

OCEAN PRIME

FISH • STEAKS • COCKTAILS

SOUPS

FRENCH ONION 8
BRANDY & AGED SWISS

LOBSTER BISQUE 11
SWEET CORN FRITTER

RAW BAR

COLOSSAL SHRIMP COCKTAIL * 16
OYSTERS ON THE HALF SHELL * 16
CHILLED CRAB MEAT COCKTAIL* 17
DUTCH HARBOR KING CRAB LEGS 20
"SMOKING" SHELL FISH TOWER* MKT
SERVED W/HORSERADISH COCKTAIL SAUCE

APPETIZERS

WHITE TRUFFLE CAVIAR DEVEILED EGGS 11
SONOMA GOAT CHEESE RAVIOLI, GOLDEN OAK MUSHROOMS 12
SWEET CHILI POINT JUDITH CALAMARI 14
AHI TUNA TARTAR , AVOCADO, GINGER PONZU* 16
AGED WISCONSIN CHEDDAR FONDUE FOR THE TABLE 13
CLASSIC OYSTERS ROCKEFELLER 15
"SURF N TURF", SEA SCALLOPS, SLOW BRAISED SHORT RIBS 16
COLOSSAL SHRIMP SAUTÉ, TABASCO CREAM SAUCE 17

SIGNATURE APPETIZER

JUMBO LUMP CRAB CAKE, SWEET CORN CREAM 16

SALADS

CRISP WEDGE OF ICEBERG, RED ONION,
SMOKED BACON, GRAPE TOMATOES,
BLEU CHEESE, CABERNET BUTTERMILK DRESSING 10

CAESAR SALAD, CRISP ROMAINE, PARMESAN GARLIC
DRESSING, BRIOCHE CROUTONS 9

OCEAN PRIME HOUSE SALAD, ROMAINE,
SPINACH, GRANNY SMITH APPLES, GOAT CHEESE,
WALNUTS, SHERRY MUSTARD VINAIGRETTE 10

CHOP CHOP SALAD, HARD COOKED EGG, SALAMI,
FRESH MOZZARELLA, SMOKED BACON, CLUB DRESSING 11

HEIRLOOM TOMATO SALAD, RED WINE VINAIGRETTE, HUMBOLDT FOG
GOAT CHEESE, RED ONION, WILD ARUGULA 12

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

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CHEF'S COMPOSITIONS

GINGER SALMON, STIR-FRIED SNAP PEAS, SOY BUTTER SAUCE	29
SEA SCALLOPS, GREEN BEANS, WHOLE GRAIN MUSTARD CREAM	30
10 OZ KOBE CHEESEBURGER, BBQ, HOUSE MADE PICKLES, FRENCH FRIES	18
PORK PORTERHOUSE, FRENCH BEANS, POMMERY MUSTARD JUS	27
GERBER FARMS AMISH CHICKEN, ASPARAGUS, LEMON PAN JUS	24
JUMBO LUMP CRAB CAKES, ASPARAGUS, SWEET CORN CREAM	29
SEARED TUNA, TANGERINE SPINACH SALAD, SOY BUTTER SAUCE	34
BLACKENED SNAPPER, WILTED SPINACH & JALAPENO CORN TARTAR	35
CHILEAN SEA BASS, GLAZED CARROTS, CHAMPAGNE TRUFFLE SAUCE	38

PRIME FEATURE

CRAB CRUSTED BLUE TILAPIA, FRENCH BEANS, FINGERLING POTATOES	26
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FRESH FISH

ALL PRIME CUTS ARE PREPARED WITH HOUSE MADE SEASONING AND BROILED AT 1200 DEGREES

10 OZ BLUE TILAPIA	19
8 OZ SEA SCALLOPS	29
10 OZ SWORDFISH	31
10 OZ KING SALMON	32
10 OZ FLORIDA SNAPPER	33
9 OZ TWIN LOBSTER TAILS	34
10 OZ CHILEAN SEA BASS	36

PRIME STEAKS

7 OZ PETITE FILET MIGNON	33
10 OZ FILET MIGNON	39
12 OZ BONE-IN FILET	43
14 OZ NEW YORK STRIP	42
16 OZ KANSAS CITY STRIP	39
18 OZ RIBEYE	40
12 OZ RACK OF LAMB	39

SAUCES, BUTTERS & TOPPINGS

CABERNET JUS	3
GREEN PEPPERCORN & COGNAC SAUCE	3
BÉRNAISE SAUCE	3
BLACK TRUFFLE BUTTER	4
MAYTAG BLEU CHEESE CRUST	5
“OSCAR” STYLE W/ JUMBO LUMP CRABMEAT & BEARNAISE SAUCE	7

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POTATOES

SCALLION TWICE BAKED WITH CHEDDAR CHEESE & BACON	10
CREAMY WHIPPED POTATOES	9
PARMESAN TRUFFLE FRENCH FRIES	9
JALAPENO AU GRATIN	10
ROASTED GARLIC MASHED	10
SWEET POTATO FRENCH FRIES, MANGO KETCHUP	9
SEA SALT BAKED POTATO, BUTTER & SOUR CREAM	9
CANDIED YAMS WITH MARSHMALLOW BRULEE	9
POTATO LATKES, APPLE SAUCE & SOUR CREAM	10

SUPPER CLUB SIDES

CREAMED SPINACH	10
JUMBO ASPARAGUS WITH HOLLANDAISE	11
FRENCH BEAN AMANDINE	9
SAUTÉED WILD MUSHROOMS	10
CHOPHOUSE CORN	9
STEAMED BROCCOLI	9
WILD RICE PILAF	9
SESAME STIR-FRIED SNAP PEAS	9
GLAZED CARROTS, BROWN SUGAR BUTTER	10
BLACK TRUFFLE MACARONI & CHEESE	12

OUR CHEFS TAKE PRIDE IN SOURCING THE HIGHEST QUALITY INGREDIENTS AVAILABLE. WE USE SIMPLE, PURE AND REGIONAL FLAVORS ON OUR MADE FROM SCRATCH MENU. OUR PRIME FISH IS SELECTED DAILY FOR FRESHNESS AND WE FEATURE WILD AND NATURALLY HARVESTED FISH RECOMMENDED BY THE MONTEREY BAY AQUARIUM'S SEAFOOD WATCH. OUR STEAKS INCLUDE USDA PRIME CUTS AND ARE AGED FOR MAXIMUM TENDERNESS AND FLAVOR.