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## ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	27
ROSE & GARNET	23	CHILLED WHOLE MAINE LOBSTER	58
<i>Private Label, Cape Cod, MA</i>		"SMOKING" SHELLFISH TOWER	<i>Mkt</i>
		Custom Built	
CHILLED CRAB MEAT COCKTAIL	27	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

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## APPETIZERS

SONOMA GOAT CHEESE RAVIOLI	Golden Oak Mushrooms	19
POINT JUDITH CALAMARI	Sweet Chili Sauce	23
WHITE TRUFFLE CAVIAR DEVILED EGGS	<i>gfm</i>	21
"SURF N TURF"*	<i>gfm</i> Scallops, Braised Short Rib, Gremolata	28
SHRIMP SAUTÉ	<i>gfm</i> Tabasco Cream Sauce	27
JUMBO LUMP CRAB CAKE	Sweet and Sour Slaw, Horseradish Mustard Aioli	27
PRIME STEAK TARTARE*	Capers, Shallots, Crostini	25

## 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
DYNAMITE ROLL	Tempura Shrimp, Spicy Mayo, Sesame Seeds	27
SPICY TUNA*	Avocado, Scallion, Jalapeño, Shiso	28
VEGETABLE ROLL		
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette		19
HAMACHI CRUDO* <i>gfm</i>		
Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette		23
AHI TUNA TARTARE*	Avocado, Ginger Ponzu, Sesame Seeds	24

## SOUPS & SALADS

LOBSTER BISQUE	Butter Poached Lobster	17
FRENCH ONION	Brandy & Aged Swiss	15
CRISP ICEBERG "WEDGE" <i>gfm</i>		
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing		17
OCEAN PRIME HOUSE SALAD <i>gfm</i>		
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette		15
CAESAR SALAD <i>gfm</i>		
Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons		16
CHOP CHOP SALAD <i>gfm</i>		
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing		17

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*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	26
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	26
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	22
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	23
SUSHI SALAD Spicy California Roll, Crunchy Romaine, Toasted Garlic, Creamy Wasabi Dressing	27
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	26
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	32
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	27

## 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	23
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Arugula, Tomato, Tartar Sauce	21

## LUNCH FEATURES

ATLANTIC SALMON AND CRAB FRIED RICE Sweet and Sour Cilantro Vinaigrette, Teriyaki Bok Choy, Broccolini	32
CRISPY SHRIMP SANDWICH Hoagie Roll, Remoulade Sauce, Iceberg, Tomato	20
CHOPPED CHICKEN SALAD Jalapeno Ranch, Pickled Black Beans, Cheddar, Avocado, Tomato, Crispy Tortilla	19
GUAJILLO CHICKEN SOUP Pulled Chicken, Roasted Corn, Avocado, Lime Crema, Masa	Cup 8   Bowl 15

## SIDES

ROASTED GARLIC MASHED <i>gfm</i>	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	17
PARMESAN TRUFFLE FRIES	14	JALAPEÑO AU GRATIN <i>gfm</i>	17
BACON CREAMED SPINACH	16	BLACK TRUFFLE MAC & CHEESE	19

**GENERAL MANAGER ETHAN DELK | EXECUTIVE CHEF CHARLIE TKACIK**

PRIVATE DINING ROOMS AVAILABLE  
Call 214.965.0440 to reserve for your occasion.