
ON ICE *gfm*

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| OYSTERS ON THE HALF SHELL* | | JUMBO SHRIMP COCKTAIL | 27 |
| ROSE & GARNET | 23 | CHILLED WHOLE MAINE LOBSTER | 58 |
| <i>Private Label, Cape Cod, MA</i> | | "SMOKING" SHELLFISH TOWER | <i>Mkt</i> |
| | | Custom Built | |
| CHILLED CRAB MEAT COCKTAIL | 27 | DUTCH HARBOR KING CRAB LEGS | <i>Mkt</i> |

APPETIZERS

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| SONOMA GOAT CHEESE RAVIOLI | Golden Oak Mushrooms | 19 |
| POINT JUDITH CALAMARI | Sweet Chili Sauce | 23 |
| WHITE TRUFFLE CAVIAR DEVILED EGGS | <i>gfm</i> | 21 |
| "SURF N TURF"* | <i>gfm</i> Scallops, Braised Short Rib, Gremolata | 28 |
| SHRIMP SAUTÉ | <i>gfm</i> Tabasco Cream Sauce | 27 |
| JUMBO LUMP CRAB CAKE | Sweet and Sour Slaw, Horseradish Mustard Aioli | 27 |
| PRIME STEAK TARTARE* | Capers, Shallots, Crostini | 25 |

SUSHI

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| PRIME ROLL* | | |
| Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio | | 24 |
| OCEAN ROLL* <i>gfm</i> | | |
| #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil | | 29 |
| DYNAMITE ROLL | Tempura Shrimp, Spicy Mayo, Sesame Seeds | 27 |
| SPICY TUNA* | Avocado, Scallion, Jalapeño, Shiso | 28 |
| VEGETABLE ROLL | | |
| Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette | | 19 |
| HAMACHI CRUDO* <i>gfm</i> | | |
| Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette | | 23 |
| AHI TUNA TARTARE* | Avocado, Ginger Ponzu, Sesame Seeds | 24 |

SOUPS & SALADS

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| LOBSTER BISQUE | Butter Poached Lobster | 17 |
| FRENCH ONION | Brandy & Aged Swiss | 15 |
| CRISP ICEBERG "WEDGE" <i>gfm</i> | | |
| Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing | | 17 |
| OCEAN PRIME HOUSE SALAD <i>gfm</i> | | |
| Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette | | 15 |
| CAESAR SALAD <i>gfm</i> | | |
| Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons | | 16 |
| CHOP CHOP SALAD <i>gfm</i> | | |
| Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing | | 17 |

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.



CHEF SPECIALTIES

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| BLACKENED SALMON* SALAD <i>gfm</i> Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing | 26 |
| AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze | 26 |
| PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil | 22 |
| CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing | 23 |
| SUSHI SALAD Spicy California Roll, Crunchy Romaine, Toasted Garlic, Creamy Wasabi Dressing | 27 |
| SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing | 29 |
| POKE BOWL* Ahi Tuna, Salmon, Wasabi Tobiko, Avocado, Sriracha Vinaigrette | 26 |
| CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette | 32 |
| TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce | 27 |

SANDWICH COMBINATIONS

Served with choice of fries, house salad or cup of French onion soup.

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| FISH SANDWICH Fried, Jalapeno Cabbage Slaw, Tartar Sauce, Toasted Brioche | 21 |
| SAKURA WAGYU CHEESEBURGER* Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles | 23 |
| MARYLAND CRAB MELT Tillamook Cheddar Cheese, Arugula, Tomato, Tartar Sauce | 21 |

LUNCH FEATURES

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| ATLANTIC SALMON AND CRAB FRIED RICE Sweet and Sour Cilantro Vinaigrette, Teriyaki Bok Choy, Broccolini | 32 |
| CHICKEN SANDWICH Crispy Thigh, Avocado, Homemade Pickles, Spicy Mayo, Bibb, Tomato | 18 |
| CRISPY FISH Flounder, Hand Cut Fries, Tartar Sauce, Lemon | 20 |
| MELON AND BURRATA SALAD <i>gfm</i> Marinated Melon, Sliced Prosciutto, Arugula, Sourdough Crisps, Balsamic Glaze | 19 |

SIDES

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| ROASTED GARLIC MASHED <i>gfm</i> | 16 | ROASTED BRUSSELS SPROUTS <i>gfm</i> | 17 |
| PARMESAN TRUFFLE FRIES | 14 | ROASTED GARLIC MASHED <i>gfm</i> | 16 |
| BACON CREAMED SPINACH | 16 | BLACK TRUFFLE MAC & CHEESE | 19 |

GENERAL MANAGER ETHAN DELK | EXECUTIVE CHEF CHARLIE TKACIK

PRIVATE DINING ROOMS AVAILABLE
Call 214.965.0440 to reserve for your occasion.