

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

CCD RESTAURANT WEEK MENU

JANUARY 18 - 31, 2026

\$60 PER PERSON

Does not include tax and gratuity. Beverage not included. 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

LOBSTER BISQUE Butter Poached Lobster

ENTRÉE *Choice of:*

BLACKENED SNAPPER *gfm* Corn Spoon Bread, Swiss Chard, Corn Emulsion

TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce

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

8 OZ FILET MIGNON* *gfm* \$10 *Upcharge* Whipped Potatoes, Cabernet Jus

DESSERT *Choice of:*

FIVE LAYER CARROT CAKE Cream Cheese Icing, Pineapple Syrup

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

BEVERAGE

VELVET PRIME

Knob Creek Rye, Amaro Nonino, Blackcurrant Liqueur,
Fresh Lemon & Lime Juice, Muddled Berries \$18

20% Gratuity is added to all parties for the duration of Restaurant Week

GENERAL MANAGER DYMOND BLACKMON | EXECUTIVE CHEF MAEVE JOYCE

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.