

# 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	<i>Mkt</i>

### 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	26
PITMAN FARMS CHICKEN Ratatouille, Lemon Pan Jus	21
CHILEAN SEA BASS Whipped Potatoes, Champagne Truffle Sauce	35
FILET MIGNON* Whipped Potatoes, Haricot Vert, Cab Jus	31

### PRIME STEAKS\*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	49
10 OZ FILET MIGNON	52
14 OZ NEW YORK STRIP	50
16 OZ RIBEYE	52

### ACCESSORIES

BÉARNAISE SAUCE	5
BLACK TRUFFLE BUTTER	5
AU POIVRE	6

### SIDES

JALAPEÑO AU GRATIN	13
ROASTED GARLIC MASHED	12
CREAMY WHIPPED POTATOES	12
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.