

<b>ON ICE</b> <i>gfm</i>	JUMBO SHRIMP COCKTAIL	29
OYSTERS ON THE HALF SHELL*	DRESSED WHOLE MAINE LOBSTER	63
ROSE & GARNET	"SMOKING" SHELLFISH	
<i>Private Label, Cape Cod, MA</i>	TOWER* Custom Built	<i>Mkt</i>
WEST COAST	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>
CHILLED CRAB MEAT COCKTAIL		29

## APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	25
POINT JUDITH CALAMARI Sweet Chili Sauce	29
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	29
WHITE TRUFFLE CAVIAR DEVEILED EGGS <i>gfm</i>	25
"SURF N TURF" * <i>gfm</i> Scallops, Braised Short Rib, Gremolata	33
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seed	29
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	28
PRIME STEAK TARTARE* Capers, Shallots, Crostini	28

## SUSHI

CAMDEN ROLL*	
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	23
OCEAN ROLL* <i>gfm</i>	
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	29
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	28
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	29
VEGETABLE ROLL	
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	22
SASHIMI* <i>gfm</i> #1 Ahi, Salmon, Hamachi, Ponzu, Carrot Salad	30
HAMACHI CRUDO* <i>gfm</i>	
Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	25
NIGIRI* <i>Caviar, Gold Leaf, Chives</i>	
Salmon Belly	11 ea.
No. 1 Ahi Tuna	12 ea.
A-5 Wagyu	18 ea.

## SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	21
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	18
CAESAR SALAD <i>gfm</i>	
Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	18
CHOP CHOP SALAD <i>gfm</i>	
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	20

*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	29
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	27
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	26
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	25
SUSHI AND SALAD* Spicy Rainbow Roll, Crunchy Romaine, Toasted Garlic, Creamy Wasabi Dressing	31
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	43
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 Fried, Jalapeño Cabbage Slaw, Tartar Sauce, Toasted Brioche	22
SAKURA WAGYU CHEESEBURGER* Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles	25
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Arugula, Tomato, Tartar Sauce	22

## 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:*

GRILLED SHRIMP SALAD <i>gfm</i> Endive, Pears, Watercress, Hazelnuts, Parmesan, Honey Citrus Vinaigrette
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce
ROASTED CHICKEN <i>gfm</i> Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus
6 OZ FILET <i>\$5 Upcharge</i> Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

**GENERAL MANAGER YURII BARAJAS | EXECUTIVE CHEF JONATHAN MILAN**

PRIVATE DINING ROOMS AVAILABLE

Call 310.859.4818 and let our culinary team prepare the perfect menu for your special occasion.

*20% Gratuity is customarily added for parties of 6 or more.*