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## ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		CHILLED WHOLE	
ROSE & GARNET		MAINE LOBSTER	56
Private Label, Cape Cod, MA	29	"SMOKING" SHELLFISH	
WEST COAST	34	TOWER* Custom Built	<i>Mkt</i>
CHILLED CRAB MEAT COCKTAIL	26	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>
JUMBO SHRIMP COCKTAIL	29		

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## APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	22
POINT JUDITH CALAMARI Sweet Chili Sauce	27
WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i>	21
"SURF N TURF" <i>gfm</i> Scallops, Braised Short Rib, Gnocchi, Black Garlic Jus	29
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	28
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	29
PRIME STEAK TARTARE* Capers, Shallots, Crostini	26

## SUSHI

PRIME ROLL*	
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	25
OCEAN ROLL* <i>gfm</i>	
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	30
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	19
HAMACHI CRUDO* <i>gfm</i>	
Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	26
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	28

## SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	19
FRENCH ONION Brandy & Aged Swiss	17
CRISP ICEBERG "WEDGE" <i>gfm</i>	
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	19
OCEAN PRIME HOUSE SALAD <i>gfm</i>	
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	16
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	17

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*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	26
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	29
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	23
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	28
SUSHI SALAD Spicy California Roll, Crunchy Romaine, Toasted Garlic, Creamy Wasabi Dressing	29
SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing	29
POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	27
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	37
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	25

## SANDWICH COMBINATIONS

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

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

## LUNCH PRIX FIXE

*Served with Fresh Baked Cookies. \$35 per person*

### STARTER *Choice of:*

CLAM CHOWDER Fresh Littleneck Clams, Oyster Crackers
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:*

CHILI RUBBED SHRIMP SALAD* <i>gfm</i> Orange, Cabbage, Ginger Soy Dressing
CRISPY FISH TACOS Arugula, Pickled Red Onion, Lettuce, Tomato, Mayo, Pickle Relish
PRIME CHEESEBURGER* Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish
STEAK FRITES* <i>gfm</i> NY Strip, Crispy Parmesan Shoestring Potatoes, Herb Chimichurri

**GENERAL MANAGER TIM MANLEY | EXECUTIVE CHEF JAMES NEWELL**

PRIVATE DINING ROOMS AVAILABLE Call 202.393.0313 to reserve for your occasion.

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits supplies), we have added a 3% surcharge to all checks. You may request to have this taken off of your check, should you choose.