

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	19
OYSTERS ON THE HALF SHELL*	19
DUTCH HARBOR KING CRAB LEGS	30
"SMOKING" SHELLFISH TOWER* Custom Built	Mkt

SALADS

CRISP WEDGE OF ICEBERG Red Onion, Smoked Bacon, Grape Tomatoes, Bleu Cheese, Cabernet Buttermilk Dressing	12
OCEAN PRIME HOUSE SALAD Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	11
CHOP CHOP SALAD Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	12

CHEF'S COMPOSITIONS

SEA SCALLOPS Parmesan Risotto, English Peas, Citrus Vinaigrette	24
FREEBIRD FARMS CHICKEN Ratatouille, Lemon Pan Jus	19
CHILEAN SEA BASS Whipped Potatoes, Champagne Truffle Sauce	29
FILET MIGNON* Whipped Potatoes, Haricot Vert, Cab Jus	37

PRIME STEAKS*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	42
10 OZ FILET MIGNON	45
14 OZ NEW YORK STRIP	46
16 OZ RIBEYE	49

ACCESSORIES

BÉARNAISE SAUCE	5
BLACK TRUFFLE BUTTER	6
AU POIVRE	6

SIDES

JALAPEÑO AU GRATIN	12
ROASTED GARLIC MASHED	10
CREAMY WHIPPED POTATOES	9
STEAMED BROCCOLI	11
ROASTED BRUSSELS SPROUTS	12
CHOPHOUSE CORN	11
ASPARAGUS AND HOLLANDAISE	12

DESSERTS

SORBET Chef's Seasonal Selection	8
CRÉME BRULEE Vanilla Custard, Caramelized Sugar Top, Fresh Berries	10

GENERAL MANAGER NICK FOLEY | EXECUTIVE CHEF MITCHELL BRUMELS

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