

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

GLUTEN-FREE FRIENDLY MENU

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 menus, however our kitchen is not completely gluten free.

APPETIZERS

"SURF N TURF" Sea Scallops, Slow Braised Short Ribs	22
OYSTERS ON THE HALF SHELL*	22
DUTCH HARBOR KING CRAB LEGS	37
"SMOKING" SHELLFISH TOWER* Custom Built	<i>Mkt</i>

SALADS

CRISP WEDGE OF ICEBERG Red Onion, Smoked Bacon, Grape Tomatoes, Bleu Cheese, Cabernet Buttermilk Dressing	13
OCEAN PRIME HOUSE SALAD Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	14
CHOP CHOP SALAD Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	14

CHEF'S COMPOSITIONS

SEA SCALLOPS Parmesan Risotto, English Peas, Citrus Vinaigrette	27
PITMAN FARMS CHICKEN Ratatouille, Lemon Pan Jus	21
CHILEAN SEA BASS Whipped Potatoes, Champagne Truffle Sauce	35
6 OZ FILET MIGNON* Whipped Potatoes, Haricot Vert, Cab Jus	31

PRIME STEAKS*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	50
10 OZ FILET MIGNON	54
14 OZ NEW YORK STRIP	52
16 OZ RIBEYE	55

SIDES

JALAPEÑO AU GRATIN	14
ROASTED GARLIC MASHED	13
BROCCOLI AND CAULIFLOWER	13
ROASTED BRUSSELS SPROUTS	13
CHOPHOUSE CORN	12
ASPARAGUS AND HOLLANDAISE	13

ACCESSORIES

BÉARNAISE SAUCE	5
BLACK TRUFFLE BUTTER	6
AU POIVRE	6

DESSERTS

SORBET Chef's Seasonal Selection	9
CRÉME BRULEE Vanilla Custard, Caramelized Sugar Top, Fresh Berries	13

GENERAL MANAGER GREG SAGE | EXECUTIVE CHEF GEOFFREY BAUMBERGER

* Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.