

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAIL

3 COURSE EARLY DINING MENU FOR \$65 PLUS TAX AND GRATUITY

AVAILABLE JULY 14 - AUGUST 28

FIRST COURSE (CHOOSE ONE)

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

CUP OF FRENCH ONION SOUP

brandy & aged swiss

CUP OF LOBSTER BISQUE

butter poached lobster

ENTRÉE (CHOOSE ONE)

TERIYAKI SALMON*

shiitake sticky rice, soy butter sauce

SEA SCALLOPS* *gfm*

parmesan risotto, english peas, citrus vinaigrette

CHILEAN SEA BASS* *gfm*

broccolini, pearl onion, potato puree, truffle vinaigrette

8 OZ FILET* *gfm*

haricot verts, cabernet jus

DESSERTS (CHOOSE ONE)

CHOCOLATE PEANUT BUTTER PIE

peanut butter mousse, bittersweet chocolate ganache

FIVE LAYER CARROT CAKE

cream cheese icing and pineapple syrup

HAND SPUN SORBET OR ICE CREAM *gfm*

chef's seasonal selection

gfm CAN BE MADE GLUTEN FREE FRIENDLY WITH MODIFICATIONS ON REQUEST

* Contains (or may contain) raw or undercooked ingredients. Please inform your server if a person in your party has a 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.



\$1 FROM THIS MEAL
DIRECTLY BENEFITS
BEVERLY'S ANGELS

FLAVORS of ^{5th}
July 14 – August 28, 2025

THIS MENU CANNOT BE COMBINED WITH ANY OTHER OFFER OR COUPON/DISCOUNT. NO SUBSTITUTIONS OR SPLIT PLATES.
CONSUMING RAW OR UNDERCOOKED MEATS POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK TO FOOD BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. PLEASE ALERT YOUR SERVER TO ANY FOOD ALLERGIES YOU MAY HAVE.