### SOUPS & SALADS

**LOBSTER BISQUE**
- Butter Poached Lobster

**CREAMY CLAM CHOWDER**
- Fresh Littleneck Clams, Oyster Crackers

**FRENCH ONION**
- Brandy & Aged Swiss

**CRISP ICEBERG “WEDGE”**
- Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing

**BEET SALAD**
- Goat Cheese Mousse, Orange, Frisée, Toasted Almonds

**OCEAN PRIME HOUSE SALAD**
- Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette

**CAESAR SALAD**
- Crisp Romaine, Parmesan Garlic Dressing, Brioche Crotons

**CHOP CHOP SALAD**
- Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing

**SHELLFISH “COBB” SALAD**
- Bacon, Egg, Blue Cheese, Gourmet Dressing

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### APPETIZERS

**SONOMA GOAT CHEESE RAVIOLI**
- Golden Oak Mushrooms

**POINT JUDITH CALAMARI**
- Sweet Chili Sauce

**JUMBO LUMP CRAB CAKE**
- Sweet and Sour Slaw, Horseradish Mustard Aioli

**WHITE TRUFFLE CAVIAR**
- Scallops, Braised Short Rib, Gremolata

**SHRIMP SAUTÉ**
- Tabasco Cream Sauce

**PRIME STEAK TARTARE**
- Capers, Shallots, Crostini

**SONOMA GOAT CHEESE RAVIOLI**
- Golden Oak Mushrooms

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### SUSHI

**PRIME ROLL**
- Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio

**OCEAN ROLL**
- #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil

**SPICY TUNA**
- Avocado, Scallion, Jalapeño, Shiso

**VEGETABLE ROLL**
- Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette

**DYNAMITE ROLL**
- Tempura Shrimp, Spicy Mayo, Sesame Seeds

**HAMACHI CRUDO**
- Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette

**AHI TUNA TARTARE**
- Avocado, Ginger Ponzu, Sesame Seeds

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### COCKTAILS

**BERRIES & BUBBLES**
- Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon Juice, Domaine Chandon Brut, Dry Ice Smoke

**CUCUMBER GIMLET**
- Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice

**HOT & DIRTY MARTINI**
- Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives

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### ON ICE

**OYSTERS ON THE HALF SHELL**
- EAST COAST 29 | WEST COAST 33

**CHILLED CRAB MEAT COCKTAIL** 27

**JUMBO SHRIMP COCKTAIL** 28

**CHILLED WHOLE MAINE LOBSTER** 48

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**"SMOKING" SHELLFISH TOWER**
- Custom Built

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### CAN BE MADE GLUTEN FREE FRIENDLY WITH MODIFICATIONS ON REQUEST
### SEAFOOD

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>BLACKENED SNAPPER</strong></td>
<td>Corn Spoon Bread, Swiss Chard, Corn Emulsion</td>
<td>55</td>
</tr>
<tr>
<td><strong>TERIYAKI SALMON</strong></td>
<td>Shiitake Sticky Rice, Soy Butter Sauce</td>
<td>51</td>
</tr>
<tr>
<td><strong>BRANZINO</strong></td>
<td>Artichoke, Broccolini, Celery Root Puree, Lemon Caper Jus</td>
<td>53</td>
</tr>
<tr>
<td><strong>SEA SCALLOPS</strong></td>
<td>Parmesan Risotto, English Peas, Citrus Vinaigrette</td>
<td>51</td>
</tr>
<tr>
<td><strong>AHI TUNA</strong></td>
<td>Mango, Avocado, Cashews, Spicy Sesame Soy Glaze</td>
<td>53</td>
</tr>
<tr>
<td><strong>ATLANTIC COD</strong></td>
<td>Lobster, Gnocchi, Spring Peas, Lemon Jus</td>
<td>54</td>
</tr>
<tr>
<td><strong>TWIN LOBSTER TAILS</strong></td>
<td>Asparagus, Drawn Butter</td>
<td>66</td>
</tr>
<tr>
<td><strong>LOBSTER LINGUINE</strong></td>
<td>Roasted Tomato Butter, Arugula, Chili Flake, Parmesan</td>
<td>56</td>
</tr>
<tr>
<td><strong>CHILEAN SEA BASS</strong></td>
<td>Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette</td>
<td>60</td>
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</tbody>
</table>

### CHICKEN & CHOPS

<table>
<thead>
<tr>
<th>Dish</th>
<th>Description</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>FREEBIRD FARMS CHICKEN</strong></td>
<td>Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus</td>
<td>39</td>
</tr>
<tr>
<td><strong>SADDLEBERK FARMS PORK</strong></td>
<td>Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction</td>
<td>47</td>
</tr>
<tr>
<td><strong>LAMB CHOPS</strong></td>
<td>Two Double Bone Chops, Roasted Garlic Thyme Jus</td>
<td>61</td>
</tr>
</tbody>
</table>

### PRIME STEAKS AND ACCESSORIES

*All steaks are seasoned and broiled at 1200 degrees*

<table>
<thead>
<tr>
<th>Steaks</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>8 OZ FILET MIGNON</strong></td>
<td>56</td>
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<tr>
<td><strong>10 OZ FILET MIGNON</strong></td>
<td>61</td>
</tr>
<tr>
<td><strong>12 OZ BONE-IN FILET</strong></td>
<td>66</td>
</tr>
<tr>
<td><strong>14 OZ NEW YORK STRIP</strong></td>
<td>61</td>
</tr>
<tr>
<td><strong>16 OZ RIBEYE</strong></td>
<td>65</td>
</tr>
</tbody>
</table>

### SIDES

<table>
<thead>
<tr>
<th>Dish</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>JALAPEÑO AU GRATIN</strong></td>
<td>17</td>
</tr>
<tr>
<td><strong>ROASTED GARLIC MASHED</strong></td>
<td>16</td>
</tr>
<tr>
<td><strong>PARMESAN TRUFFLE FRIES</strong></td>
<td>17</td>
</tr>
<tr>
<td><strong>LOADED BAKED POTATO</strong></td>
<td>16</td>
</tr>
<tr>
<td><strong>TWICE BAKED</strong></td>
<td>16</td>
</tr>
<tr>
<td><strong>SMOKED GOUZA TATER TOTS</strong></td>
<td>16</td>
</tr>
<tr>
<td><strong>WHIPPED POTATOES</strong></td>
<td>15</td>
</tr>
<tr>
<td><strong>BAKED LOBSTER MAC &amp; CHEESE</strong></td>
<td>45</td>
</tr>
</tbody>
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**GENERAL MANAGER TYLER MANISCALCO**  | **EXECUTIVE CHEF STEVE ACKNER**

**PRIVATE DINING ROOMS AVAILABLE**

Call 617.670.1345 and let our culinary team prepare the perfect menu for your special occasion.

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*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.