

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	21
OYSTERS ON THE HALF SHELL*	21
DUTCH HARBOR KING CRAB LEGS	35
"SMOKING" SHELLFISH TOWER* Custom Built	<i>Mkt</i>

SALADS

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

CHEF'S COMPOSITIONS

SEA SCALLOPS Parmesan Risotto, English Peas, Citrus Vinaigrette	39
DUROC PORK CHOP Long Bone Rib Chop, Marble Potatoes, Kale, Mustard Jus	41
MURRAY'S FARMS CHICKEN Ratatouille, Lemon Pan Jus	34
YELLOWFIN TUNA Marble Potatoes, Fava Beans, Truffle Jus	46
COLORADO LAMB CHOPS Arugula Pesto, Snap Peas, Mint Vinaigrette	50
CHILEAN SEA BASS Whipped Potatoes, Champagne Truffle Sauce	50

PRIME STEAKS*

All steaks are seasoned and broiled at 1200 degrees

6 OZ 8 OZ FILET MIGNON	44 49
10 OZ FILET MIGNON	53
12 OZ BONE-IN FILET	58
14 OZ NEW YORK STRIP	53
16 OZ KANSAS CITY STRIP	54
16 OZ RIBEYE	55

ACCESSORIES

BÉARNAISE SAUCE	5
BLACK TRUFFLE BUTTER	5
AU POIVRE	7
OSCAR STYLE	19

SIDES

JALAPEÑO AU GRATIN	13
ROASTED GARLIC MASHED	13
LOADED BAKED POTATO	13
TWICE BAKED	14
CREAMY WHIPPED POTATOES	12
LOBSTER MASHED POTATOES	23
STEAMED BROCCOLI	12
ROASTED BRUSSELS SPROUTS	13
CHOPHOUSE CORN	12
ASPARAGUS AND HOLLANDAISE	13

DESSERTS

SORBET Chef's Seasonal Selection	10
CRÉME BRULEE Vanilla Custard, Caramelized Sugar Top, Fresh Berries	12

GENERAL MANAGER ZACH MONTGOMERY | EXECUTIVE CHEF EUGENIO REYES

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