

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*	CHILLED CRAB MEAT COCKTAIL	30
ROSE & GARNET	JUMBO SHRIMP COCKTAIL	29
<i>Private Label, Cape Cod, MA</i>	DRESSED COLD WATER LOBSTER TAIL	33
WEST COAST	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	19
POINT JUDITH CALAMARI Sweet Chili Sauce	27
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	28
"SURF N TURF" * <i>gfm</i> Scallops, Braised Short Rib, Gremolata	30
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	31
PRIME STEAK TARTARE* Capers, Shallots, Crostini	27
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	27

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	23
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	28
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	26
BLUE CRAB ROLL Sesame Crab Salad, Tobiko, Avocado, Cucumber, Yuzu Aioli	27
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	30
VEGETABLE ROLL Tempura Broccolini, Beech Mushroom, Radish, Citrus Soy Vinaigrette	21
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	21
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	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	26

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

BLACKENED SNAPPER <i>gfm</i>	
Corn Spoon Bread, Haricot Verts, Red Pepper, Corn Emulsion	56
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	49
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	58
AHI TUNA* Oranges, Avocado, Cashews, Spicy Sesame Soy Glaze	57
ORA KING SALMON* <i>gfm</i> Lobster, Gnocchi, Spring Peas, Lemon Jus	52
TWIN LOBSTER TAILS <i>gfm</i> Asparagus, Drawn Butter	67
LOBSTER LINGUINE Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	59
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*

FREEBIRD FARMS CHICKEN Spinach Bread Salad, Roasted Tomatoes, Olives, Chicken Jus	42
SADDLEBERK FARMS PORK* Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	52
RACK OF LAMB* Double Cut, Roasted Garlic Thyme Jus	59

PRIME STEAKS* *gfm*

8 OZ FILET MIGNON	63	14 OZ NY STRIP	67
10 OZ FILET MIGNON	68	12 OZ DRY-AGED NY STRIP	73
8 OZ PIEDMONTESE FILET	77	16 OZ RIBEYE	71
7 OZ WAGYU FILET, <i>AUS</i>	85	22 OZ BONE-IN RIBEYE	94

ACCESSORIES *gfm*

BÉARNAISE SAUCE	7	OSCAR STYLE	14
TRUFFLE BUTTER	11	GARLIC SHRIMP SCAMPI	16
MAYTAG BLUE CHEESE CRUST	8	AU POIVRE	10
BLACK GARLIC BUTTER	7	LOBSTER TAIL	33

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	16	ASPARAGUS & HOLLANDAISE <i>gfm</i>	17
ROASTED GARLIC MASHED <i>gfm</i>	17	BACON CREAMED SPINACH	16
PARMESAN TRUFFLE FRIES	15	MISO-CHILI ROASTED BROCCOLI	16
LOADED BAKED POTATO <i>gfm</i>	15	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
TWICE BAKED	13	CHOPHOUSE CORN <i>gfm</i>	16
SMOKED GOUDA TATER TOTS	14	SAUTÉED MUSHROOMS <i>gfm</i>	17
WHIPPED POTATOES <i>gfm</i>	16	BLACK TRUFFLE MAC & CHEESE	19

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 45

GENERAL MANAGER LEAH JOHNSON | EXECUTIVE CHEF MAEVE JOYCE

PRIVATE DINING ROOMS AVAILABLE

Call 215.563.0163 and let our culinary team prepare the perfect menu for your special occasion.

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