

ON ICE <i>gfm</i>	JUMBO SHRIMP COCKTAIL	29
OYSTERS ON THE HALF SHELL*	DRESSED COLD WATER LOBSTER TAIL	34
ROSE & GARNET	"SMOKING" SHELLFISH	
<i>Private Label, Cape Cod, MA</i>	TOWER* Custom Built	<i>Mkt</i>
WEST COAST	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>
CHILLED CRAB MEAT COCKTAIL		

APPETIZERS

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	29
JUMBO LUMP CRAB CAKE	Sweet and Sour Slaw, Horseradish Mustard Aioli	30
CAVIAR DEVILED EGGS*	Black Truffle, Chives	29
"SURF N TURF"*	<i>gfm</i> Scallops, Braised Short Rib, Gremolata	33
AHI TUNA TARTARE*	Avocado, Ginger Ponzu, Sesame Seed	30
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	30
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	27
NIGIRI FLIGHT*	Caviar, Gold Leaf, Chives <i>Salmon Belly No. 1 Ahi Tuna Hamachi</i>	29

SOUPS & SALADS

LOBSTER BISQUE	Butter Poached Lobster	22
FRENCH ONION	Brandy & Aged Swiss	17
CRISP ICEBERG "WEDGE" <i>gfm</i>	Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	20
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

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	29
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	29
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	27
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	25
SUSHI AND SALAD* Spicy Rainbow Roll, Crunchy Romaine, Toasted Garlic, Creamy Wasabi Dressing	31
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	45
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	32

SANDWICH COMBINATIONS

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

FISH SANDWICH Fried, Jalapeño Cabbage Slaw, Tartar Sauce, Toasted Brioche	24
SAKURA WAGYU CHEESEBURGER* Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles	26
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Arugula, Tomato, Tartar Sauce	22

LUNCH PRIX FIXE

Served with Fresh Baked Cookies. \$39 per person

STARTER *Choice of:*

LOBSTER BISQUE Butter Poached Lobster
FRENCH ONION Brandy & Aged Swiss
OCEAN PRIME HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

ENTRÉE *Choice of:*

GRILLED SHRIMP SALAD <i>gfm</i> Endive, Pears, Watercress, Hazelnuts, Parmesan, Honey Citrus Vinaigrette
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce
ROASTED CHICKEN <i>gfm</i> Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus
6 OZ FILET <i>\$5 Upcharge</i> Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus

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.