

# OCEAN PRIME

FISH • STEAKS • COCKTAILS

## SOUPS

FRENCH ONION 8  
BRANDY & AGED SWISS

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LOBSTER BISQUE 11  
SWEET CORN FRITTER

## RAW BAR

COLOSSAL SHRIMP COCKTAIL 14  
OYSTERS ON THE HALF SHELL \* 16  
CHILLED CRAB MEAT COCKTAIL 16  
DUTCH HARBOR KING CRAB LEGS 20  
"SMOKING" SHELL FISH TOWER\* MKT  
SERVED W/HORSERADISH COCKTAIL SAUCE

## APPETIZERS

WHITE TRUFFLE CAVIAR DEVEILED EGGS 10  
SONOMA GOAT CHEESE RAVIOLI, GOLDEN OAK MUSHROOMS 11  
SWEET CHILI POINT JUDITH CALAMARI 13  
AHI TUNA TARTAR , AVOCADO, GINGER PONZU\* 15  
AGED WISCONSIN CHEDDAR FONDUE FOR THE TABLE 12  
CLASSIC OYSTERS ROCKEFELLER\* 14  
"SURF N TURF", SEA SCALLOPS, SLOW BRAISED SHORT RIBS\* 15  
COLOSSAL SHRIMP SAUTÉ, TABASCO CREAM SAUCE 16

## SIGNATURE APPETIZER

JUMBO LUMP CRAB CAKE, SWEET CORN CREAM 15

## SALADS

CRISP WEDGE OF ICEBERG, RED ONION,  
SMOKED BACON, GRAPE TOMATOES,  
BLEU CHEESE, CABERNET BUTTERMILK DRESSING 9

CAESAR SALAD, CRISP ROMAINE, PARMESAN GARLIC  
DRESSING, BRIOCHE CROUTONS 9

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 10

HEIRLOOM TOMATO SALAD, RED WINE VINAIGRETTE, HUMBOLDT FOG  
GOAT CHEESE, RED ONION, WILD ARUGULA 12

\*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 COMPOSITION

GINGER SALMON, STIR-FRIED SNAP PEAS, SOY BUTTER SAUCE	29
SEA SCALLOPS, GREEN BEANS, WHOLE GRAIN MUSTARD CREAM	29
GERBER FARMS AMISH CHICKEN, ASPARAGUS, LEMON PAN JUS	23
10 OZ KOBE CHEESEBURGER, BBQ, HOUSE MADE PICKLES, FRENCH FRIES	18
PORK PORTERHOUSE, FRENCH BEANS, POMMERY MUSTARD JUS	27
BLACKENED SWORDFISH, WILTED SPINACH & JALAPENO CORN TARTAR	30
JUMBO LUMP CRAB CAKES, ASPARAGUS, SWEET CORN CREAM	29
SALT N PEPPER TUNA, WILD MUSHROOMS, GREEN PEPPERCORN SAUCE	34
CHILEAN SEA BASS, GLAZED CARROTS, CHAMPAGNE TRUFFLE SAUCE	37

## PRIME FEATURE

CRAB CRUSTED BLUE TILAPIA, FRENCH BEANS, FINGERLING POTATOES	26
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## FRESH FISH

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

10 OZ BLUE TILAPIA	19
10 OZ LAKE WHITEFISH	23
8 OZ SEA SCALLOPS	27
10 OZ SWORDFISH	30
9 OZ TWIN LOBSTER TAILS	32
10 OZ ALASKAN HALIBUT	32
10 OZ CHILEAN SEA BASS	36

## PRIME STEAKS

7 OZ PETITE FILET MIGNON	32
10 OZ FILET MIGNON	38
12 OZ BONE-IN FILET	42
14 OZ NEW YORK STRIP	39
16 OZ KANSAS CITY STRIP	38
18 OZ RIBEYE	40
12 OZ RACK OF LAMB	39

## SAUCES, BUTTERS & TOPPINGS

BÉARNAISE SAUCE	3
GREEN PEPPERCORN & COGNAC SAUCE	3
BLACK TRUFFLE BUTTER	4
MAYTAG BLEU CHEESE CRUST	5
"OSCAR" STYLE W/ JUMBO LUMP CRABMEAT & BEARNAISE SAUCE	7

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## POTATOES

SCALLION TWICE BAKED WITH CHEDDAR CHEESE & BACON	9
CREAMY WHIPPED POTATOES	8
PARMESAN TRUFFLE FRENCH FRIES	8
JALAPENO AU GRATIN	9
ROASTED GARLIC MASHED	9
SWEET POTATO FRENCH FRIES, MANGO KETCHUP	9
SEA SALT BAKED POTATO, BUTTER & SOUR CREAM	8
CANDIED YAMS WITH MARSHMALLOW BRULEE	8

## SUPPER CLUB SIDES

CREAMED SPINACH	9
JUMBO ASPARAGUS WITH HOLLANDAISE	10
FRENCH BEAN AMANDINE	8
SAUTÉED WILD MUSHROOMS	9
CHOPHOUSE CORN	8
STEAMED BROCCOLI	8
WILD RICE PILAF	9
SESAME STIR-FRIED SNAP PEAS	8
GLAZED CARROTS, BROWN SUGAR BUTTER	9
BLACK TRUFFLE MACARONI & CHEESE	11

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.