

ON ICE gfm

Oysters ON THE HALF SHELL*

ROSE & GARNET.....	28
<i>Private Label, Cape Cod, MA</i>	
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
<i>Parker House Loaf, Crackers, Pretzel Bread, Whipped Butter</i>	
SONOMA GOAT CHEESE RAVIOLI.....	20
<i>Golden Oak Mushrooms</i>	
POINT JUDITH CALAMARI...24	
<i>Sweet Chili Sauce</i>	
CAVIAR DEVEILED EGGS*.....	28
<i>Black Truffle, Chives</i>	
SHRIMP SAUTÉ <small>gfm</small>	25
<i>Tabasco Cream Sauce</i>	

SCALLOP AU GRATIN.....	28
<i>Parmesan Mornay, Buttered Leeks, Garlic Breadcrumbs</i>	
KING CRAB BEEF CARPACCIO*.....	35
<i>Horseradish Aioli, Egg Yolk, Seasoned Cracker</i>	
JUMBO LUMP CRAB CAKE.....	29
<i>Sweet and Sour Slaw, Horseradish Mustard Aioli</i>	
AHI TUNA TARTARE*.....	27
<i>Avocado, Ginger Ponzu, Sesame Seeds</i>	

SOUPS & SALADS

LOBSTER BISQUE.....	19	FRENCH ONION.....	14
<i>Butter Poached Lobster</i>		<i>Brandy & Aged Swiss</i>	
CRISP ICEBERG "WEDGE" <small>gfm</small>	18		
<i>Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing</i>			
OCEAN PRIME HOUSE SALAD <small>gfm</small>	16		
<i>Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette</i>			
CAESAR SALAD <small>gfm</small>	17		
<i>Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons</i>			
CHOP CHOP SALAD <small>gfm</small>	17		
<i>Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing</i>			

SUSHI

PRIME ROLL*	
<i>Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio</i>	
	26
OCEAN ROLL* <small>gfm</small>	
<i>#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil</i>	
	27
VEGETABLE ROLL	
<i>Tempura Broccolini, Beech Mushroom, Radish, Citrus Soy Vinaigrette</i>	
	22
SPICY TUNA* <small>gfm</small>	
<i>Avocado, Scallion, Jalapeño, Shiso</i>	
	28
DYNAMITE ROLL	
<i>Tempura Shrimp, Spicy Mayo, Sesame Seeds</i>	
	25
HAMACHI CRUDO* <small>gfm</small>	
<i>Daikon, Snap Peas, Radish, White Soy, Citrus Vinaigrette</i>	
	25

NIGIRI FLIGHT*

gfm

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.

CHEF SPECIALTIES

BLACKENED SALMON SALAD* *gfm* 27
*Strawberries, Red Grapes, Walnuts,
 Goat Cheese, Poppy Seed Dressing*

AHI TUNA* 27
Mango, Avocado, Cashews, Spicy Sesame Soy Glaze

<p>CHILEAN SEA BASS <i>gfm</i></p>	<p>Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette</p>	36
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PARMESAN CRUSTED CHICKEN CAESAR *gfm* 22
*Chopped Romaine, Parmesan Garlic Dressing,
 Extra Virgin Olive Oil*

CRAB WEDGE *gfm* 24
*Jumbo Lump Crab, Tomatoes, Red Onion,
 Blue Cheese, Louie Dressing*

SHELLFISH "COBB" SALAD *gfm* 30
*Shrimp, Lobster, Bacon, Blue Cheese,
 Gourmet Dressing*

<p>8oz FILET MIGNON</p>	<p>Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus</p>	61
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POKE BOWL* 26
Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette

TERIYAKI SALMON* 29
Shiitake Sticky Rice, Soy Butter Sauce

LUNCH FEATURES

BLACKENED SNAPPER *gfm*
*Corn Spoon Bread, Swiss Chard,
 Corn Emulsion*
39

SEA SCALLOPS* *gfm*
*Parmesan Risotto, English Peas,
 Citrus Vinaigrette*
41

**CRISPY HOT CHICKEN
SANDWICH**
*Crispy Fried Buttermilk Chicken,
 Spicy Honey Glaze, Coleslaw,
 Spiced Pickles, Brioche Bun*
24

SUSHI AND SALAD*
*Spicy Rainbow Roll,
 Crunchy Romaine, Toasted Garlic,
 Creamy Wasabi Dressing*
27

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*
22

<p>LOBSTER <i>Roll</i></p> <p><i>Butter Poached Maine Lobster, Toasted Bun</i></p> <p>41</p>

**SAKURA WAGYU
CHEESEBURGER***
*Camembert Cheese,
 Red Onion Jam, Dijon Aioli,
 Spiced Dill Pickles*
23

The SPREAD

ROASTED GARLIC MASHED *gfm* 16

ROASTED BRUSSELS SPROUTS *gfm* 17

PARMESAN TRUFFLE FRIES 15

CHOPHOUSE CORN *gfm* 17

BACON CREAMED SPINACH 15

ASPARAGUS & HOLLANDAISE *gfm* 17

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.