

OCEAN PRIME

FISH • STEAKS • COCKTAILS

RAW BAR

DAILY SELECTION OF OYSTERS
ON THE HALF SHELL 16

JUMBO SHRIMP COCKTAIL 14

CHILLED COLOSSAL
CRAB MEAT COCKTAIL
Crab Louis Sauce 16

DUTCH HARBOR
KING CRAB LEGS 20

APPETIZERS

TRUFFLED DEVEILED EGGS 10

SWEET CHILI

POINT JUDITH CALAMARI 12

AGED WISCONSIN
CHEDDAR FONDUE 12

AHI TUNA TARTAR
Avocado, Ginger Ponzu 14

JUMBO LUMP CRAB CAKE
Sweet Corn Cream 14

SOUPS

FRENCH ONION
Brioche Crouton & Aged Swiss 7

LOBSTER BISQUE
Sweet Corn Fritter 10

SALADS

CRISP WEDGE OF ICEBERG
Red Onion, Smoked Bacon,
Grape Tomatoes, Bleu Cheese,
Cabernet Buttermilk Dressing 7

CAESAR SALAD
Crisp Romaine, Parmesan Garlic Dressing,
Brioche Croutons 7

OCEAN PRIME HOUSE SALAD
Romaine, Spinach, Granny Smith Apples,
Goat Cheese, Walnuts,
Sherry Mustard Vinaigrette 8

CHOP CHOP SALAD
Hard Cooked Egg, Salami, Fresh Mozzarella,
Smoked Bacon, Club Dressing 9

HEIRLOOM TOMATO SALAD
Red Wine Vinaigrette, Humboldt Fog Goat
Cheese, Red Onion, Wild Arugula 10

SIGNATURE SALADS

PARMESAN CRUSTED CHICKEN CAESAR 10
Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil

CHICKEN CHOPPED SALAD 12
Roasted Chicken, Asparagus, Goat Cheese, Dates, Corn, Sherry Vinaigrette

CRAB WEDGE 13
Jumbo Lump Crab, Tomatoes, Red Onion, Maytag Blue Cheese, Louis Dressing

SHELL FISH "COBB" SALAD 16
Shrimp, Lobster, Crab, Bacon, Blue Cheese, Gourmet Dressing

ASIAN TUNA SALAD 17
Chili Rubbed Tuna, Seven Vegetables, Toasted Almonds, Rice Wine Vinaigrette

BLACKENED SALMON SALAD 15
Strawberries, Red Grapes, Walnuts, Poppy Seed Dressing

SANDWICHES

served with choice of fries, cup of lobster bisque or house salad

TURKEY CLUB 9
Toasted Brioche, Cure 81 Ham, Swiss Cheese, Smoked Bacon, Mayonnaise

DELUXE CHICKEN SANDWICH 10
Lettuce, Tomato, Onion, Cheddar, Bread & Butter Pickles, 1,000 Island Dressing

8 OZ KOBE CHEESEBURGER Vermont Cheddar, French Fries 12

CRISPY FISH SANDWICH 13
Sharp Cheddar Cheese, Spicy Lettuce Slaw

MARYLAND CRAB MELT 14
Tillamook Cheddar Cheese, Jalapeño Corn Tartar

PRIME FRENCH DIP 15
Shaved Ribeye, Caramelized Onions, Provolone, Creamy Horseradish, Au Jus

LUNCH FEATURE

CRAB CRUSTED BLUE TILAPIA
French Green Beans, Fingerling Potatoes 19

PRIME SPECIALTIES

SPICY FETTUCINE POMODORO Chicken, Basil, Red Pepper 13

GERBER FARMS CHICKEN Asparagus, Truffle Mac, Lemon Pan Jus 14

COLOSSAL SHRIMP SAUTÉE 17
Angel Hair Pasta, Tabasco Cream Sauce

GINGER SALMON Snap Peas, Sticky Rice, Soy Butter Sauce 18

BLACKENED RED FISH 18
Wilted Spinach, Jalapeño Au Gratin, Corn Tartar

CHILEAN SEA BASS 24
Glazed Carrots, Mashed, Champagne Truffle Sauce

10 OZ PRIME NEW YORK STRIP 26
Scallion Twice Baked Potato, Asparagus

7 OZ FILET Roasted Garlic Mashed, Haricot Vert, Cabernet Jus 27

General Manager Brandon Davis • Executive Chef Sonny Pache

OCEAN PRIME

FISH • STEAKS • COCKTAILS

PRIME COCKTAILS

BERRIES & BUBBLES

Belvedere Citrus Vodka,
Marinated Blackberries,
Housemade Sour,
Domaine Chandon Brut 13

TEQUILA COCKTAIL

Corzo Silver Tequila,
Fresh Squeezed Orange and Lime Juice,
House Infused Agave Nectar 12

CUCUMBER GIMLET

Bombay Sapphire Gin,
Muddled Fresh Cucumber,
Hand-Squeezed Lime 12

OXYGEN

Absolut Berri Açai Vodka, Plymouth,
Muddled White Grapes, Fresh Basil,
Hand-Squeezed Lemon 12

