

---

## ON ICE *gfm*

OYSTERS ON THE HALF SHELL* ROSE & GARNET <i>Private Label, Cape Cod, MA</i>	24	CHILLED WHOLE MAINE LOBSTER	58
WEST COAST	27	"SMOKING" SHELLFISH TOWER* Custom Built	<i>Mkt</i>
CHILLED CRAB MEAT COCKTAIL	25	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>
JUMBO SHRIMP COCKTAIL	24		

---

## APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	20
POINT JUDITH CALAMARI Sweet Chili Sauce	21
WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i>	19
"SURF N TURF" * <i>gfm</i> Scallops, Braised Short Rib, Gnocchi, Black Garlic Jus	25
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	25
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	26
PRIME STEAK TARTARE* Capers, Shallots, Crostini	25
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	23

## SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	26
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	27
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	25
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	27
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	19
HAMACHI CRUDO* Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	25

## SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	18
FRENCH ONION Brandy & Aged Swiss	14
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	16
CHOP CHOP SALAD <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	16

---

*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

BLACKENED SALMON* SALAD <i>gfm</i>	
Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing	27
AHI TUNA*	
Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	25
PARMESAN CRUSTED CHICKEN CAESAR	
Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	22
CRAB WEDGE	
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	28
POKE BOWL*	
Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	28
CHILEAN SEA BASS <i>gfm</i>	
Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	34
TERIYAKI SALMON*	
Shiitake Sticky Rice, Soy Butter Sauce	27

## SANDWICH COMBINATIONS

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

FISH SANDWICH	
Fried, Jalapeño Cabbage Slaw, Tartar Sauce, Toasted Brioche	22
SAKURA WAGYU CHEESEBURGER*	
Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles	24
MARYLAND CRAB MELT	
Tillamook Cheddar Cheese, Arugula, Tomato, Tartar Sauce	21

## LUNCH FEATURES

SOURDOUGH B.L.T.	
Smoked Bacon, Lettuce, Avocado, Heirloom Tomato, Tartar Sauce, House Cut Fries	18
HEIRLOOM TOMATO SALAD	
Burrata, Strawberries, Oranges, Balsamic Glaze, Olive Oil	16
SHRIMP LINGUINE	
Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	23
MEDITERRANEAN SALMON SALAD*	
Pita, Tomato, Cucumber, Kalamata Olives, Feta, Red Onion, Greek Vinaigrette	24

## SIDES

WHIPPED POTATOES <i>gfm</i>	15	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
PARMESAN TRUFFLE FRIES	14	JALAPENO AU GRATIN <i>gfm</i>	16
SMOKED GOUDA TATER TOTS	15	BLACK TRUFFLE MAC & CHEESE	17