

OCEAN PRIME

FISH · STEAKS · COCKTAILS

SOUPS

FRENCH ONION	9
BRANDY & AGED SWISS	

LOBSTER BISQUE	11
SWEET CORN FRITTER	

RAW BAR

COLOSSAL SHRIMP COCKTAIL*	16
OYSTERS ON THE HALF SHELL	16
CHILLED CRAB MEAT COCKTAIL*	17
DUTCH HARBOR KING CRAB LEGS	29
"SMOKING" SHELLFISH TOWER	MKT
SERVED W/HORSERADISH COCKTAIL SAUCE	

APPETIZERS

WHITE TRUFFLE CAVIAR DEVILED EGGS	11
SONOMA GOAT CHEESE RAVIOLI, GOLDEN OAK MUSHROOMS	12
POINT JUDITH CALAMARI, SWEET CHILI, CANDIED CASHEWS	14
AHI TUNA TARTAR, AVOCADO, GINGER PONZU*	16
AGED WISCONSIN CHEDDAR FONDUE FOR THE TABLE	12
"SURF N TURF", SEA SCALLOPS, SLOW BRAISED SHORT RIBS	16
COLOSSAL SHRIMP SAUTÉ, TABASCO CREAM SAUCE	17

SIGNATURE APPETIZER

JUMBO LUMP CRAB CAKE, SWEET CORN CREAM	16
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SALADS

CAESAR SALAD, CRISP ROMAINE, PARMESAN GARLIC DRESSING, BRIOCHE CROUTONS	9
CRISP WEDGE OF ICEBERG, RED ONION, SMOKED BACON, GRAPE TOMATOES, BLEU CHEESE, CABERNET BUTTERMILK DRESSING	10
OCEAN PRIME HOUSE SALAD, ROMAINE, SPINACH, GRANNY SMITH APPLES, GOAT CHEESE, WALNUTS, SHERRY MUSTARD VINAIGRETTE	10
CHOP CHOP SALAD, HARD COOKED EGG, SALAMI, FRESH MOZZARELLA, SMOKED BACON, CLUB DRESSING	11
SHELLFISH "COBB" SALAD SHRIMP, LOBSTER, CRAB, BACON, BLEU CHEESE, GOURMET DRESSING	19

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

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CHEF'S COMPOSITIONS

SHRIMP PAPPARDELLE PASTA, SPINACH, TOMATOES, SPICY GARLIC CREAM	26
CRAB CRUSTED BLUE TILAPIA, WARM FINGERLING POTATO SALAD	27
PORK PORTERHOUSE, BRUSSELS SPROUTS, PORT WINE REDUCTION	27
GERBER FARMS CHICKEN, ASPARAGUS, LEMON PAN JUS	24
JUMBO LUMP CRAB CAKES, SWEET CORN CREAM, SUCCOTASH	31
SHORT RIB "OSSO BUCO", HORSERADISH WHIPPED POTATOES, CARROTS	28
GINGER SALMON, SUGAR SNAP PEAS, SOY BUTTER SAUCE	30
SEA SCALLOPS, GREEN BEANS, WHOLE GRAIN MUSTARD CREAM	31
TWIN LOBSTER TAILS, ASPARAGUS, DRAWN BUTTER	39
SALT N PEPPER TUNA, WILD MUSHROOMS, GREEN PEPPERCORN SAUCE	37
CHILEAN SEA BASS, WHIPPED POTATOES, CHAMPAGNE TRUFFLE SAUCE	42

PRIME FEATURE

BLACKENED RED FISH, WILTED SPINACH & JALAPENO CORN TARTAR 29

ALL STEAKS ARE PREPARED WITH HOUSE MADE SEASONING AND BROILED AT 1200 DEGREES

PRIME STEAKS

8 OZ PETITE FILET MIGNON	35
10 OZ FILET MIGNON	40
12 OZ BONE-IN FILET	44
14 OZ NEW YORK STRIP	41
16 OZ KANSAS CITY STRIP	40
16 OZ RIBEYE	39

ACCESSORIES

BEARNAISE SAUCE	2
GREEN PEPPERCORN SAUCE	2
BLACK TRUFFLE BUTTER	4
MAYTAG BLEU CHEESE CRUST	4
OSCAR STYLE	9
GARLIC SHRIMP SCAMPI	12

THE MODERN AMERICAN SUPPER CLUB

LET US ROLL OUT THE RED CARPET
CALL 214.965.0440 AND LET OUR CULINARY TEAM
PREPARE THE PERFECT MENU FOR YOUR SPECIAL OCCASION

PRIVATE DINING ROOM AVAILABLE

GENERAL MANAGER WALTER HATCHER
EXECUTIVE CHEF SONNY PACHE

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POTATOES

SCALLION TWICE BAKED, VERMONT CHEDDAR CHEESE, APPLEWOOD SMOKED BACON	9
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CREAMY WHIPPED POTATOES 8

LOADED SEA SALT BAKED POTATO 8

CANDIED YAMS WITH MARSHMALLOW BRULEE 8

ROASTED GARLIC MASHED 9

PARMESAN TRUFFLE FRENCH FRIES 9

JALAPENO AU GRATIN 10

LOBSTER MASHED POTATOES 14

SUPPER CLUB SIDES

STEAMED BROCCOLI 8

CHOPHOUSE CORN 8

GLAZED CARROTS, BROWN SUGAR BUTTER 8

CREAMED SPINACH WITH SMOKED BACON 9

WILD RICE PILAF, DRIED CRANBERRIES, ALMONDS 9

CARAMELIZED BRUSSELS SPROUTS 9

SAUTÉED WILD MUSHROOMS 9

JUMBO ASPARAGUS WITH HOLLANDAISE 10

BLACK TRUFFLE MACARONI & CHEESE 12

OUR CHEFS TAKE PRIDE IN SOURCING THE HIGHEST QUALITY INGREDIENTS AVAILABLE. WE USE SIMPLE, PURE AND REGIONAL FLAVORS ON OUR MADE FROM SCRATCH MENU. OUR PRIME FISH IS SELECTED DAILY FOR FRESHNESS AND WE FEATURE WILD AND NATURALLY HARVESTED FISH RECOMMENDED BY THE MONTEREY BAY AQUARIUM'S SEAFOOD WATCH. OUR STEAKS INCLUDE USDA PRIME CUTS AND ARE AGED FOR MAXIMUM TENDERNESS AND FLAVOR.