

OCEAN PRIME

FISH • STEAKS • COCKTAILS

Raw Bar

Daily Selection Of Oysters On The Half Shell	\$ 16
Jumbo Shrimp Cocktail	\$ 15
Chilled Colossal Crab Meat Cocktail, Crab Louis Sauce	\$ 16
“Smoking” Shell Fish Tower	Mkt

Soups

French Onion, Brioche Crouton & Aged Swiss	\$ 8
She Crab Bisque & Crab Fritter	\$ 9

Appetizers

Truffled Deviled Eggs	\$ 11
Sonoma Goat Cheese Ravioli, Golden Oak Mushrooms	\$ 12
Sweet Chili Point Judith Calamari	\$ 13
Aged Wisconsin Cheddar Fondue	\$ 13
Ahi Tuna Tartar, Avocado, Ginger Ponzu	\$ 15
Prime Beef Carpaccio, Creamy Horseradish	\$ 14
Crispy Fried Crab Cake, Yellow Corn Cream	\$ 15
“Surf n Turf,” Sea Scallops, Boneless Short Ribs	\$ 16
Classic Oysters Rockefeller	\$ 15

Signature Appetizer

Colossal Shrimp Saute, Tabasco Cream Sauce	\$ 17
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Salads

Crisp Wedge of Iceberg, Red Onion, Smoked Bacon, Grape Tomatoes, Bleu Cheese, Cabernet Buttermilk Dressing	\$ 9
Hearts of Romaine Knife & Fork Caesar, Parmesan Garlic Dressing & Sourdough Crostini	\$ 9
Spinach Salad, Crispy Pancetta, Goat Cheese, Brioche Croutons, Red Onion, Dijon Vinaigrette	\$ 9
Ocean Prime House Salad, Romaine, Spinach, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	\$ 10
Chop Chop Salad, Hard Cooked Egg, Salami, Red Onion, Fresh Mozzarella, Smoked Bacon, Club Dressing	\$ 11

*Ask your server about menu items that are cooked to order or served raw. Consuming raw or undercooked meats, poultry, seafood, or shellfish may increase your risk of foodborne illness.

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Chef's Specialties

Pecan Crusted Mountain Trout, Skillet Beans, Brown Butter	\$ 23
Park Farms Amish Chicken, Asparagus, Lemon Pan Jus	\$ 24
Seared Tuna, Tangerine Spinach Salad, Soy Butter Sauce	\$ 32
Diver Sea Scallops, Green Beans, Whole Grain Mustard Cream	\$ 29
Jumbo Lump Crab Cakes, Asparagus, Sweet Corn Cream	\$ 28
Blackened Snapper, Wilted Spinach, Jalapeno Corn Tartar	\$ 32
Chilean Sea Bass, Glazed Carrots, Champagne Truffle Sauce	\$ 36

Prime Feature

Ginger Salmon, Stir-Fried Snap Peas, Soy Butter Sauce	\$ 29
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Prime Fish

Prime Steaks

All prime cuts are prepared with house made seasoning and broiled at 1200° degrees

Mountain Trout	\$ 21	7 oz Petite Filet Mignon	\$ 31
Mahi Mahi	\$ 28	10 oz Filet Mignon	\$ 37
Atlantic Salmon	\$ 28	12 oz Bone-In Filet	\$ 43
Scallops	\$ 28	14 oz New York Strip	\$ 41
Red Snapper	\$ 30	16 oz Kansas City Strip	\$ 39
King Salmon	\$ 31	18 oz Ribeye	\$ 39
Chilean Sea Bass	\$ 34	22 oz Porterhouse	\$ 48
Australian Lobster Tail	\$ 32	12 oz Rack of Lamb	\$ 37

Extras

Béarnaise Sauce	\$ 3
Cabernet Sauce	\$ 3
Green Peppercorn & Cognac Sauce	\$ 3
Black Truffle Butter	\$ 5
Maytag Bleu Cheese Crust	\$ 5
"Oscar" Style w/Jumbo Lump Crabmeat & Béarnaise Sauce	\$ 7

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Potatoes

Home Style Potato Latkes w/Apple Sauce & Sour Cream	\$ 9
Creamy Whipped Potatoes	\$ 8
Sea Salt Vinegar Fries	\$ 8
Maytag Bleu Cheese Whipped	\$ 9
Jalapeno Au Gratin	\$ 9
Sea Salt Baked Potato, Butter & Sour Cream	\$ 8
Scallion Twice Baked with Cheddar Cheese & Bacon	\$ 9
Candied Yams with Marshmallow Brulee	\$ 8

Supper Club Sides

Creamed Spinach	\$ 9
Jumbo Asparagus with Hollandaise	\$ 10
French Bean Amandine	\$ 8
Sauteed Wild Mushrooms	\$ 9
Chophouse Corn	\$ 8
Steamed Broccoli	\$ 8
Crispy Onion Straws with Creamy Horseradish	\$ 7
Sesame Stir-Fried Snap Peas	\$ 8
Glazed Carrots, Brown Sugar Butter	\$ 9
Black Truffle Macaroni & Cheese	\$ 11

THE MODERN AMERICAN SUPPER CLUB

Let Us Roll Out the Red Carpet

Call (813) 490-5288 and Let Our Culinary Team
Prepare The Perfect Menu For Your Special Occasion.

Large Party Room Available

GENERAL MANAGER BRANDON DAVIS
EXECUTIVE CHEF JEFF HOSTENSKÉ