
ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	33
ROSE & GARNET		DRESSED WHOLE MAINE LOBSTER	63
<i>Private Label, Cape Cod, MA</i>	29	"SMOKING" SHELLFISH TOWER*	
WEST COAST	33	Custom Built	<i>Mkt</i>
CHILLED CRAB MEAT COCKTAIL	32	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI	Golden Oak Mushrooms	29
POINT JUDITH CALAMARI	Sweet Chili Sauce	27
WHITE TRUFFLE CAVIAR DEVILED EGGS	<i>gfm</i>	24
SHRIMP SAUTÉ	<i>gfm</i> Tabasco Cream Sauce	32
"SURF N TURF"*	<i>gfm</i> Scallops, Braised Short Rib, Gremolata	36
AHI TUNA TARTARE*	Avocado, Ginger Ponzu, Sesame Seeds	34
JUMBO LUMP CRAB CAKE	Sweet and Sour Slaw, Horseradish Mustard Aioli	34
PRIME STEAK TARTARE*	Capers, Shallots, Crostini	29

SUSHI

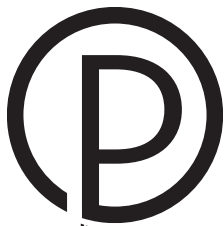
PRIME ROLL*	Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	29
OCEAN ROLL*	<i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	36
DYNAMITE ROLL	Tempura Shrimp, Spicy Mayo, Sesame Seeds	32
SPICY TUNA*	<i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	34
VEGETABLE ROLL		
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette		25
HAMACHI CRUDO*	<i>gfm</i>	
Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette		29
NIGIRI*	<i>Caviar, Gold Leaf, Chives</i>	
Salmon Belly		9 ea.
No. 1 Ahi Tuna		11 ea.
A-5 Wagyu		17 ea.

SOUPS & SALADS

LOBSTER BISQUE	Butter Poached Lobster	24
FRENCH ONION	Brandy & Aged Swiss	19
CRISP ICEBERG "WEDGE"	<i>gfm</i>	
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing		20
OCEAN PRIME HOUSE SALAD	<i>gfm</i>	
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette		19
CAESAR SALAD	<i>gfm</i>	
Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons		19
CHOP CHOP SALAD	<i>gfm</i>	
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing		22

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	34
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	36
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	29
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	29
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	38
POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	36
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette	49
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	39

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	24
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

PRIME STEAKS *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	64
14 OZ NEW YORK STRIP	72
16 OZ RIBEYE	74

ACCESSORIES *gfm*

BÉARNAISE SAUCE	9
BLACK TRUFFLE BUTTER	13
MAYTAG BLUE CHEESE CRUST	10
GARLIC SHRIMP SCAMPI	19

LUNCH FEATURES

MISO GLAZED HALIBUT Manila Clams, Baby Bok Choy, Japanese Sweet Potato, Sesame Seeds, Spicy Garlic Wine Sauce	43
FRENCH DIP STEAK SANDWICH Mushrooms, Caramelized Onions, Provolone Cheese, Mustard Aioli	32
SURF & TURF ROLL* Tempura Shrimp, A-5 Wagyu, Avocado, Mango, Smoked Caviar, Sanbal & Yuzu Aioli	35

SIDES

ROASTED GARLIC MASHED <i>gfm</i>	19	ROASTED BRUSSELS SPROUTS <i>gfm</i>	19
PARMESAN TRUFFLE FRIES	18	CHOPHOUSE CORN <i>gfm</i>	17
BACON CREAMED SPINACH	18	MISO-CHILI ROASTED BROCCOLI	17

GENERAL MANAGER BESFORT SHALA | EXECUTIVE CHEF JESUS PEREZ ESCOBAR
PRIVATE DINING ROOMS AVAILABLE Call 212.956.1404 to reserve for your occasion.