



PRIME LUNCH FEATURE

\$25 PER PERSON

plus tax & gratuity

CHOICE OF FIRST COURSE

POINT JUDITH CALAMARI
Sweet Chili Sauce, Candied Cashews

FRENCH ONION SOUP
Brandy & Aged Swiss

OCEAN PRIME HOUSE SALAD
Field Greens, Granny Smith Apples, Goat Cheese,
Walnuts, Sherry Mustard Vinaigrette

CHOICE OF ENTRÉE

ASIAN TUNA * SALAD
Chili Rubbed Tuna, Seven Vegetables,
Toasted Almonds, Rice Wine Vinaigrette

TERIYAKI SALMON *
Shiitake Sticky Rice, Soy Butter Sauce

FILET MIGNON *
Whipped Potatoes, Haricot Vert, Cab Jus

*Items may be served raw, undercooked or cooked-to-order. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. 44