

ON ICE

Oysters ON THE HALF SHELL*

ROSE & GARNET..... 28
Private Label, Cape Cod, MA

WEST COAST..... 34

CHILLED CRAB
MEAT COCKTAIL..... 28

JUMBO SHRIMP
COCKTAIL..... 25

DRESSED COLD WATER
LOBSTER TAIL..... 34

DUTCH HARBOR
KING CRAB LEGS..... MKT



FIRST IMPRESSIONS

WARM BREAD BASKET..... 10
*Parker House Loaf, Crackers,
Pretzel Bread, Whipped Butter*

SONOMA GOAT
CHEESE RAVIOLI..... 20
Golden Oak Mushrooms

POINT JUDITH CALAMARI... 24
Sweet Chili Sauce

CAVIAR
DEVILED EGGS*..... 28
Black Truffle, Chives

SHRIMP SAUTÉ *gfm*..... 25
Tabasco Cream Sauce

SCALLOP AU GRATIN..... 28
*Parmesan Mornay, Buttered Leeks,
Garlic Breadcrumbs*

KING CRAB
BEEF CARPACCIO*..... 35
*Horseradish Aioli, Egg Yolk,
Seasoned Cracker*

JUMBO LUMP
CRAB CAKE..... 29
*Sweet and Sour Slaw,
Horseradish Mustard Aioli*

AHI TUNA TARTARE*..... 27
*Avocado, Ginger Ponzu,
Sesame Seeds*

SOUPS & SALADS

LOBSTER BISQUE..... 19
Butter Poached Lobster

FRENCH ONION..... 14
Brandy & Aged Swiss

CRISP ICEBERG "WEDGE" *gfm*..... 18
*Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese,
Cabernet Buttermilk Dressing*

OCEAN PRIME HOUSE SALAD *gfm*..... 16
*Romaine, Field Greens, Granny Smith Apples, Goat Cheese,
Walnuts, Sherry Mustard Vinaigrette*

CAESAR SALAD *gfm*..... 17
Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

CHOP CHOP SALAD *gfm*..... 17
*Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon,
Club Dressing*

SHELLFISH "COBB" SALAD *gfm*..... 30
Bacon, Egg, Blue Cheese, Gourmet Dressing

SUSHI

PRIME ROLL*
*Tempura Shrimp,
Cream Cheese, Scallion,
Beef Carpaccio*
26

OCEAN ROLL* *gfm*
*#1 Tuna, Salmon,
Hamachi, Avocado,
Chili Garlic Oil*
27

VEGETABLE ROLL
*Tempura Broccolini,
Beech Mushroom,
Radish, Citrus Soy
Vinaigrette*
22

SPICY TUNA* *gfm*
*Avocado, Scallion,
Jalapeño, Shiso*
28

DYNAMITE ROLL
*Tempura Shrimp,
Spicy Mayo,
Sesame Seeds*
25

HAMACHI
CRUDO* *gfm*
*Daikon, Snap Peas,
Radish, White Soy,
Citrus Vinaigrette*
25

NIGIRI FLIGHT*

*Caviar,
Gold Leaf,
Chives*

SALMON
BELLY

NO. 1
AHI TUNA

HAMACHI

27

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.

SEAFOOD

SEAFOOD CRAFTED
with COASTAL ELEGANCE

- BLACKENED SNAPPER *gfm* 55
Corn Spoon Bread, Swiss Chard, Corn Emulsion
- TERIYAKI SALMON* 46
Shiitake Sticky Rice, Soy Butter Sauce
- SEA SCALLOPS* *gfm* 57
Parmesan Risotto, English Peas, Citrus Vinaigrette
- GROUPEL *gfm* 57
Lobster, Gnocchi, Spring Peas, Lemon Jus

CHILEAN SEA BASS

*Broccolini, Pearl Onion,
Potato Purée,
Truffle Vinaigrette*

59

- LOBSTER LINGUINE *gfm* 58
Roasted Tomato Butter, Arugula, Chili Flake, Parmesan
- AHI TUNA* 50
Mango, Avocado, Cashews, Spicy Sesame Soy Glaze
- TWIN LOBSTER TAILS *gfm* 69
Asparagus, Drawn Butter

CHOPS & CLASSICS *gfm*

- LOBSTER ROLL 41
*Butter Poached Maine Lobster,
Toasted Bun, French Fries*
- OTTO'S FARM CHICKEN 39
*Spinach Bread Salad, Roasted
Tomatoes, Olives, Chicken Jus*
- SADDLEBERK FARMS
PORK* 49
*Roasted Tomatoes, Braised
Fennel, Leeks, Sherry Reduction*
- WILLOW BEND LAMB* 59
*Two Double Bone Chops,
Roasted Garlic Thyme Jus*

DUTCH
HARBOR KING
CRAB LEGS *gfm*
*Asparagus,
Parsley Potatoes,
Drawn Butter*
MKT

PRIME STEAKS*

gfm

All steaks are seasoned and broiled at 1200 degrees

8 oz
FILET
MIGNON
62

10 oz
FILET
MIGNON
68

8 oz
PIEDMONTESE
FILET
75

7 oz
WAGYU FILET
AUS
84

THE BEST THINGS IN LIFE ARE PRIME

14 oz
NY STRIP
67

12 oz
DRY-AGED
NY STRIP
75

16 oz
RIBEYE
76

22 oz
BONE-IN
RIBEYE
95

SIGNATURE FINISHES

- BÉARNAISE SAUCE 8
- TRUFFLE BUTTER 9
- MAYTAG BLUE CHEESE CRUST 9
- BLACK GARLIC BUTTER 7
- OSCAR STYLE 15
- GARLIC SHRIMP SCAMPI 17
- AU POIVRE 10
- LOBSTER TAIL 34

The SPREAD

- JALAPEÑO AU GRATIN *gfm* 17
- ROASTED GARLIC
MASHED *gfm* 16
- PARMESAN TRUFFLE FRIES 15
- LOADED BAKED POTATO *gfm* 16
- TWICE BAKED 16
- SMOKED GOUDA
TATER TOTS 14
- WHIPPED POTATOES *gfm* 15

BLACK TRUFFLE
Mac & Cheese

Tillamook Cheddar 19

MAKE IT SURF

Add COLD WATER
LOBSTER TAIL
+34

- ASPARAGUS
& HOLLANDAISE *gfm* 17
- BACON CREAMED
SPINACH 15
- MISO-CHILI ROASTED
BROCCOLI 16
- ROASTED
BRUSSELS SPROUTS *gfm* 17
- CHOPHOUSE CORN *gfm* 17
- SAUTÉED MUSHROOMS *gfm* 18

General Manager THOMAS CANTON | Executive Chef JULIO JUAREZ

PRIVATE DINING ROOMS AVAILABLE

Call 629.235.7555 and let our culinary team prepare the perfect menu for your special occasion.

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