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## ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	24
ROSE & GARNET		DRESSED WHOLE MAINE LOBSTER	58
<i>Private Label, Cape Cod, MA</i>	24	"SMOKING" SHELLFISH TOWER*	
WEST COAST	27	Custom Built	<i>Mkt</i>
CHILLED CRAB MEAT COCKTAIL	25	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

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## APPETIZERS

WARM BREAD BASKET	Parker House Loaf, Crackers, Pretzel Bread, Whipped Butter	8
SONOMA GOAT CHEESE RAVIOLI	Golden Oak Mushrooms	21
POINT JUDITH CALAMARI	Sweet Chili Sauce	22
WHITE TRUFFLE CAVIAR DEVILED EGGS	<i>gfm</i>	19
"SURF N TURF"*	<i>gfm</i> Scallops, Braised Short Rib, Gremolata	25
SHRIMP SAUTÉ	<i>gfm</i> Tabasco Cream Sauce	25
JUMBO LUMP CRAB CAKE	Sweet and Sour Slaw, Horseradish Mustard Aioli	27
PRIME STEAK TARTARE*	Capers, Shallots, Crostini	25
AHI TUNA TARTARE*	Avocado, Ginger Ponzu, Sesame Seeds	23

## SUSHI

PRIME ROLL*		
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio		26
OCEAN ROLL* <i>gfm</i>		
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil		28
DYNAMITE ROLL	Tempura Shrimp, Spicy Mayo, Sesame Seeds	25
SPICY TUNA* <i>gfm</i>	Avocado, Scallion, Jalapeño, Shiso	28
VEGETABLE ROLL		
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette		19
HAMACHI CRUDO*	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.
Hamachi		9 ea.

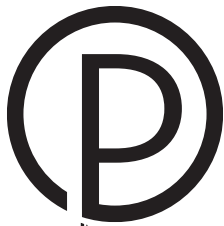
## SOUPS & SALADS

LOBSTER BISQUE	Butter Poached Lobster	19
FRENCH ONION	Brandy & Aged Swiss	14
CRISP ICEBERG "WEDGE" <i>gfm</i>		
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing		16
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		16

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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	27
AHI TUNA*	
Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	25
PARMESAN CRUSTED CHICKEN CAESAR	
Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	22
CRAB WEDGE	
Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	23
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	28
CHILEAN SEA BASS <i>gfm</i>	
Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	35
TERIYAKI SALMON*	
Shiitake Sticky Rice, Soy Butter Sauce	27

## 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	24
MARYLAND CRAB MELT	
Tillamook Cheddar Cheese, Arugula, Tomato, Tartar Sauce	21

## LUNCH FEATURES

SHRIMP LINGUINE	
Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	23
SNAPPER FRIED RICE	
Blackened Snapper, Shiitake Mushroom, Snap Peas, Red Bell Pepper, Green Onion, Beurre Blanc	24
NASHVILLE PORK LOIN SANDWICH	
Fried Saddleberk Farms Pork, Nashville Seasoning, Poppyseed Jalapeno Slaw, House Made Pickles, Maple Syrup, House Cut Fries	18

## SIDES

WHIPPED POTATOES <i>gfm</i>	15	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
PARMESAN TRUFFLE FRIES	14	JALAPENO AU GRATIN <i>gfm</i>	16
SMOKED GOUDA TATER TOTS	15	BLACK TRUFFLE MAC & CHEESE	17

**GENERAL MANAGER SARAH LEAMER | EXECUTIVE CHEF JULIO JUAREZ**  
PRIVATE DINING ROOMS AVAILABLE Call 816.600.0630 to reserve for your occasion.