

## ON ICE *gfm*

OYSTERS ON THE HALF SHELL*	CHILLED CRAB MEAT COCKTAIL	29
ROSE & GARNET	JUMBO SHRIMP COCKTAIL	28
<i>Private Label, Cape Cod, MA</i>	DRESSED COLD WATER LOBSTER TAIL	34
WEST COAST	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

"SMOKING" SHELLFISH TOWER\* Custom Built *Mkt*

### APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	23
POINT JUDITH CALAMARI Sweet Chili Sauce	24
CAVIAR DEVEILED EGGS* Black Truffle, Chives	28
"SURF N TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	30
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	27
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	29
PRIME STEAK TARTARE* Capers, Shallots, Crostini	25
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	29

### SUSHI

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

### WARM BREAD BASKET

Parker House Loaf, Crackers, Pretzel Bread, Whipped Butter 10

### SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	19
FRENCH ONION Brandy & Aged Swiss	18
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	17
CHOP CHOP SALAD <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	17
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	30

*gfm* CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST

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



## SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	
Corn Spoon Bread, Haricot Verts, Red Pepper, Corn Emulsion	55
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	49
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	57
AHI TUNA* Oranges, Avocado, Cashews, Spicy Sesame Soy Glaze	51
GROUPEL <i>gfm</i> Lobster, Gnocchi, Spring Peas, Lemon Jus	58
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	60
DUTCH HARBOR KING CRAB LEGS <i>gfm</i> Asparagus, Parsley Potatoes, Drawn Butter	<i>Mkt</i>

## CHICKEN & CHOPS *gfm*

OTTO 'S FARM CHICKEN Spinach Bread Salad, Roasted Tomatoes, Olives, Chicken Jus	39
SADDLEBERK FARMS PORK* Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	49
RACK OF LAMB* Two Double Bone Chops, Roasted Garlic Thyme Jus	60

## PRIME STEAKS\* *gfm* All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	62	14 OZ NY STRIP	63
10 OZ FILET MIGNON	68	12 OZ DRY-AGED NY STRIP	73
8 OZ PIEDMONTESE FILET	75	16 OZ RIBEYE	71
7 OZ WAGYU FILET, <i>AUS</i>	85	22 OZ BONE-IN RIBEYE	96

## ACCESSORIES *gfm*

BÉARNAISE SAUCE	8	OSCAR STYLE	15
TRUFFLE BUTTER	9	GARLIC SHRIMP SCAMPI	18
MAYTAG BLUE CHEESE CRUST	9	AU POIVRE	10
BLACK GARLIC BUTTER	7	LOBSTER TAIL	34

## SIDES

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

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 44

GENERAL MANAGER CHRIS CANTORE | EXECUTIVE CHEF JAY ROBINSON

PRIVATE DINING ROOMS AVAILABLE

Call 248.458.0500 and let our culinary team prepare the perfect menu for your special occasion.

\*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.