
ON ICE *gfm*

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| 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 | 31 | RED KING CRAB LEGS | <i>Mkt</i> |

APPETIZERS

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| WARM BREAD BASKET | Parker House Loaf, Crackers, Pretzel Bread, Whipped Butter | 10 |
| 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 DEVILED EGGS | <i>gfm</i> | 23 |
| "SURF N TURF"* | <i>gfm</i> Scallops, Braised Short Rib, Gremolata | 31 |
| SHRIMP SAUTÉ | <i>gfm</i> Tabasco Cream Sauce | 27 |
| PRIME STEAK TARTARE* | Capers, Shallots, Crostini | 29 |
| AHI TUNA TARTARE* | Avocado, Ginger Ponzu, Sesame Seeds | 28 |

SUSHI

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| PRIME ROLL* | | |
| Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio | | 26 |
| 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 | | 22 |
| DYNAMITE ROLL | Tempura Shrimp, Spicy Mayo, Sesame Seeds | 28 |
| HAMACHI CRUDO* <i>gfm</i> | | |
| Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette | | 26 |
| NIGIRI* <i>Caviar, Gold Leaf, Chives</i> | | |
| Salmon Belly | | 8 ea. |
| No. 1 Ahi Tuna | | 9 ea. |
| A-5 Wagyu | | 16 ea. |

SOUPS & SALADS

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| 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 |

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.

20% Gratuity is customarily added for parties of 6 or more.



CHEF SPECIALTIES

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| 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 | 28 |
| PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil | 25 |
| 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 | 30 |
| POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette | 29 |
| CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette | 36 |
| TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce | 25 |
| 8 OZ FILET MIGNON* <i>gfm</i> Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus | 63 |

SANDWICH COMBINATIONS

Served with choice of fries, house salad or cup of French onion soup.

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| 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 | 20 |

LUNCH FEATURES

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| TUNA BURGER Gochujang Aioli, Crispy Shallots, House Pickles | 24 |
| FISH TACOS Blackened Fish, Coleslaw, Cilantro Lime Ranch | 22 |
| GINGER SOY SHRIMP SALAD Ginger Soy Dressing, Ginger Chili Rub Shrimp, Orange, Crispy Wonton, Almonds | 28 |
| FRENCH DIP Prime Rib, Aged Swiss, Horseradish Cream, Au Jus | 30 |

SIDES

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

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