
ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	25
ROSE & GARNET		DRESSED COLD WATER LOBSTER TAIL	29
<i>Private Label, Cape Cod, MA</i>	24	"SMOKING" SHELLFISH TOWER*	
WEST COAST	28	Custom Built	<i>Mkt</i>
CHILLED CRAB MEAT COCKTAIL	27	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

APPETIZERS

WARM BREAD BASKET	Parker House Loaf, Crackers, Pretzel Bread, Whipped Butter	10
SONOMA GOAT CHEESE RAVIOLI	Golden Oak Mushrooms	21
POINT JUDITH CALAMARI	Sweet Chili Sauce	23
CAVIAR DEVILED EGGS*	Black Truffle, Chives	28
"SURF N TURF"*	<i>gfm</i> Scallops, Braised Short Rib, Gremolata	27
SHRIMP SAUTÉ	<i>gfm</i> Tabasco Cream Sauce	26
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	26

SUSHI

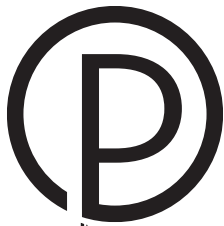
PRIME ROLL*		
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio		27
OCEAN ROLL* <i>gfm</i>		
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil		29
DYNAMITE ROLL	Tempura Shrimp, Spicy Mayo, Sesame Seeds	27
SPICY TUNA* <i>gfm</i>	Avocado, Scallion, Jalapeño, Shiso	28
VEGETABLE ROLL		
Tempura Broccolini, Beech Mushroom, Radish, Citrus Soy Vinaigrette		19
HAMACHI CRUDO*	Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	26
NIGIRI FLIGHT*		
Caviar, Gold Leaf, Chives		
<i>Salmon Belly No. 1 Ahi Tuna Hamachi</i>		27

SOUPS & SALADS

LOBSTER BISQUE	Butter Poached Lobster	19
FRENCH ONION	Brandy & Aged Swiss	15
CRISP ICEBERG "WEDGE" <i>gfm</i>		
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing		18
OCEAN PRIME HOUSE SALAD <i>gfm</i>		
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette		15
CAESAR SALAD <i>gfm</i>		
Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons		16
CHOP CHOP SALAD <i>gfm</i>		
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing		17

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	27
AHI TUNA* Oranges, Avocado, Cashews, Spicy Sesame Soy Glaze	25
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	23
CRAB WEDGE Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	23
SUSHI AND SALAD* 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	29
POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	29
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	38
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	28
8 OZ FILET* <i>gfm</i> Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	52

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	23
SAKURA WAGYU CHEESEBURGER* Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles	24
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Arugula, Tomato, Tartar Sauce	21

LUNCH FEATURES

SHRIMP LINGUINE Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	23
SALMON FRIED RICE Blackened Salmon, Shiitake Mushroom, Snap Peas, Red Bell Pepper, Green Onion, Ponzu	24
SWEET & SPICY CHICKEN SANDWICH Buttermilk Fried Chicken, Buffalo Sauce, Honey Mustard Slaw, House Made Pickles, House Cut Fries	18
STEAK FRITES* <i>gfm</i> 8 oz Prime Flat Iron, House Cut Pomme Frites, Garlic Oil, Cotija Cheese, Chimichurri	33

GENERAL MANAGER JEFF HAMMOND | EXECUTIVE CHEF JUNIOR SANTOYO
PRIVATE DINING ROOMS AVAILABLE Call 816.600.0630 to reserve for your occasion.
20% Gratuity is customarily added for parties of 6 or more.