

ON ICE *gfm*

OYSTERS ON THE HALF SHELL* ROSE & GARNET <i>Private Label, Cape Cod, MA</i> 29 WEST COAST 34	CHILLED CRAB MEAT COCKTAIL 31 JUMBO SHRIMP COCKTAIL 31 DRESSED WHOLE MAINE LOBSTER 48 RED KING CRAB LEGS <i>Mkt</i>
"SMOKING" SHELLFISH TOWER* Custom Built <i>Mkt</i>	

APPETIZERS

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

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.

WARM BREAD BASKET

Parker House Loaf, Crackers, Pretzel Bread, Whipped Butter 10

SOUPS & SALADS

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
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	30

gfm CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST

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



SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	57
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	51
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	59
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	54
ATLANTIC COD <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	55
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	69
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	59
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	61
RED KING CRAB LEGS <i>gfm</i>	Asparagus, Parsley Potatoes, Drawn Butter	<i>Mkt</i>

CHICKEN & CHOPS *gfm*

FREEBIRD FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	39
VANDE ROSE FARMS PORK*	Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	49
WILLOW BEND LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	64

PRIME STEAKS *gfm* *All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON*	63	14 OZ NY STRIP*	65
10 OZ FILET MIGNON*	68	12 OZ DRY-AGED NY STRIP*	76
8 OZ PIEDMONTESE FILET*	82	16 OZ RIBEYE*	69
7 OZ WAGYU FILET, AUS*	82	22 OZ BONE-IN RIBEYE*	94

ACCESSORIES *gfm*

BÉARNAISE SAUCE	9	OSCAR STYLE	16
TRUFFLE BUTTER	12	GARLIC SHRIMP SCAMPI	18
MAYTAG BLUE CHEESE CRUST	9	AU POIVRE	11
BLACK GARLIC BUTTER	7	LOBSTER TAIL	36

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	18
ROASTED GARLIC MASHED <i>gfm</i>	17	BACON CREAMED SPINACH	16
PARMESAN TRUFFLE FRIES	18	MISO-CHILI ROASTED BROCCOLI	17
LOADED BAKED POTATO <i>gfm</i>	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
TWICE BAKED	16	CHOPHOUSE CORN <i>gfm</i>	17
SMOKED GOUDA TATER TOTS	16	SAUTÉED MUSHROOMS <i>gfm</i>	18
WHIPPED POTATOES <i>gfm</i>	16	BLACK TRUFFLE MAC & CHEESE	19

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	46
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GENERAL MANAGER DONALD PIETRZYK | EXECUTIVE CHEF JAMES NEWELL

PRIVATE DINING ROOMS AVAILABLE

Call 617.670.1345 and let our culinary team prepare the perfect menu for your special occasion.

*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.