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## ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	29
ROSE & GARNET		DRESSED COLD WATER LOBSTER TAIL	36
<i>Private Label, Cape Cod, MA</i>	29	"SMOKING" SHELLFISH	
WEST COAST	34	TOWER* Custom Built	<i>Mkt</i>
CHILLED CRAB MEAT COCKTAIL	29	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

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## APPETIZERS

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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	31
SHRIMP SAUTÉ <i>gfm</i>	Tabasco Cream Sauce	29
JUMBO LUMP CRAB CAKE	Sweet and Sour Slaw, Horseradish Mustard Aioli	29
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	27
OCEAN ROLL* <i>gfm</i>	#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	29
DYNAMITE ROLL	Tempura Shrimp, Spicy Mayo, Sesame Seeds	28
SPICY TUNA* <i>gfm</i>	Avocado, Scallion, Jalapeño, Shiso	29
VEGETABLE ROLL	Tempura Broccolini, Beech Mushroom, Radish, Citrus Soy Vinaigrette	21
HAMACHI CRUDO* <i>gfm</i>	Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	27
NIGIRI FLIGHT*	Caviar, Gold Leaf, Chives <i>Salmon Belly   No. 1 Ahi Tuna   Hamachi</i>	27

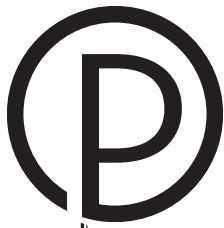
## SOUPS & SALADS

LOBSTER BISQUE	Butter Poached Lobster	21
FRENCH ONION	Brandy & Aged Swiss	19
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	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

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*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	29
AHI TUNA* Oranges, Avocado, Cashews, Spicy Sesame Soy Glaze	29
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	25
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	28
SUSHI AND SALAD* Spicy Rainbow Roll, Crunchy Romaine, Toasted Garlic, Creamy Wasabi Dressing	29
SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Egg, 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	37
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	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	23
SAKURA WAGYU CHEESEBURGER* Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles	26
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Arugula, Tomato, Tartar Sauce	22

## LUNCH PRIX FIXE

*Served with Fresh Baked Cookies. \$36 per person*

### STARTER *Choice of:*

CLAM CHOWDER Fresh Littleneck Clams, Oyster Crackers
FRENCH ONION Brandy & Aged Swiss
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

### ENTRÉE *Choice of:*

GINGER SHRIMP SALAD Ginger Soy Dressing, Ginger Chili Rub Shrimp, Orange, Crispy Wonton, Almonds
CRISPY FISH TACOS Arugula, Pickled Red Onion, Lettuce, Tomato, Mayo, Pickle Relish
SHRIMP ETOUFFEE Brown Butter Tabasco Cream, Sticky Rice, Roasted Red Peppers, Snap & English Peas, Scallions
STEAK FRITES* <i>gfm</i> Prime Flat Iron, Crispy Parmesan Shoestring Potatoes, Herb Chimichurri

**GENERAL MANAGER TIM MANLEY | EXECUTIVE CHEF MILTON MURILLO**  
PRIVATE DINING ROOMS AVAILABLE Call 202.393.0313 to reserve for your occasion.

*To offset increasing labor costs associated with the restaurant we have added a 3% surcharge to all checks.*

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