

ON ICE *gfm*

<p>OYSTERS ON THE HALF SHELL* ROSE & GARNET <i>Private Label, Cape Cod, MA</i> 29 WEST COAST 34</p>	<p>CHILLED CRAB MEAT COCKTAIL 31 JUMBO SHRIMP COCKTAIL 31 DRESSED COLD WATER LOBSTER TAIL 36 RED KING CRAB LEGS <i>Mkt</i></p>
<p>"SMOKING" SHELLFISH TOWER* Custom Built <i>Mkt</i></p>	

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	30
CAVIAR DEVILED EGGS* Black Truffle, Chives	28
"SURF N TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	32
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	28
PRIME STEAK TARTARE* Capers, Shallots, Crostini	29
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	29

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	27
NIGIRI FLIGHT* Caviar, Gold Leaf, Chives <i>Salmon Belly No. 1 Ahi Tuna Hamachi</i>	27

WARM BREAD BASKET

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

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	22
CREAMY CLAM CHOWDER Littleneck Clams, Smoked Bacon, Oyster Crackers	16
FRENCH ONION Brandy & Aged Swiss	18
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	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	31

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	58
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	52
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	60
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	55
ATLANTIC COD <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	56
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	63
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	41
VANDE ROSE FARMS PORK*	Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	51
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*	64	14 OZ NY STRIP*	67
10 OZ FILET MIGNON*	69	12 OZ DRY-AGED NY STRIP*	76
8 OZ PIEDMONTESE FILET*	82	16 OZ RIBEYE*	71
7 OZ WAGYU FILET, AUS*	84	22 OZ BONE-IN RIBEYE*	95

ACCESSORIES *gfm*

BÉARNAISE SAUCE	9	OSCAR STYLE	16
TRUFFLE BUTTER	12	GARLIC SHRIMP SCAMPI	18
MAYTAG BLUE CHEESE CRUST	9	AU POIVRE	12
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	17
PARMESAN TRUFFLE FRIES	18	MISO-CHILI ROASTED BROCCOLI	17
LOADED BAKED POTATO <i>gfm</i>	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
TWICE BAKED	17	CHOPHOUSE CORN <i>gfm</i>	18
SMOKED GOUDA TATER TOTS	16	SAUTÉED MUSHROOMS <i>gfm</i>	19
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.