
ON ICE *gfm*

OYSTERS ON THE HALF SHELL* ROSE & GARNET <i>Private Label, Cape Cod, MA</i>	28	DRESSED WHOLE MAINE LOBSTER	58
WEST COAST	32	"SMOKING" SHELLFISH TOWER* Custom Built	<i>Mkt</i>
CHILLED CRAB MEAT COCKTAIL	28	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>
JUMBO SHRIMP COCKTAIL	29		

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	24
POINT JUDITH CALAMARI Sweet Chili Sauce	28
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	29
WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i>	21
"SURF N TURF" * <i>gfm</i> Scallops, Braised Short Rib, Gremolata	31
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	29
PRIME STEAK TARTARE* Capers, Shallots, Crostini	28
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	28

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	28
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	29
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	29
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	29
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	21
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	24
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	16
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	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	19

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	28
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 <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	29
SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Blue Cheese, Gourmet Dressing	29
POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	29
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	38
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	29
8 OZ FILET MIGNON* <i>gfm</i> Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	50

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	20
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, Parmesan, Chili Flake	25
BRAISED SHORT RIB DIP Provolone, Crispy Onion, Arugula, Au Jus, Toasted Roll	26
CRISPY CHICKEN SANDWICH Spiced Dill Pickles, Tillamook Cheddar, Sriracha Aioli	19
BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	36

SIDES

WHIPPED POTATOES <i>gfm</i>	15	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
PARMESAN TRUFFLE FRIES	16	CHOPHOUSE CORN <i>gfm</i>	16
MISO-CHILI ROASTED BROCCOLI	16	BLACK TRUFFLE MAC & CHEESE	19

GENERAL MANAGER JONATHAN POLLOCK | EXECUTIVE CHEF JASON MALLON

To offset increasing labor costs associated with the restaurant we have added a 1.5% surcharge to all checks.

PRIVATE DINING ROOMS AVAILABLE

Call 813.490.5288 and let our culinary team prepare the perfect menu for your special occasion.