
ON ICE *gfm*

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

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	26
JUMBO LUMP CRAB CAKE	Sweet and Sour Slaw, Horseradish Mustard Aioli	30
CAVIAR DEVEILED 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

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

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.

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



CHEF SPECIALTIES

BLACKENED SALMON* SALAD <i>gfm</i> Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing	28
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	28
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	26
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	24
SUSHI AND SALAD* Spicy Rainbow Roll, Crunchy Romaine, Toasted Garlic, Creamy Wasabi Dressing	29
SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing	31
POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	29
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	38
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	26
8 OZ FILET MIGNON* <i>gfm</i> Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	63

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	22
SAKURA WAGYU CHEESEBURGER* Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles	25
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Arugula, Tomato, Tartar Sauce	20

LUNCH FEATURES

TUNA BURGER Gochujang Aioli, Crispy Shallots, House Pickles	24
FISH TACOS Blackened Fish, Coleslaw, Cilantro Lime Ranch	22
GINGER SOY SHRIMP SALAD Ginger Soy Dressing, Ginger Chili Rub Shrimp, Orange, Crispy Wonton, Almonds	28
FRENCH DIP Prime Rib, Aged Swiss, Horseradish Cream, Au jus	30

SIDES

ROASTED GARLIC MASHED <i>gfm</i>	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
PARMESAN TRUFFLE FRIES	18	CHOPHOUSE CORN <i>gfm</i>	18
BACON CREAMED SPINACH	17	SMOKED GOUDA TATER TOTS	16

GENERAL MANAGER DONALD PIETRZYK | EXECUTIVE CHEF JAMES NEWELL
PRIVATE DINING ROOMS AVAILABLE Call 617.670.1345 to reserve for your occasion.