

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	58
WEST COAST	RED KING CRAB LEGS	<i>Mkt</i>

CAVIAR

KALUGA HYBRID 125 *per oz.* OSETRA ROYAL AMBER 175 *per oz.*

CHAMPAGNE

375 ml | 750 ml

LAURENT PERRIER BRUT 70 | 120 MOËT & CHANDON ROSÉ 80 | 140

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	25
POINT JUDITH CALAMARI Sweet Chili Sauce	26
WHITE TRUFFLE CAVIAR DEVEILED EGGS <i>gfm</i>	22
“SURF N TURF”* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	31
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	29
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	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	30
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.

WARM BREAD BASKET

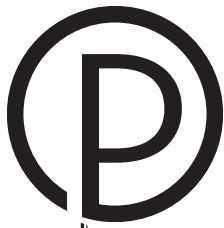
Parker House Loaf, Crackers, Pretzel Bread, Whipped Butter 8

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	17
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	26
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	23
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	26
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	39
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	31
8 OZ FILET MIGNON* <i>gfm</i> Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	62

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	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

BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	37
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	39
CHICKEN SANDWICH Crispy Chicken Breast, Avocado, Iceberg, Tomato, Spicy Pickle Aioli	24
SUSHI AND SALAD* Spicy Rainbow Roll, Crunchy Romaine, Toasted Garlic, Creamy Wasabi Dressing	27

SIDES

ROASTED GARLIC MASHED <i>gfm</i>	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
PARMESAN TRUFFLE FRIES	16	CHOPHOUSE CORN <i>gfm</i>	17
BACON CREAMED SPINACH	17	MISO-CHILI ROASTED BROCCOLI	17

GENERAL MANAGER JASON BROWN | EXECUTIVE CHEF CHARLIE TKACIK
PRIVATE DINING ROOMS AVAILABLE Call 954.302.3838 to reserve for your occasion.

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