
ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	30
ROSE & GARNET	29	CHILLED WHOLE MAINE LOBSTER	48
<i>Private Label, Cape Cod, MA</i>		"SMOKING" SHELLFISH TOWER	<i>Mkt</i>
WEST COAST	33	Custom Built	
CHILLED CRAB MEAT COCKTAIL	29	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI	Golden Oak Mushrooms	24
POINT JUDITH CALAMARI	Sweet Chili Sauce	26
JUMBO LUMP CRAB CAKE	Sweet and Sour Slaw, Horseradish Mustard Aioli	29
WHITE TRUFFLE CAVIAR DEVILED EGGS	<i>gfm</i>	22
"SURF N TURF"*	<i>gfm</i> Scallops, Braised Short Rib, Gremolata	29
SHRIMP SAUTÉ	<i>gfm</i> Tabasco Cream Sauce	27
PRIME STEAK TARTARE*	Capers, Shallots, Crostini	29

SUSHI

PRIME ROLL*		
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio		24
OCEAN ROLL* <i>gfm</i>		
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil		29
SPICY TUNA* <i>gfm</i>	Avocado, Scallion, Jalapeño, Shiso	28
VEGETABLE ROLL		
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette		21
DYNAMITE ROLL	Tempura Shrimp, Spicy Mayo, Sesame Seeds	27
HAMACHI CRUDO* <i>gfm</i>		
Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette		23
AHI TUNA TARTARE*		
Avocado, Ginger Ponzu, Sesame Seeds		25

SOUPS & SALADS

LOBSTER BISQUE	Butter Poached Lobster	20
CREAMY CLAM CHOWDER	Littleneck Clams, Smoked Bacon, Oyster Crackers	16
FRENCH ONION	Brandy & Aged Swiss	17
CRISP ICEBERG " WEDGE" <i>gfm</i>		
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing		18
OCEAN PRIME HOUSE SALAD <i>gfm</i>		
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette		17
CAESAR SALAD <i>gfm</i>	Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	18
CHOP CHOP SALAD <i>gfm</i>		
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing		18

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.



CHEF SPECIALTIES

BLACKENED SALMON* SALAD <i>gfm</i> Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing	25
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	28
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	23
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	24
SUSHI SALAD Spicy California Roll, Crunchy Romaine, Toasted Garlic, Creamy Wasabi Dressing	29
SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing	29
POKE BOWL* Ahi Tuna, Salmon, Wasabi Tobiko, Avocado, Sriracha Vinaigrette	28
CHILEAN SEA BASS <i>gfm</i> Broccoli, Pearl Onion, Potato Puree, Truffle Vinaigrette	34
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	23

SANDWICH COMBINATIONS

Served with choice of fries, house salad or cup of French onion soup.

FISH SANDWICH Fried, Jalapeno Cabbage Slaw, Tartar Sauce, Toasted Brioche	21
SAKURA WAGYU CHEESEBURGER* Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles	25
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Arugula, Tomato, Tartar Sauce	19

LUNCH FEATURES

PRIME STEAK FRITES* <i>gfm</i> New York Strip, Roasted Garlic & Cotija Fries, Chimichurri	31
MAINE LOBSTER ROLL Choice of Warm or Cold, Toasted Brioche	42
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	29
FREEBIRD FARMS CHICKEN <i>gfm</i> Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	19

SIDES

ROASTED GARLIC MASHED <i>gfm</i>	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
PARMESAN TRUFFLE FRIES	17	CHOPHOUSE CORN <i>gfm</i>	16
BACON CREAMED SPINACH	16	SMOKED GOUDA TATER TOTS	16

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.