

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

HALF DAY HAPPY HOUR

AVAILABLE IN OUR LOUNGE FRIDAYS ONLY

FROM 11:30 A.M. - 6:00 P.M.

PRIME CHEESEBURGER*

Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish \$15

add French Fries +\$2

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*

East Coast \$2 | West Coast \$2

SUSHI

DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds \$22

OCEAN ROLL* *gfm* #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil \$24

SPICY TUNA* *gfm* Avocado, Scallion, Jalapeño, Shiso \$22

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio \$18

VEGETABLE ROLL

Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette \$15

CHEF'S FEATURE ROLL \$15

BEVERAGES

COCKTAILS

CUCUMBER GIMLET

Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice \$15

TEQUILA COCKTAIL

Maestro Dobel Diamanté, Fresh Orange & Lime Juice, House Infused Agave Nectar \$15

PRIME PASSION

Beluga Vodka, Passion Fruit Liqueur, Fresh Lime Juice, Pineapple Juice, Infused Agave Nectar, Burnt Cinnamon \$15

WINE

BRUT, DOMAINE CHANDON, "CLASSIC," CALIFORNIA \$10

SAUVIGNON BLANC, MATANZAS CREEK, ALEXANDER VALLEY, CALIFORNIA \$10

CHIANTI CECCHI, CHIANTI CLASICO, TUSCANY, ITALY \$10

gfm CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST

*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.