PEAR GRAPEFRUIT FIZZ

Asian Pear Infused Finlandia Grapefruit
Vodka, Hand-Squeezed Lime,
& Grapefruit Soda 12

BLACK ORCHID

Belvedere Black Raspberry Vodka,
St. Germaine Elderflower Liqueur,
Hand-squeezed Lemon &
White Cranberry Juice 12

BY THE GLASS

SPARKLING WINES

Champagne, Rose, Pommery,
"POP," NV, 187ml 18
Brut, Piper Sonoma,
Sonoma County, NV..... 11 / 43

Brut, Domaine Chandon,
"Classic," NV 12 / 48
Champagne, Brut, Veuve Clicquot,
"Yellow Label," NV 23 / 92
Champagne, Brut,
Dom Perignon, 2000..... 60 /240

WHITE WINES

Riesling, Chateau Ste. Michelle,
Columbia Valley, 2008 9 / 36
White, Sokol Blosser,
"Evolution," NV, Oregon 12 / 48
Sauvignon Blanc, Casa Lapostolle,
Rapel Valley, 2009, Central Valley.. 8 / 32
Pinot Grigio, Folanari,
delle Venezie, 2008 9 / 36
Sauvignon Blanc, Honig,
Napa Valley, 2008..... 10 / 40
Sauvignon Blanc, Cakebread
Cellars, Napa Valley, 2008..... 19 / 76
Albarino, Algarairo, Rias Baixas,
2007, Galicia 13 / 52
Riesling, Trimbach, Alsace,
2007, Alsace 13 / 52
Pinot Grigio, Swanson,
Napa Valley, California, 2007..... 11 / 44
Pinot Grigio, Santa Margherita,
2008, Alto Adige 16 / 64
Sauvignon Blanc, Chateau Souverain,
Alexander Valley, 2007 9 / 36
Pouilly-Fuisse, Georges Duboeuf,
"Flower Label," 2007, Burgundy.. 14 / 56
Chardonnay, Chamisal Vineyards,
"Stainless Chardonnay,"
Central Coast 2008 12 / 48
Chardonnay, Flora Springs,
Napa Valley, 2008..... 11 / 44
Chardonnay, Rodney Strong,
Sonoma County, 2008 9 / 36
Chardonnay, Francis Coppola,
"Director's Cut,"
Russian River Valley, 2007..... 14 / 56
Chardonnay, Waugh Cellars,
Russian River Valley, 2008..... 18 / 72
Chardonnay, Far Niente,
Napa Valley, 2007..... 23 / 92
Chardonnay, Trefethen,
Napa Valley, 2007..... 20 / 80

RED WINES

Pinot Noir, Chalone,
Monterey County, 2008 11 / 44
Pinot Noir, Morgan,
"Twelve Clones,"
Santa Lucia Highlands, 2007..... 17 / 68
Sardon de Duero, Abadia Retuerta,
"Rivola," 2007, Castilla Y Leon... 11 / 44
Pinot Noir, McManis,
California, 2008 9 / 36
Bourgogne, Joseph Drouhin,
"Laforet," 2006, Burgundy 10 / 40
Chianti Classico, Rocca delle
Macie, 2007, Tuscany 11 / 44
Pinot Noir, Goldeneye,
Anderson Valley, 2006..... 29 /116
Merlot, Sterling, "Vintner's
Collection," Central Coast, 2007 9 / 36
Zinfandel, Kunde, "Estate,"
Sonoma Valley, 2006 11 / 44
Cabernet Sauvignon, Hess Select,
2007, California 11 / 40
Shiraz, Penfolds, "Koonunga Hill,"
South Eastern Australia, 2007 10 / 40
Merlot, Raymond, "Reserve,"
Napa Valley, 2005..... 13 / 52
Cabernet Sauvignon, J. Lohr,
"Seven Oaks," Paso Robles, 2007 9 / 36
Malbec, Terrazas de los Andes,
Reserva, 2006, Mendoza..... 12 / 48
Cabernet Sauvignon,
B.R. Cohn, "Silver Label,"
North Coast, 2007 11 / 44
Merlot, Steltzner,
Stags Leap District, 2006..... 20 / 80
Cabernet Sauvignon, "Cask,"
Rubicon Estate,
Rutherford, 2006..... 35 /140
Cabernet Sauvignon, Stag's Leap
Wine Cellars, "Artemis,"
Napa Valley, 2006..... 28 /112

INDULGENCES

WHITE CHOCOLATE

KEY LIME TART
Whipped Cream and
Vanilla Anglaise 7

BLUEBERRY LEMON CHEESECAKE

Graham Cracker Crust,
Blueberry Syrup 7

CHOCOLATE PEANUT BUTTER PIE

Peanut Butter Mousse
and Bittersweet
Chocolate Ganache 7

SORBET

Chef's Selection of
Seasonal Sorbet,
Almond Cookie 7

CREME BRULEE

Vanilla Custard,
Caramelized Sugar Top
and Fresh Berries 8

TEN LAYER CARROT CAKE

Cream Cheese Icing and
Pineapple Syrup 8

CHOCOLATE CAKE & ICE CREAM

Hand Spun Vanilla Bean
Ice Cream and
Chocolate Sauce 8

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