

COCKTAILS

CRIMSON RYE George Dickel Rye, Langley's Gin, Lillet Rose, Lemon, Molasses Bitters	13	CUCUMBER GIMLET Bombay Sapphire Gin, Muddled Fresh Cucumber, Hand Squeezed Lime	15
MANHATTAN Woodford Reserve, Carpano Antica Vermouth, Nonino Amaro, Rosemary Grapefruit Peppercorn Bitters	15	WHISKEY CLOVER Gentleman Jack Whiskey, Hennessy VS, Honey Water, Hand-Squeezed Lemon & Orange	14
RUM PUNCH Don Pancho 8 Year Rum, Ancho Reyes, Apricot Orchard, Fresh Orange, Chocolate Bitters	14	BERRIES & BUBBLES Belvedere Citrus Vodka, Marinated Blackberries, House Made Sour, Domaine Chandon Brut	16

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	13
POINT JUDITH CALAMARI Sweet Chili Sauce, Candied Cashews	17
JUMBO LUMP CRAB CAKE Sweet Corn Cream	18
WHITE TRUFFLE CAVIAR DEVILED EGGS	14
"SURF N TURF" Sea Scallops, Slow Braised Short Ribs	19
SHRIMP SAUTÉ Tabasco Cream Sauce	20
PRIME STEAK TARTARE* Capers, Shallots, Crostini	19

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	18
LOBSTER ROLL Poached Lobster Tail, Kiwi, Pickled Serrano, Masago, Spicy Mango Purée	19
TUNA ROLL* Spicy Tuna, Avocado, Cucumber	17
HAMACHI CRUDO* Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	20
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	18
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	18

RAW BAR

OYSTERS ON THE HALF SHELL*	19	SHRIMP COCKTAIL	20
CHILLED CRAB MEAT COCKTAIL	21	DUTCH HARBOR KING CRAB LEGS	30
CHILLED WHOLE MAINE LOBSTER	33	"SMOKING" SHELLFISH TOWER* Custom Built	<i>Mkt</i>

SOUPS & SALADS

LOBSTER BISQUE	Sweet Corn Fritter	14
CREAMY CLAM CHOWDER	Fresh Littleneck Clams, Oyster Crackers	12
FRENCH ONION	Brandy & Aged Swiss	10
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
CAESAR SALAD	Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	11
CHOP CHOP SALAD	Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	12
SHELLFISH "COBB" SALAD	Bacon, Bleu Cheese, Gourmet Dressing	23

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



SEAFOOD

BLACKENED SNAPPER	Corn Spoon Bread, Jalapeño Tartar	39
FLORIDA GROUPER	Brussels Sprouts, Quinoa, Almonds, Red Peppers, Lemon	42
TERIYAKI SALMON	Shiitake Sticky Rice, Soy Butter Sauce	35
YELLOWFIN TUNA	Marble Potatoes, Fava Beans, Truffle Jus	39
KING SALMON	Lobster, Gnocchi, Spring Peas, Lemon Jus	45
TWIN LOBSTER TAILS	Asparagus, Drawn Butter	49
SEA SCALLOPS	Parmesan Risotto, English Peas, Citrus Vinaigrette	39
SWORDFISH & CLAMS	Pancetta, Blistered Tomatoes, Chili Flakes	40
JUMBO LUMP CRAB CAKES	Sweet Corn Cream, Succotash	37
DUTCH HARBOR KING CRAB LEGS	Asparagus, Drawn Butter	59
CHILEAN SEA BASS	Whipped Potatoes, Champagne Truffle Sauce	46

CHICKEN & CHOPS

FREEBIRD FARMS CHICKEN	Ratatouille, Lemon Pan Jus	27
DUROC PORK CHOP	Long Bone Rib Chop, Marble Potatoes, Kale, Mustard Jus	37
LAMB	Two Double Cut Chops, English Peas, Mushrooms, Caramelized Onions, Mint Jus	47

PRIME STEAKS*

All steaks are seasoned and broiled at 1200 degrees

6 OZ 8 OZ FILET MIGNON	38 42
10 OZ FILET MIGNON	45
12 OZ BONE-IN FILET	50
14 OZ NEW YORK STRIP	46
16 OZ KANSAS CITY STRIP	48
16 OZ RIBEYE	49

ACCESSORIES

BÉARNAISE SAUCE	5
BLACK TRUFFLE BUTTER	6
AU POIVRE	6
MAYTAG BLUE CHEESE CRUST	6
OSCAR STYLE	9
GARLIC SHRIMP SCAMPI	14

SIDES

JALAPEÑO AU GRATIN	12	ASPARAGUS AND HOLLANDAISE	12
ROASTED GARLIC MASHED	10	CREAMED SPINACH	13
PARMESAN TRUFFLE FRIES	11	STEAMED BROCCOLI	11
LOADED BAKED POTATO	11	ROASTED BRUSSELS SPROUTS	12
TWICE BAKED	12	CHOPHOUSE CORN	11
CREAMY WHIPPED POTATOES	9	SAUTÉED BUTTON MUSHROOMS	12
LOBSTER MASHED POTATOES	19	BLACK TRUFFLE MAC & CHEESE	16

GENERAL MANAGER NICK FOLEY | EXECUTIVE CHEF MITCHELL BRUMELS

PRIVATE DINING ROOMS AVAILABLE

Call 617.670.1345 and let our culinary team prepare the perfect menu for your special occasion.