

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 SWORDFISH** 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 Chris Holmes • Executive Chef Geoff Harman

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. Germain 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 / 44

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,
2008, 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, Algarreiro,
Rias Baixas,
2007, Galacia 13 / 52
Riesling, Trimbach,
Alsace, 2007, Alsace..... 13 / 52
Pinot Grigio, Swanson,
Napa Valley, 2008 11 / 44
Pinot Grigio, Santa Margherita,
2008, Alto Adige 16 / 64
Sauvignon Blanc,
Chateau Souverain,
Alexander Valley, 2008 9 / 36
Pouilly-Fuisse,
Georges Duboeuf, "Flower
Label," 2008, Burgundy 14 / 56
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, 2008..... 14 / 56
Chardonnay, Waugh Cellars,
Russian River Valley, 2008..... 18 / 72
Chardonnay, Far Niente,
Napa Valley, 2008..... 23 / 92
Chardonnay, Trefethen,
Napa Valley, 2008..... 14 / 56

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

RED WINES

Pinot Noir, Chalone,
Monterey, 2008 10 / 40
Pinot Noir, Morgan, "Twelve Clones,"
Santa Lucia Highlands, 2008..... 18 / 72
Sardon de Duero, Abadia Retuerta,
"Rivola," 2007, Castilla Y Leon 11 / 44
Pinot Noir, McManis,
California, 2008 9 / 36
Bourgogne, Joseph Drouhin,
"Laforet," 2007, Burgundy 12 / 48
Chianti Classico, Rocca delle
Macie, 2007, Tuscany..... 13 / 52
Pinot Noir, Goldeneye, Anderson
Valley, 2006..... 31 /124
Merlot, Sterling, "Vintner's
Collection," Central Coast, 2008.. 9 / 36
Chateau Meney, St. Estephe, 2004 . 28 /112
Cabernet Sauvignon, Sebastiani,
Sonoma County, 2006 12 / 48
Zinfandel, Kunde, "Estate,"
Sonoma, 2006 11 / 44
Cabernet Sauvignon,
Hess Select, 2007 12 / 48
Shiraz, Penfolds, "Koonunga Hill,"
South Eastern Australia, 2008 10 / 40
Merlot, Raymond, "Reserve,"
Napa, 2006 14 / 56
Cabernet Sauvignon, J. Lohr,
"Seven Oaks," Paso Robles, 2007 9 / 36
Malbec, Terrazas de los Andes,
Reserva, 2007, 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, Mt. Veder, Hess
Collection Napa Valley, 2006 18 / 72
Oracle, Miner Family Vineyards,
Oakville, 2005..... 34 /120
Cabernet Sauvignon,
Stag's Leap Wine Cellars,
"Artemis," Napa Valley, 2006 28 /100

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

CHOOSE ONE OF
OUR BEAUTIFUL
PRIVATE DINING
ROOMS FOR YOUR
NEXT PARTY,
BUSINESS
MEETING OR
SPECIAL EVENT.

CALL 248-458-0500.

WWW.OCEAN-PRIME.COM

A CAMERON MITCHELL RESTAURANT