

OCEAN PRIME

FISH • STEAKS • COCKTAILS

RAW BAR

DAILY SELECTION OF OYSTERS
ON THE HALF SHELL \$ 16

JUMBO SHRIMP COCKTAIL \$ 14

CHILLED COLOSSAL
CRAB MEAT COCKTAIL
Crab Louis Sauce \$ 16

APPETIZERS

TRUFFLED DEVEILED EGGS \$ 10

SWEET CHILI
POINT JUDITH CALAMARI \$ 12

AGED WISCONSIN
CHEDDAR FONDUE \$ 12

AHI TUNA TARTAR
Avocado, Ginger Ponzu \$ 14

CRISPY FRIED CRAB CAKE
Yellow Corn Cream \$ 14

SOUPS

FRENCH ONION
Brandy & Aged Swiss \$ 7

SHE-CRAB BISQUE
Crab Fritter \$ 8

SALADS

CRISP WEDGE OF ICEBERG
Red Onion, Smoked Bacon,
Grape Tomatoes, Bleu Cheese,
Cabernet Buttermilk Dressing \$ 7

HEARTS OF ROMAINE
KNIFE & FORK CAESAR
Parmesan Garlic Dressing &
Sourdough Crostini \$ 7

OCEAN PRIME HOUSE SALAD
Romaine, Spinach, Granny Smith Apples,
Goat Cheese, Walnuts,
Sherry Mustard Vinaigrette \$ 8

CHOP CHOP SALAD
Hard Cooked Egg, Salami, Fresh Mozzarella,
Smoked Bacon, Club Dressing \$ 9

BEEF STEAK TOMATO SALAD
Cabernet Buttermilk Dressing,
Maytag Bleu Cheese, Wild Arugula \$ 9

SIGNATURE SALADS

PARMESAN CRUSTED CHICKEN CAESAR \$ 10
Chopped Romaine Hearts, Parmesan Garlic Dressing, Extra Virgin Olive Oil

CHICKEN CHOPPED SALAD \$ 12
Roasted Chicken, Asparagus, Goat Cheese, Dates, Corn, Sherry Vinaigrette

CRAB WEDGE \$ 13
Jumbo Lump Crab, Tomatoes, Red Onion, Maytag Blue Cheese, Louis Dressing

SHELL FISH "COBB" SALAD \$ 16
Shrimp, Lobster, Crab, Bacon, Blue Cheese, Gourmet Dressing

ASIAN TUNA SALAD \$ 17
Chili Rubbed Tuna, Seven Vegetables, Toasted Almonds, Rice Wine Vinaigrette

SANDWICHES

served with choice of fries, cup of She-crab bisque or house salad

TURKEY CLUB \$ 9
Toasted Brioche, Cure 81 Ham, Swiss Cheese, Smoked Bacon, Mayonnaise

DELUXE CHICKEN SANDWICH \$ 10
L.T.O., Bacon, Cheddar, Bread & Butter Pickles, 1,000 Island Dressing

STEAK BURGER \$ 12
Maytag Bleu Cheese, Caramelized Bacon

FRIED GROUPER SANDWICH \$ 13
Sharp Cheddar Cheese, Spicy Cabbage Slaw

MARYLAND CRAB MELT \$ 14
Tillamook Cheddar Cheese, Jalapeño Corn Tartar

PRIME FRENCH DIP \$ 15
Shaved Ribeye, Caramelized Onions, Provolone, Creamy Horseradish, Au Jus

LUNCH FEATURE

BLACKENED SALMON SALAD \$ 15
Strawberries, Red Grapes, Walnuts, Poppy Seed Dressing

PRIME SPECIALTIES

SPICY FETTUCCINE POMODORO \$ 13
Chicken, Basil, Red Pepper

PARK FARMS CHICKEN \$ 14
Asparagus, Truffle Mac, Lemon Pan Jus

COLOSSAL SHRIMP SAUTEE \$ 17
Angel Hair Pasta, Tabasco Cream Sauce

GINGER SALMON \$ 18
Snap Peas, Sticky Rice, Soy Butter Sauce

BLACKENED GULF RED SNAPPER \$ 18
Wilted Spinach, Jalapeño Au Gratin, Corn Tartar

CHILEAN SEA BASS \$ 24
Glazed Carrots, Mashed Potato, Champagne Truffle Sauce

10 OZ PRIME NEW YORK STRIP \$ 26
Scallion Twice Baked Potato, Asparagus

7 OZ FILET \$ 27
Roasted Garlic Mashed Potato, Haricot Vert, Cabernet Jus

General Manager Brandon Davis • Executive Chef Sonny Pache

OCEAN PRIME

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PRIME COCKTAILS

TEQUILA GIMLET

Herradura Blanco Tequila,
Hand Squeezed Lime, Sugar \$ 11

PRIME MARGARITA

Don Julio Blanco Tequila, St. Germaine
Elderflower, Hand Squeezed Ruby Red
Grapefruit, Agave Nectar \$ 12

CUCUMBER GIMLET

Bombay Sapphire Gin,
Muddled Cucumber,
Fresh Lime \$ 12

WHISKEY CLOVER

Gentleman Jack Whiskey,
Hennessy VS, Honey Water,
Hand Squeezed Lemon
and Orange \$ 11

PACIFIC RIM DAIQUIRI

Malibu Banana Rum,
Ginger Liqueur, Coconut,
Hand Torn Thai Basil Leaves \$ 10

BERRIES & BUBBLES

Belvedere Citrus Vodka, Creme de Cassis,
Marinated Strawberries and
Blueberries, Housemade Sour,
Domaine Chandon Brut \$ 12

