

SUSHI

PRIME ROLL*

Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio 23

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo, Sesame Seeds 25

SPICY TUNA*

Avocado, Scallion, Jalapeño, Shiso 27

VEGETABLE ROLL

Soy Paper, Crispy Asparagus, Avocado, Daikon,
Mango, Sesame Lime Vinaigrette 19

WEEKDAY LUNCH

Join us for lunch Monday – Friday
from 11:30 a.m. – 4 p.m.

PRIVATE DINING

Ocean Prime Boston features three stunning private dining rooms for our guests to enjoy: The Cambridge Room has its own private entrance and accommodates up to 18 guests; The Seaport Room accommodates up to 22 guests and The Back Bay Room features a fireplace and accommodates up to 60 guests. We'll work with you to create a spectacular menu to meet all your event details.

*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).

LOUNGE MENU

APPETIZERS

POINT JUDITH CALAMARI
Sweet Chili Sauce 27

SONOMA GOAT CHEESE RAVIOLI
Golden Oak Mushrooms 23

PRIME SLIDERS*
Tomato Jam, Cambozola Cheese, Brioche Bun 16

LAMB LOLLIPOPS*
Teriyaki Glaze, Soy Butter Sauce, Togarashi Crumble 25

CRAB CAKE SLIDERS
Jalapeño Corn Tartar, Tillamook Cheddar 22

SMOKED GOUDA TATER TOTS
Cheddar, Garlic Aioli 16

PRIME CHEESEBURGER*
Tillamook Cheddar, Caramelized Onions,
Lettuce, Tomato, Mayo, Pickle Relish 24

AHI TUNA TARTARE*
Avocado, Pickled Ginger, Sour Cream, Citrus Ponzu 23

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

"SMOKING" SHELLFISH TOWER*
Custom Built *Mkt*