
ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	29
ROSE & GARNET		DRESSED COLD WATER LOBSTER TAIL	34
<i>Private Label, Cape Cod, MA</i>	28	"SMOKING" SHELLFISH TOWER*	
WEST COAST	32	Custom Built	<i>Mkt</i>
CHILLED CRAB MEAT COCKTAIL	30	RED 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	24
POINT JUDITH CALAMARI	Sweet Chili Sauce	28
CAVIAR DEVILED EGGS*	Black Truffle, Chives	28
"SURF N TURF"*	<i>gfm</i> Scallops, Braised Short Rib, Gremolata	32
SHRIMP SAUTÉ	<i>gfm</i> Tabasco Cream Sauce	29
JUMBO LUMP CRAB CAKE	Sweet and Sour Slaw, Horseradish Mustard Aioli	30
PRIME STEAK TARTARE*	Capers, Shallots, Crostini	28
AHI TUNA TARTARE*	Avocado, Ginger Ponzu, Sesame Seeds	29

SUSHI

PRIME ROLL*	Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	28
OCEAN ROLL*	<i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	29
DYNAMITE ROLL	Tempura Shrimp, Spicy Mayo, Sesame Seeds	29
SPICY TUNA*	<i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	30
VEGETABLE ROLL	Tempura Broccolini, Beech Mushroom, Radish, Citrus Soy Vinaigrette	22
HAMACHI CRUDO*	<i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	25
NIGIRI FLIGHT*	Caviar, Gold Leaf, Chives	
	<i>Salmon Belly No. 1 Ahi Tuna Hamachi</i>	27

SOUPS & SALADS

LOBSTER BISQUE	Butter Poached Lobster	20
FRENCH ONION	Brandy & Aged Swiss	16
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	18
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	19

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* Oranges, Avocado, Cashews, Spicy Sesame Soy Glaze	26
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	23
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	26
SUSHI AND SALAD* Spicy Rainbow Roll, Crunchy Romaine, Toasted Garlic, Creamy Wasabi Dressing	29
SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Blue Cheese, Gourmet Dressing	31
POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	29
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	41
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	32
8 OZ FILET MIGNON* <i>gfm</i> Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	53

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	21
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 PRIX FIXE

Enjoy a two-course meal served with your choice of Soup or Salad.

STARTER *Choice of:*

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
FRENCH ONION Brandy & Aged Swiss
LOBSTER BISQUE Butter Poached Lobster

ENTRÉE *Choice of:*

SHORT RIB DIP Provolone, Crispy Onion, Arugula, Au Jus, Toasted Roll, French Fries	26
SHRIMP LINGUINE Roasted Tomato Butter, Arugula, Parmesan, Chili Flake	28
BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Haricot Verts, Red Pepper, Corn Emulsion	38
STEAK FRITES <i>gfm</i> 7 oz Prime NY Strip, Crispy Potatoes, Jalapeno Chimichurri Sauce	38

GENERAL MANAGER JONATHAN POLLOCK | EXECUTIVE CHEF JASON MALLON

PRIVATE DINING ROOMS AVAILABLE Call 813.490.5288 to reserve for your occasion.

To offset increasing labor costs associated with the restaurant we have added a 1.5% surcharge to all checks.

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