BLOOD ORANGE NEGRONI

Belvedere Pomarancza, Aperol, Blood Orange
Puree, Hand Squeezed Lemon \$ 11

HERRADURA PALOMA

Herradura Blanco Tequila,
Hand Squeezed Grapefruit and
Lemon Juice, Jorritos Soda \$ 11

BY THE GLASS

SPARKLING WINES

Champagne, Rose, Pommery,
"POP," NV, 187ml \$ 18
Brut, Piper Sonoma,
Sonoma County, NV 11 / 43

Brut, Domaine Chandon,
"Classic," NV \$ 12 / 46
Champagne, Brut, Veuve Clicquot,
"Yellow Label," NV 23 / 92
Champagne, Brut,
Dom Perignon, 2000 60 / 240

WHITE WINES

Riesling, Riesling,
Chateau Ste. Michelle,
Columbia Valley, 2008 \$ 8 / 30
White, Sokol Blosser,
"Evolution," NV, Oregon 11 / 44
Sauvignon Blanc,
Casa Lapostolle, Rapel Valley,
2009, Central Valley 8 / 32
Pinot Grigio, Folanari,
delle Venezie, 2008 9 / 36
Sauvignon Blanc,
Honig, Napa Valley, 2008 9 / 36
Sauvignon Blanc, Cakebread
Cellars, Napa Valley, 2008 18 / 72
Albarino, Algaireiro,
Rias Baixas, 2007, Galacia 13 / 52
Riesling, Trimbach,
Alsace, 2007, Alsace 13 / 52
Pinot Grigio, Swanson,
Napa Valley, California, 2007 10 / 40
Pinot Grigio, Santa Margherita,
2008, Alto Adige 15 / 61
Sauvignon Blanc,
Chateau Souverain,
Alexander Valley, 2007 8 / 32
Pouilly-Fuisse, Georges Duboeuf,
"Flower Label,"
2007, Burgundy 12 / 47
Chardonnay, Flora Springs,
Napa Valley, 2007 10 / 40
Chardonnay, Rodney Strong,
Sonoma County, 2008 9 / 36
Chardonnay, Francis Coppola,
"Director's Cut,"
Russian River Valley, 2007 13 / 53
Chardonnay, Waugh Cellars,
Russian River Valley, 2008 18 / 72
Chardonnay, Far Niente,
Napa Valley, 2007 22 / 88
Chardonnay, Trefethen,
Napa Valley, 2007 20 / 80

RED WINES

Pinot Noir, Chalone,
Monterey County, 2008 \$ 11 / 44
Pinot Noir, Morgan,
"Twelve Clones,"
Santa Lucia Highlands, 2008 15 / 58
Sardon de Duero, Abadia Retuerta,
"Rivola," 2007, Castilla Y Leon... 11 / 44
Pinot Noir, McManis,
California, 2008 9 / 36
Bourgogne, Joseph Drouhin,
"Laforet," 2006, Burgundy 10 / 38
Chianti Classico, Rocca
delle Macie, 2006, Tuscany 11 / 43
Pinot Noir, Goldeneye,
Anderson Valley, 2006 29 / 96
Merlot, Sterling,
"Vintner's Collection,"
Central Coast, 2006 9 / 36
Zinfandel, Kunde, "Estate,"
Sonoma Valley, 2005 10 / 40
Cabernet Sauvignon, Hess Select,
2007, California 10 / 40
Shiraz, Penfolds, "Koonunga Hill,"
South Eastern Australia, 2008 10 / 40
Merlot, Raymond, "Reserve,"
Napa Valley, 2005 12 / 46
Cabernet Sauvignon, J. Lohr,
"Seven Oaks," Paso Robles, 2007 9 / 32
Malbec, Terrazas de los Andes,
Reserva, 2007, Mendoza 12 / 48
Cabernet Sauvignon,
B.R. Cohn, "Silver Label,"
North Coast, 2007 11 / 44
Merlot, Steltzner,
Stags Leap District, 2006 20 / 80
Cabernet Sauvignon,
"Cask," Rubicon Estate,
Rutherford, 2005 30 / 120
Cabernet Sauvignon,
Stag's Leap Wine Cellars,
"Artemis," Napa Valley, 2006 28 / 112

INDULGENCES

WHITE CHOCOLATE

KEY LIME TART

Whipped Cream and
Vanilla Anglaise \$ 7

BLUEBERRY LEMON

CHEESECAKE

Graham Cracker Crust
w/Blueberry Syrup \$ 7

CHOCOLATE

PEANUT BUTTER PIE

Peanut Butter Mousse w/Bittersweet
Chocolate Ganache \$ 7

SORBET

Chef's Selection of
Seasonal Sorbet
w/Almond Cookie \$ 7

CREME BRULEE

Vanilla Custard
w/Caramelized Sugar Top
and Fresh Berries \$ 8

TEN LAYER CARROT CAKE

Cream Cheese Icing
and Pineapple Syrup \$ 8

WARM CHOCOLATE CAKE & ICE CREAM

Hand Spun Vanilla Bean
Ice Cream and
Chocolate Sauce \$ 8

BAKED ALASKA

Pound Cake w/Vanilla,
Chocolate and Black Raspberry
Ice Cream, Strawberry Jam,
Toasted Meringue \$ 9

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