

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP	
EAST COAST	27	COCKTAIL	26
WEST COAST	33	CHILLED WHOLE	
CHILLED CRAB MEAT COCKTAIL	25	MAINE LOBSTER	56

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT	
CHEESE RAVIOLI	
Golden Oak Mushrooms	19
POINT JUDITH CALAMARI	
Sweet Chili Sauce	23
WHITE TRUFFLE CAVIAR	
DEVEILED EGGS <i>gfm</i>	18
"SURF N TURF"* <i>gfm</i>	
Scallops, Braised Short Rib, Gremolata	27
SHRIMP SAUTÉ <i>gfm</i>	
Tabasco Cream Sauce	26
JUMBO LUMP CRAB CAKE	
Kale, Pickled Fennel, Horseradish Mustard Aioli	25
PRIME STEAK TARTARE*	
Capers, Shallots, Crostini	22

SUSHI

SPICY TUNA*	
Cucumber, Scallion, Tempura Fried	21
SOMERSET ROLL*	
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	22
OCEAN ROLL * <i>gfm</i>	
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	25
VEGETABLE ROLL	
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	19
DYNAMITE ROLL	
Tempura Shrimp, Spicy Mayo, Sesame Seeds	23
AHI TUNA TARTARE*	
Avocado, Ginger Ponzu, Sesame Seeds	26

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	18
FRENCH ONION Brandy & Aged Swiss	17
CRISP ICEBERG "WEDGE" <i>gfm</i>	
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	16
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	16
CHOP CHOP SALAD <i>gfm</i>	
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	17
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Blue Cheese, Gourmet Dressing	27

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.



SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Jalapeño Corn Tartar	52
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	47
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	54
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	49
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	49
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	64
CRAB CAKES	Brussels Sprouts, Corn, Tomatoes, Fingerlings, Mustard Cream	48
CHILEAN SEA BASS <i>gfm</i>	Whipped Potatoes, Champagne Truffle Sauce	58

CHICKEN & CHOPS *gfm*

GERBER FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	36
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	49
COLORADO LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	59

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	55	BÉARNAISE SAUCE	6
10 OZ FILET MIGNON	59	BLACK TRUFFLE BUTTER	9
12 OZ BONE-IN FILET	62	AU POIVRE	8
14 OZ NEW YORK STRIP	57	MAYTAG BLUE CHEESE CRUST	7
16 OZ RIBEYE	63	OSCAR STYLE	14
		GARLIC SHRIMP SCAMPI	17
		LOBSTER TAIL	32

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	16	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	14
PARMESAN TRUFFLE FRIES	15	BROCCOLI & CAULIFLOWER <i>gfm</i>	14
LOADED BAKED POTATO <i>gfm</i>	15	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
TWICE BAKED	15	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	13	SAUTÉED MUSHROOMS <i>gfm</i>	14
LOBSTER MASHED POTATOES	23	BLACK TRUFFLE MAC & CHEESE	18

GENERAL MANAGER CHRIS CANTORE | EXECUTIVE CHEF CHRIS MAYER

PRIVATE DINING ROOMS AVAILABLE

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