
ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	29
ROSE & GARNET		DRESSED WHOLE MAINE LOBSTER	57
Private Label, Cape Cod, MA	29	"SMOKING" SHELLFISH	
WEST COAST	34	TOWER* Custom Built	Mkt
CHILLED CRAB MEAT COCKTAIL	28	DUTCH HARBOR KING CRAB LEGS	Mkt

APPETIZERS

WARM BREAD BASKET	Parker House Loaf, Crackers, Pretzel Bread, Whipped Butter	10
SONOMA GOAT CHEESE RAVIOLI	Golden Oak Mushrooms	23
POINT JUDITH CALAMARI	Sweet Chili Sauce	27
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	29
JUMBO LUMP CRAB CAKE	Sweet and Sour Slaw, Horseradish Mustard Aioli	29
PRIME STEAK TARTARE*	Capers, Shallots, Crostini	27
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
DYNAMITE ROLL	Tempura Shrimp, Spicy Mayo, Sesame Seeds	28
SPICY TUNA* <i>gfm</i>	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		27
NIGIRI* <i>Caviar, Gold Leaf, Chives</i>		
Salmon Belly		8 ea.
No. 1 Ahi Tuna		9 ea.
A-5 Wagyu		16 ea.

SOUPS & SALADS

LOBSTER BISQUE	Butter Poached Lobster	20
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		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.



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	29
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	24
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	28
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	30
POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	28
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	37
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	26

SANDWICH COMBINATIONS

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

FISH SANDWICH Blackened, Jalapeño Cabbage Slaw, Tartar Sauce, Toasted Brioche	23
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. \$35 per person

STARTER *Choice of:*

CLAM CHOWDER Fresh Littleneck Clams, Oyster Crackers
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:*

GINGER SHRIMP SALAD Ginger Soy Dressing, Ginger Chili Rub Shrimp, Orange, Crispy Wonton, Almonds
CRISPY FISH TACOS Arugula, Pickled Red Onion, Lettuce, Tomato, Mayo, Pickle Relish
SHRIMP ÉTOUFFÉE Brown Butter Tabasco Cream, Sticky Rice, Roasted Red Peppers, Snap & English Peas, Scallions
STEAK FRITES* <i>gfm</i> Prime Flat Iron, Crispy Parmesan Shoestring Potatoes, Herb Chimichurri

GENERAL MANAGER TIM MANLEY | EXECUTIVE CHEF IZABELL MARTINEZ
PRIVATE DINING ROOMS AVAILABLE Call 202.393.0313 to reserve for your occasion.

To offset increasing labor costs associated with the restaurant we have added a 3% surcharge to all checks.

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