

OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

GLUTEN-FREE FRIENDLY MENU

Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly menus, however our kitchen is not completely gluten free.

APPETIZERS

"SURF N TURF" Sea Scallops, Slow Braised Short Ribs	22
OYSTERS ON THE HALF SHELL*	20
DUTCH HARBOR KING CRAB LEGS	34
"SMOKING" SHELLFISH TOWER* Custom Built	Mkt

SALADS

CRISP WEDGE OF ICEBERG Red Onion, Smoked Bacon, Grape Tomatoes, Bleu Cheese, Cabernet Buttermilk Dressing	13
OCEAN PRIME HOUSE SALAD Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	14
CHOP CHOP SALAD Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	13

CHEF'S COMPOSITIONS

SEA SCALLOPS Parmesan Risotto, English Peas, Citrus Vinaigrette	39
DUROC PORK CHOP Long Bone Rib Chop, Marble Potatoes, Kale, Mustard Jus	39
PITMAN FARMS CHICKEN Ratatouille, Lemon Pan Jus	33
YELLOWFIN TUNA Marble Potatoes, Fava Beans, Truffle Jus	44
LAMB Two Double Cut Chops, English Peas, Mushrooms, Caramelized Onions, Mint Jus	49
CHILEAN SEA BASS Whipped Potatoes, Champagne Truffle Sauce	47

PRIME STEAKS*

All steaks are seasoned and broiled at 1200 degrees

6 OZ 8 OZ FILET MIGNON	44 49
10 OZ FILET MIGNON	52
12 OZ BONE-IN FILET	56
14 OZ NEW YORK STRIP	50
16 OZ KANSAS CITY STRIP	52
16 OZ RIBEYE	52

ACCESSORIES

BÉARNAISE SAUCE	5
BLACK TRUFFLE BUTTER	5
AU POIVRE	6
OSCAR STYLE	18

SIDES

JALAPEÑO AU GRATIN	13
ROASTED GARLIC MASHED	12
LOADED BAKED POTATO	12
TWICE BAKED	13
CREAMY WHIPPED POTATOES	12
LOBSTER MASHED POTATOES	23
STEAMED BROCCOLI	12
CHOPHOUSE CORN	11
ASPARAGUS AND HOLLANDAISE	13

DESSERTS

SORBET Chef's Seasonal Selection	9
CRÉME BRULEE Vanilla Custard, Caramelized Sugar Top, Fresh Berries	12

GENERAL MANAGER GREG SAGE | EXECUTIVE CHEF GEOFFREY BAUMBERGER

* Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness.