
ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	28
ROSE & GARNET		DRESSED COLD WATER LOBSTER TAIL	34
<i>Private Label, Cape Cod, MA</i>	28	"SMOKING" SHELLFISH TOWER*	
WEST COAST	34	Custom Built	<i>Mkt</i>
CHILLED CRAB MEAT COCKTAIL	29	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	23
POINT JUDITH CALAMARI	Sweet Chili Sauce	24
CAVIAR DEVILED 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

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

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

* These items may be served raw or undercooked. 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	27
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	24
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	30
POKE BOWL*	
Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	26
CHILEAN SEA BASS <i>gfm</i>	
Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	38
TERIYAKI SALMON*	
Shiitake Sticky Rice, Soy Butter Sauce	29
8 OZ FILET	
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	
Blackened, Jalapeño Cabbage Slaw, Tartar Sauce, Toasted Brioche	22
SAKURA WAGYU CHEESEBURGER*	
Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles	23
MARYLAND CRAB MELT	
Tillamook Cheddar Cheese, Arugula, Tomato, Tartar Sauce	20

LUNCH PRIX FIXE

Served with Fresh Baked Cookies. \$35 per person

STARTER *Choice of:*

LOBSTER BISQUE
Butter Poached Lobster
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 SOY CHICKEN SALAD
Ginger Soy Dressing, Ginger Chili Rub
Chicken, Orange, Crispy Wonton, Almonds
SEA SCALLOPS* <i>gfm</i>
Parmesan Risotto, English Peas,
Citrus Vinaigrette
SHRIMP LINGUINE
Goat Cheese, Arugula
STEAK FRITES <i>gfm</i>
8 oz Prime Flat Iron, House Cut Pomme
Frites, Garlic Oil, Cotija Cheese, Chimichurri

GENERAL MANAGER CHRIS CANTORE | EXECUTIVE CHEF JAY ROBINSON

PRIVATE DINING ROOMS AVAILABLE Call 248.458.0500 to reserve for your occasion.

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