

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*	CHILLED CRAB MEAT COCKTAIL	29
ROSE & GARNET	JUMBO SHRIMP COCKTAIL	29
<i>Private Label, Cape Cod, MA</i>	DRESSED COLD WATER LOBSTER TAIL	34
WEST COAST	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	21
POINT JUDITH CALAMARI Sweet Chili Sauce	25
CAVIAR DEVEILED EGGS* Black Truffle, Chives	28
SCALLOP AU GRATIN Parmesan Mornay, Buttered Leeks, Garlic Breadcrumbs	28
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	26
KING CRAB BEEF CARPACCIO* Horseradish Aioli, Egg Yolk, Seasoned Cracker	35
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	29
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	28

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	25
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	28
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	28
VEGETABLE ROLL Tempura Broccolini, Mushroom, Avocado, Radish, Citrus Soy Vinaigrette	21
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	29
HAMACHI CRUDO* <i>gfm</i> Daikon, Snap Peas, Radish, White Soy, Orange, Citrus Vinaigrette	25
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	19
FRENCH ONION Brandy & Aged Swiss	17
OCEAN CLUB HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	16
CRISP ICEBERG "WEDGE" <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	17
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
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	28

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	54
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	49
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	59
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	52
GROUPEL <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	59
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	67
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	58
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	63
DUTCH HARBOR KING CRAB LEGS <i>gfm</i>	Asparagus, Parsley Potatoes, Drawn Butter	<i>Mkt</i>

CHICKEN & CHOPS *gfm*

GERBER FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Chicken Jus	39
SADDLEBERK FARMS PORK*	Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	49
WILLOW BEND LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	69

PRIME STEAKS* *gfm* *All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	62	14 OZ NY STRIP	65
10 OZ FILET MIGNON	68	12 OZ DRY-AGED NY STRIP	72
8 OZ PIEDMONTESE FILET	73	16 OZ RIBEYE	72
7 OZ WAGYU FILET, <i>AUS</i>	85	22 OZ BONE-IN RIBEYE	96

ACCESSORIES *gfm*

BÉARNAISE SAUCE	9	OSCAR STYLE	16
TRUFFLE BUTTER	9	GARLIC SHRIMP SCAMPI	17
MAYTAG BLUE CHEESE CRUST	9	AU POIVRE	11
BLACK GARLIC BUTTER	7	LOBSTER TAIL	34

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	15
ROASTED GARLIC MASHED <i>gfm</i>	15	BACON CREAMED SPINACH	14
PARMESAN TRUFFLE FRIES	15	MISO-CHILI ROASTED BROCCOLI	16
LOADED BAKED POTATO	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
TWICE BAKED	15	CHOPHOUSE CORN <i>gfm</i>	15
CREAMY WHIPPED POTATOES <i>gfm</i>	15	SAUTÉED MUSHROOMS <i>gfm</i>	18
SMOKED GOUDA TATER TOTS	16	BLACK TRUFFLE MAC & CHEESE	16

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 44

GENERAL MANAGER JESSICA STULL | EXECUTIVE CHEF MICHAEL GILBERT

PRIVATE DINING ROOMS AVAILABLE

* Call 614.416.2582 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.