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## ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	31
ROSE & GARNET		DRESSED WHOLE MAINE LOBSTER	48
<i>Private Label, Cape Cod, MA</i>	29	"SMOKING" SHELLFISH	
WEST COAST	34	TOWER* Custom Built	<i>Mkt</i>
CHILLED CRAB MEAT COCKTAIL	30	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

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## APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	25
POINT JUDITH CALAMARI Sweet Chili Sauce	26
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	29
WHITE TRUFFLE CAVIAR DEVEILED EGGS <i>gfm</i>	23
"SURF N TURF" * <i>gfm</i> Scallops, Braised Short Rib, Gremolata	29
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	27
PRIME STEAK TARTARE* Capers, Shallots, Crostini	29
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	27

## 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
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	29
VEGETABLE ROLL	
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	21
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	28
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	21
CREAMY CLAM CHOWDER Littleneck Clams, Smoked Bacon, Oyster Crackers	16
FRENCH ONION Brandy & Aged Swiss	17
CRISP ICEBERG "WEDGE" <i>gfm</i>	
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	18
OCEAN PRIME HOUSE SALAD <i>gfm</i>	
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	17
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	19

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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	28
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	24
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	29
SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing	29
POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	28
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	35
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	24

## 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	19

## LUNCH FEATURES

TUNA BURGER Chipotle Aioli, Arugula, Tomato, Toasted Brioche Bun	24
CRISPY FISH TACOS Arugula, Pickled Red Onion, Roasted Red Pepper Chimichurri	22
CHOPPED CHICKEN SALAD Artichoke, Cannellini Beans, Feta Cheese, Green Goddess Dressing	23
MAINE LOBSTER ROLL Choice of Warm or Cold, Toasted Brioche Bun	42

## SIDES

ROASTED GARLIC MASHED <i>gfm</i>	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
PARMESAN TRUFFLE FRIES	17	CHOPHOUSE CORN <i>gfm</i>	16
BACON CREAMED SPINACH	16	SMOKED GOUDA TATER TOTS	16

GENERAL MANAGER TYLER MANISCALCO | EXECUTIVE CHEF JAMES NEWELL  
PRIVATE DINING ROOMS AVAILABLE Call 617.670.1345 to reserve for your occasion.