKE Fresh Berries, Vanilla Ice Cream, Raspberry Sauce

To offset increasing labor costs associated with the restaurant we have added a 3% surcharge to all checks. 20% gratuity is customarily added for parties of 6 or more.

General Manager TIM MANLEY | Executive Chef MILTON MURILLO JR.

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, sesame & wheat). We offer gluten-free friendly options; however, our kitchen is not completely gluten free.

Restaurant Week

Lunch Menu

AUGUST 24 - 30, 2026

\$35 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
- CLAM CHOWDER Fresh Littleneck Clams, Oyster Crackers
- FRENCH ONION SOUP Brandy & Aged Swiss

ENTRÉE *choice of:*

- GINGER SHRIMP SALAD *gfm*
Ginger Soy Dressing, Ginger Chili Rub Shrimp, Orange, Crispy Wonton, Almonds
- CRISPY FISH TACOS
Arugula, Pickled Red Onion, Radish, Red Pepper Chimichurri
- SHRIMP ÉTOUFFÉE
Brown Butter Tabasco Cream, Sticky Rice, Roasted Red Peppers, Snap & English Peas, Scallions
- STEAK FRITES* *gfm*
Prime Flat Iron, Crispy Parmesan Shoestring Potatoes, Herb Chimichurri

DESSERT

FRESH BAKED CHOCOLATE CHIP COOKIES

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