

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*	CHILLED CRAB MEAT COCKTAIL	30
ROSE & GARNET	JUMBO SHRIMP COCKTAIL	29
<i>Private Label, Cape Cod, MA</i>	DRESSED WHOLE MAINE LOBSTER	63
WEST COAST	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	25
POINT JUDITH CALAMARI Sweet Chili Sauce	29
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	29
WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i>	26
"SURF N TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	33
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	29
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	28
PRIME STEAK TARTARE* Capers, Shallots, Crostini	28

SUSHI

CAMDEN ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	23
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	30
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	28
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	29
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	22
SASHIMI* <i>gfm</i> #1 Ahi, Salmon, Hamachi, Ponzu, Carrot Salad	30
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	26
NIGIRI* <i>Caviar, Gold Leaf, Chives</i> Salmon Belly	11 ea.
No. 1 Ahi Tuna	12 ea.
A-5 Wagyu	18 ea.

WARM BREAD BASKET

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

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	21
FRENCH ONION Brandy & Aged Swiss	17
CRISP ICEBERG "WEDGE" <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	19
OCEAN PRIME HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	18
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	20
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	30

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.



SEAFOOD

BLACKENED STRIPED BASS <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	55
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	51
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	56
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	75
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	61
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	60
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	64
DUTCH HARBOR KING CRAB LEGS <i>gfm</i>	Asparagus, Parsley Potatoes, Drawn Butter	<i>Mkt</i>

CHICKEN & CHOPS *gfm*

ROASTED CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	45
VANDE ROSE FARMS PORK*	Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	55
WILLOW BEND LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	65

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

8 OZ FILET MIGNON	66	14 OZ NY STRIP	71
10 OZ FILET MIGNON	72	12 OZ DRY-AGED NY STRIP	76
8 OZ PIEDMONTESE FILET	82	16 OZ RIBEYE	76
7 OZ WAGYU FILET, AUS	84	22 OZ BONE-IN RIBEYE	99

ACCESSORIES *gfm*

BÉARNAISE SAUCE	9	OSCAR STYLE	22
TRUFFLE BUTTER	12	GARLIC SHRIMP SCAMPI	18
MAYTAG BLUE CHEESE CRUST	10	AU POIVRE	11
BLACK GARLIC BUTTER	7	LOBSTER TAIL	34

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	19	ASPARAGUS & HOLLANDAISE <i>gfm</i>	18
ROASTED GARLIC MASHED <i>gfm</i>	18	BACON CREAMED SPINACH	17
PARMESAN TRUFFLE FRIES	17	MISO-CHILI ROASTED BROCCOLI	17
LOADED BAKED POTATO <i>gfm</i>	18	ROASTED BRUSSELS SPROUTS <i>gfm</i>	19
TWICE BAKED	18	CHOPHOUSE CORN <i>gfm</i>	18
SMOKED GOUDA TATER TOTS	16	SAUTÉED MUSHROOMS <i>gfm</i>	18
WHIPPED POTATOES <i>gfm</i>	17	BLACK TRUFFLE MAC & CHEESE	21

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 49

GENERAL MANAGER YURII BARAJAS | EXECUTIVE CHEF JONATHAN MILAN

PRIVATE DINING ROOMS AVAILABLE

Call 310.859.4818 and let our culinary team prepare the perfect menu for your special occasion.

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