

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
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

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
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

Sandwiches

All sandwiches served with choice of fries, cup of she crab bisque or house salad

Chicken Club w/Toasted Brioche, Swiss Cheese, Smoked Bacon	\$ 12
Ocean Prime Steak Burger w/Maytag Bleu Cheese, Caramelized Bacon	\$ 13
Maryland Crab Melt w/Tillamook Cheddar Cheese, Jalapeno Corn Tartar	\$ 16
Soy Glazed Tuna w/Pickled Cucumber, Wasabi Mayonnaise	\$ 17

*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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Signature Salads

- Chicken Chopped Salad w/ Roasted Chicken, Asparagus, Goat Cheese, Dates, Corn, Sherry Vinaigrette \$ 13
- Crab Wedge w/Alaskan King Crab Meat, Grape Tomatoes, Red onion, Maytag Bleu Cheese, Crab Louie Dressing \$ 14
- Blackened Salmon w/Strawberry, Walnuts, Poppy Seed Dressing \$ 16
- Black & Bleu Caesar w/ Flat Iron Steak, Bleu Cheese, Caesar Dressing \$ 17

Prime Fish

- Pecan Crusted Mountain Trout w/Skillet Beans, Potato Puree, Brown Butter \$ 15
- Colossal Shrimp Sautee w/Angel Hair Pasta, Tabasco Cream Sauce \$ 17
- Ginger Salmon w/ Snap Peas, Sticky Rice, Soy Butter Sauce \$ 18
- Blackened Red Snapper w/ Wilted Spinach, Jalapeno Au Gratin, Corn Tartar \$ 19
- Chilean Sea Bass w/Glazed Carrots, Mashed Potato, Champagne Truffle Sauce \$ 24

Chef's Feature

- Shellfish "Cobb" Salad w/Shrimp, Lobster, Crab, Bacon Gourmet Dressing \$ 17

Prime Entrees

- Park Farms Chicken w/Asparagus, Truffle Mac & Cheese, Lemon Pan Jus \$ 14
- Diver Scallops w/Slow Braised Short Ribs, Wilted Spinach \$ 19
- Flat Iron Steak & Fries w/Forest Mushroom Bordelaise \$ 23
- Bacon Wrapped Bleu Cheese Filet w/ Mashed Potato, Veal Reduction \$ 25
- NY Strip w/Asparagus, Twice Baked Potato \$ 29

18% Gratuity Added on Parties of 6 or More

General Manager Brandon Davis / Executive Chef Jeff Hostenske

www.ocean-prime.com