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## ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	28
ROSE & GARNET		DRESSED WHOLE MAINE LOBSTER	59
<i>Private Label, Cape Cod, MA</i>	27	"SMOKING" SHELLFISH	
WEST COAST	33	TOWER* Custom Built	<i>Mkt</i>
CHILLED CRAB MEAT COCKTAIL	28	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

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## APPETIZERS

SONOMA GOAT CHEESE RAVIOLI	Golden Oak Mushrooms	22
POINT JUDITH CALAMARI	Sweet Chili Sauce	24
WHITE TRUFFLE CAVIAR DEVILED EGGS	<i>gfm</i>	21
"SURF N TURF"*	<i>gfm</i> Scallops, Braised Short Rib, Gremolata	29
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	24
AHI TUNA TARTARE*	Avocado, Ginger Ponzu, Sesame Seeds	29

## SUSHI

SPICY TUNA*	<i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	27
SOMERSET ROLL*		
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio		25
OCEAN ROLL*	<i>gfm</i>	
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil		28
VEGETABLE ROLL		
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette		22
DYNAMITE ROLL	Tempura Shrimp, Spicy Mayo, Sesame Seeds	26
HAMACHI CRUDO*	<i>gfm</i>	
Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette		25
NIGIRI*	<i>Caviar, Gold Leaf, Chives</i>	
Salmon Belly		8 ea.
No. 1 Ahi Tuna		9 ea.
A-5 Wagyu		16 ea.

## SOUPS & SALADS

LOBSTER BISQUE	Butter Poached Lobster	19
FRENCH ONION	Brandy & Aged Swiss	18
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

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### *gfm* CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST

\*These items may be served raw or undercooked. 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	27
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	24
SUSHI AND SALAD* Spicy Rainbow 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, Avocado, Sriracha Vinaigrette	25
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	35
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	29

## 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	23
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Arugula, Tomato, Tartar Sauce	20

## LUNCH PRIX FIXE

*Served with Fresh Baked Cookies. \$35 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:*

GROUPER <i>gfm</i> Gnocchi, Spring Peas, Lemon Jus
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette
SHRIMP CREOLE Marble Potatoes, Asparagus, Corn, Pearl Onion, Cajun Butter
8 OZ FILET <i>\$10 Upcharge</i> Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

GENERAL MANAGER CHRIS CANTORE | EXECUTIVE CHEF JAY ROBINSON

PRIVATE DINING ROOMS AVAILABLE Call 248.458.0500 to reserve for your occasion.