

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

GREEN RIVER MENU

COCKTAILS

THE BLARNEY STONE Tullamore Dew, Ginger Liqueur, Sweet Citrus, Lucky Clover	18	BLOODY MARY House Made Pepper Infused Vodka, Cornichons	17
IRISH COFFEE Tullamore Dew, French Press Coffee, Heavy Cream	16	CITRUS RHUBARB MIMOSA Giffard Rhubarb, Fresh Orange Juice, Dry Curacao	18
BEER		MAGNER'S ORIGINAL IRISH CIDER Hard Cider, Clonmel, County Tipperary, Ireland 4.5%	9
GUINNESS Irish Stout, Dublin, Ireland 4.3%	10		

APPETIZERS

WARM BREAD BASKET Parker House Loaf, Crackers, Pretzel Bread, Whipped Butter	10
JUMBO SHRIMP COCKTAIL <i>gfm</i>	28
ROSE & GARNET OYSTERS <i>gfm</i> Private Label, Cape Cod, MA	28
WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i> Caviar, Chives	20
POINT JUDITH CALAMARI Sweet Chili Sauce, Sesame Seeds	26
SHRIMP SAUTÉ <i>gfm</i> Tabasco Butter Sauce, Cheesy Baguette	26
SONOMA GOAT CHEESE RAVIOLI Sundried Tomato, Golden Oak Mushrooms, Truffle Oil	23

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	14 20
FRENCH ONION Brandy & Aged Swiss	11 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 Crouton	17

ENTREES *All Sandwiches served with choice of Caesar Salad, House Salad, Fries or French Onion Soup*

FISH AND CHIPS Beer Battered Snapper, Brussels Sprout Slaw, Horseradish Remoulade	25
SLOW COOKED SHORT RIB <i>gfm</i> Colcannon Potatoes, Braised Cabbage, Beef Jus	26
CORNERED BEEF SANDWICH Corned Beef, Guinness Braised Cabbage, Irish White Cheddar, Whole Grain Mustard, Local Rye	23
SAKURA WAGYU CHEESEBURGER* Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles	23
PARMESAN CRUSTED CHICKEN CAESAR <i>gfm</i> Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	25
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	29
8 OZ. FILET MIGNON* <i>gfm</i> Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	65

Additional Steak offerings available upon request.

SIDES

PARMESAN TRUFFLE FRIES	16	BLACK TRUFFLE MAC & CHEESE	18
SMOKED GOUDA TATER TOTS	15	BACON CREAMED SPINACH	17
ROASTED BRUSSELS SPROUTS <i>gfm</i>	17	WHIPPED POTATOES <i>gfm</i>	15
JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	17

GENERAL MANAGER SARA SHOOKS | EXECUTIVE CHEF JUAN RUELAS

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.