

VEUVE CLICQUOT

Enjoy half priced bottles of Veuve Clicquot, "Yellow Label"

PEACH BELLINI	CITRUS RHUBARB MIMOSA
Giuliana Riondo Prosecco,	Giffard Rhubarbe, Fresh Orange Juice,
White Peach Nectar, Lemon Juice	Dry Curacao
16	14
TEQUILA SOUR	BLOODY MARY
Don Julio Reposado Tequila,	House Made Pepper
Velvet Falernum, Grapefruit &	Infused Vodka, Shrimp Cocktail,
Lime Juice, Orange Bitters	Cornichons
16	21

ON ICE *gfm*

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

OYSTERS ON THE HALF SHELL*	CHILLED CRAB MEAT COCKTAIL	29
ROSE & GARNET	JUMBO SHRIMP COCKTAIL	29
<i>Private Label, Cape Cod, MA</i>	DRESSED WHOLE MAINE LOBSTER	57
27	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>
WEST COAST		29

APPETIZERS

WARM CINNAMON BREAD Cream Cheese Icing	16
SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	19
POINT JUDITH CALAMARI Sweet Chili Sauce	24
CLASSIC OYSTERS ROCKEFELLER	24
"SURF N TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gnocchi, Black Garlic Jus	29
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	26
PRIME STEAK TARTARE* Capers, Shallots, Crostini	25
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	28
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	27

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	24
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	28
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	27
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	21
SPICY TUNA* <i>gfm</i> Spicy Tuna, Cucumber, Scallion, Tempura Fried	28
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sriracha 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	17
OCEAN PRIME HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	16
CRISP ICEBERG "WEDGE" <i>gfm</i> Candied Bacon, Egg, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	17
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	18



BRUNCH

LOBSTER TOAST*		
Avocado Pea Purée, Pea Shoots, Sunny Side Egg		33
TRUFFLE OMELET		
Mushrooms, Camembert, Arugula, Roasted Tomato, Asparagus, Garlic Croutons		30
CRABCAKE EGGS BENEDICT*		
Toasted English Muffin, Maryland Crab, Poached Eggs, Hollandaise		34
BRIOCHE FRENCH TOAST		
Cinnamon Sugar Whipped Mascarpone, Sausage, Maple Syrup		24
SHORT RIB SURF & TURF*		
Lobster, Gouda Potato Cake, Poached Egg, Hollandaise		34
SMOKED SALMON LATKE		
Tomato, Hard Boiled Egg, Arugula, Caviar, Chive Sour Cream		29
PRIME STEAK & EGG*		
6oz NY Strip, Poached Egg, Crispy Potatoes, Citrus Truffle Vinaigrette		39
BLACKENED SALMON SALAD*		
Basil Poppyseed Dressing, Goat Cheese, Spiced Walnuts, Strawberries, Grapes, Cantaloupe		27
SHELLFISH "COBB" SALAD <i>gfm</i>		
Bacon, Egg, Blue Cheese, Gourmet Dressing		28
SAKURA WAGYU CHEESEBURGER* <i>Add an Egg* \$4</i>		
Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles, Fries		27

SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	52
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	49
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	55
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	51
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette	61
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	56

SIDES

CANDIED BACON	8	BLACK TRUFFLE MAC & CHEESE	16
TRUFFLED POTATOES	9	JALAPEÑO AU GRATIN <i>gfm</i>	17
BREAKFAST SAUSAGE	8	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
SEASONAL FRUIT	9	PARMESAN TRUFFLE FRIES	14
ASPARAGUS & HOLLANDAISE <i>gfm</i>	15	BACON CREAMED SPINACH	14

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 44

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.