

## SUSHI

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### PRIME ROLL\*

Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio 24

### DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo, Sesame Seeds 26

### SPICY TUNA\*

Avocado, Scallion, Jalapeño, Shiso 28

### VEGETABLE ROLL

Soy Paper, Crispy Asparagus, Avocado, Daikon,  
Mango, Sesame Lime Vinaigrette 20

## WEEKDAY LUNCH

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

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## 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

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## APPETIZERS

POINT JUDITH CALAMARI  
Sweet Chili Sauce 28

SONOMA GOAT CHEESE RAVIOLI  
Golden Oak Mushrooms 24

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 24

## ON ICE

OYSTERS ON THE HALF SHELL\*  
EAST COAST 29 WEST COAST 33

CHILLED CRAB MEAT COCKTAIL 28

JUMBO SHRIMP COCKTAIL 29

CHILLED WHOLE MAINE LOBSTER 48

"SMOKING" SHELLFISH TOWER\*

Custom Built *Mkt*