Ocean Prime

FISH · STEAKS · COCKTAILS

GIG GLUTEN INTOLERANCE GROUP

APPETIZERS

"Surf n Turf", Sea Scallops, Slow Braised Short Ribs	16
Oysters on the Half Shell *	16
Dutch Harbor King Crab Legs	29
"Smoking" Shellfish Tower* Served w/horseradish cocktail sauce	Mkt

SALADS

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

CHEF'S COMPOSITIONS

Sea Scallops, Green Beans, Whole Grain Mustard Cream	31
Gerber Farms Chicken, Asparagus, Lemon Pan Jus	24
Pork Porterhouse, Brussels Sprouts, Port Wine Reduction	27
Blackened Red Fish, Wilted Spinach & Jalapeno Corn Tartar	29
Chilean Sea Bass, Whipped Potatoes, Champagne Truffle Sauce	42

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
Oscar Style	9
Garlic Shrimp Scampi	12

SUPPER CLUB SIDES

Jumbo Asparagus with Hollandaise	10
Chophouse Corn	8
Steamed Broccoli	8
Wild Rice Pilaf	9
Glazed Carrots, Brown Sugar Butter	8

POTATOES

Scallion Twice Baked with Cheddar Cheese & Bacon	9
Creamy Whipped Potatoes	8
Parmesan Truffle French Fries	9
Jalapeno Au Gratin	10
Roasted Garlic Mashed	9
Loaded Sea Salt Baked Potato	8

INDULGENCES

Sorbet Chef's Seasonal Selection	7
Crème Brulee Vanilla Custard w/Caramelized Sugar Top and Fresh Berries	9

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies.