
ON ICE *gfm*

OYSTERS ON THE HALF SHELL* ROSE & GARNET <i>Private Label, Cape Cod, MA</i>	24	DRESSED WHOLE MAINE LOBSTER	58
CHILLED CRAB MEAT COCKTAIL	29	"SMOKING" SHELLFISH TOWER* Custom Built	<i>Mkt</i>
JUMBO SHRIMP COCKTAIL	28	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

APPETIZERS

WARM BREAD BASKET Parker House Loaf, Crackers, Pretzel Bread, Whipped Butter	8
SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	20
POINT JUDITH CALAMARI Sweet Chili Sauce	23
WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i>	22
"SURF N TURF" * <i>gfm</i> Scallops, Braised Short Rib, Gremolata	30
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	27
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	27
PRIME STEAK TARTARE* Capers, Shallots, Crostini	26
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	27

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	25
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* Avocado, Scallion, Jalapeño, Shiso	29
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	20
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	24
NIGIRI* <i>Caviar, Gold Leaf, Chives</i> Salmon Belly	8 ea.
No. 1 Ahi Tuna	9 ea.
Hamachi	9 ea.

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	19
FRENCH ONION Brandy & Aged Swiss	16
CRISP ICEBERG "WEDGE" <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	17
OCEAN PRIME HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	16
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	17
CHOP CHOP SALAD <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	18

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	26
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	23
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	24
SUSHI AND SALAD* <i>gfm</i> Spicy Rainbow Roll, Crunchy Romaine, Toasted Garlic, Creamy Wasabi Dressing	27
SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing	30
POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	27
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	34
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	28

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	21
SAKURA WAGYU CHEESEBURGER* Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles	24
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Arugula, Tomato, Tartar Sauce	22
OCEAN PRIME B.L.T.A. Thick Cut Nueske Bacon, Iceberg Lettuce, Tomato, Avocado, Garlic Aioli, Toasted Hoagie	21

LUNCH PRIX FIXE

Enjoy an Entree with your choice of Soup or Salad and Fresh Baked Cookie.

STARTER *Choice of:*

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
FRENCH ONION Brandy & Aged Swiss
CHICKEN TORTILLA SOUP Shredded Chicken, Avocado, Sour Cream, Tortilla Strips

ENTRÉE *Choice of:*

ASIAN CHICKEN SALAD Teriyaki Chicken, Red Cabbage, Rice Wine Vinaigrette, Orange Segments, Wonton Strips	26
STEAK FRITES* <i>gfm</i> 8 oz Prime Flat Iron, House Cut Pomme Frites, Garlic Oil, Cotija Cheese, Chimichurri	34
BLACKENED TEXAS RED FISH <i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	29
ATLANTIC SALMON CRAB FRIED RICE Sweet and Sour Cilantro Vinaigrette, Teriyaki Bok Choy, Broccolini	36