
ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		CHILLED WHOLE	
ROSE & GARNET		MAINE LOBSTER	58
<i>Private Label, Cape Cod, MA</i>	28		
WEST COAST	33	"SMOKING" SHELLFISH	
CHILLED CRAB MEAT COCKTAIL	28	TOWER* Custom Built	<i>Mkt</i>
JUMBO SHRIMP COCKTAIL	30	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI	Golden Oak Mushrooms	23
POINT JUDITH CALAMARI	Sweet Chili Sauce	26
WHITE TRUFFLE DEVEILED EGGS	<i>gfm</i>	19
"SURF N TURF"*	<i>gfm</i> Scallops, Braised Short Rib, Gnocchi, Black Garlic Jus	31
SHRIMP SAUTÉ	<i>gfm</i> Tabasco Cream Sauce	27
JUMBO LUMP CRAB CAKE	Sweet and Sour Slaw, Horseradish Mustard Aioli	29
PRIME STEAK TARTARE*	Capers, Shallots, Crostini	28

SUSHI

PRIME ROLL*		
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio		25
OCEAN ROLL* <i>gfm</i>		
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil		29
DYNAMITE ROLL	Tempura Shrimp, Spicy Mayo, Sesame Seeds	26
SPICY TUNA* <i>gfm</i>	Avocado, Scallion, Jalapeño, Shiso	29
VEGETABLE ROLL		
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette		21
AHI TUNA TARTARE*		
Avocado, Ginger Ponzu, Sesame Seeds		26
HAMACHI CRUDO* <i>gfm</i>		
Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette		28

SOUPS & SALADS

LOBSTER BISQUE	Butter Poached Lobster	19
FRENCH ONION	Brandy & Aged Swiss	16
CRISP ICEBERG "WEDGE" <i>gfm</i>		
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing		16
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		17
CHOP CHOP SALAD <i>gfm</i>		
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing		18

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

TERIYAKI SALMON*	29
Shiitake Sticky Rice, Soy Butter Sauce	
AHI TUNA*	27
Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	
PARMESAN CRUSTED CHICKEN CAESAR	23
Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	
CRAB WEDGE <i>gfm</i>	23
Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	
SUSHI SALAD	29
Spicy California Roll, Crunchy Romaine, Toasted Garlic, Creamy Wasabi Dressing	
SHELLFISH "COBB" SALAD <i>gfm</i>	30
Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing	
POKE BOWL*	29
Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	
CHILEAN SEA BASS <i>gfm</i>	37
Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	
SEA SCALLOPS* <i>gfm</i>	31
Parmesan Risotto, English Peas, Citrus Vinaigrette	

SANDWICH COMBINATIONS

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

FISH SANDWICH	23
Fried, Jalapeño Cabbage Slaw, Tartar Sauce, Toasted Brioche	
SAKURA WAGYU CHEESEBURGER*	25
Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles	
MARYLAND CRAB MELT	21
Tillamook Cheddar Cheese, Arugula, Tomato, Tartar Sauce	

LUNCH PRIX FIXE

Served with Fresh Baked Cookies. \$39 per person

STARTER *Choice of:*

LOBSTER BISQUE
Butter Poached Lobster
FRENCH ONION
Brandy & Aged Swiss
OCEAN PRIME HOUSE SALAD <i>gfm</i>
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette
CAESAR SALAD <i>gfm</i>
Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

ENTRÉE *Choice of:*

BLACKENED SALMON SALAD* <i>gfm</i>
Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing
6 OZ FILET <i>gfm</i> \$5 Upcharge
Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus
MEDITERRANEAN
SHRIMP SALAD* <i>gfm</i>
Kalamata Olives, Cucumber, Feta Cheese, Tzatziki Vinaigrette
BRAISED SHORT RIB DIP
Creamy Horseradish, Arugula, Provolone, Au Jus

GENERAL MANAGER JOHN WITMER | EXECUTIVE CHEF RYAN FINNEGAN

PRIVATE DINING ROOMS AVAILABLE Call 303.552.3000 to reserve for your occasion.