**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).
COCKTAILS

BERRIES & BUBBLES
Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon Juice, Domaine Chandon Brut, Dry Ice Smoke  20

OLD FASHIONED
Russell's Reserve 10 Year, Aperol, Angostura Bitters  19

REPOSADO PAPER PLANE
Casamigos Reposado, Aperol, St. Germain, Fresh Lemon Juice  19
National Cocktail Competition Winner of People's Choice Award - Jessica Pratt

APERITIVO
Aperol, Fresh Lemon Jucie, Domaine Chandon Brut, Fresh Blackberries & Raspberries  15

CUCUMBER GIMLET
Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice  18

ESPRESSO MARTINI
Vanilla-Infused Vodka, Kahlua, House Brewed Espresso  18

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

AH 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