

OCEAN PRIME

FISH • STEAKS • COCKTAILS

SOUPS

FRENCH ONION 9
BRANDY & AGED SWISS

LOBSTER BISQUE 12
SWEET CORN FRITTER

RAW BAR

OYSTERS ON THE HALF SHELL* 18
CHILLED CRAB MEAT COCKTAIL 19
COLOSSAL SHRIMP COCKTAIL 18
ALASKAN RED KING CRAB LEGS 29
“SMOKING” SHELLFISH TOWER* MKT
SERVED W/HORSERADISH & COCKTAIL SAUCE

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI, GOLDEN OAK MUSHROOMS 13
POINT JUDITH CALAMARI, SWEET CHILI SAUCE, CANDIED CASHEWS 14
AHI TUNA TARTARE, AVOCADO, GINGER PONZU* 16
STEAMED MUSSELS, GINGER MIRIN BROTH 13
WHITE TRUFFLE CAVIAR DEVILED EGGS 11
“SURF N TURF,” SEA SCALLOPS, SLOW BRAISED SHORT RIBS 16
COLOSSAL SHRIMP SAUTÉ, TABASCO CREAM SAUCE 18

SIGNATURE APPETIZER

JUMBO LUMP CRAB CAKE, SWEET CORN CREAM 18

SALADS

CRISP WEDGE OF ICEBERG, RED ONION, SMOKED BACON, GRAPE TOMATOES, BLEU CHEESE, CABERNET BUTTERMILK DRESSING 10
OCEAN PRIME HOUSE SALAD, ROMAINE, SPINACH, GRANNY SMITH APPLES, GOAT CHEESE, WALNUTS, SHERRY MUSTARD VINAIGRETTE 10
CAESAR SALAD, CRISP ROMAINE, PARMESAN GARLIC DRESSING, BRIOCHE CROUTONS 9
CHOP CHOP SALAD, HARD COOKED EGG, SALAMI, FRESH MOZZARELLA, SMOKED BACON, CLUB DRESSING 11
SHELLFISH “COBB” SALAD
SHRIMP, LOBSTER, CRAB, BACON, BLEU CHEESE, GOURMET DRESSING 19

*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.

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CHEF’S COMPOSITIONS

TERIYAKI SALMON, SHIITAKE STICKY RICE, SOY BUTTER SAUCE	33
BLACKENED SNAPPER, CORN SPOON BREAD, JALAPEÑO CORN TARTAR	35
YELLOWFIN TUNA, MARBLE POTATOES, FAVA BEANS, TRUFFLE JUS	41
JUMBO LUMP CRAB CAKES, SWEET CORN CREAM, SUCCOTASH	37
PORK PORTERHOUSE, BRUSSELS SPROUTS, PORT WINE REDUCTION	28
BELL & EVANS FARMS CHICKEN, RATATOUILLE, LEMON PAN JUS	27
TWIN LOBSTER TAILS, ASPARAGUS, DRAWN BUTTER	47
ALASKAN HALIBUT, VEGETABLE SAUTÉ, PLUM TOMATO COMPOTE	38
CHILEAN SEA BASS, WHIPPED POTATOES, CHAMPAGNE TRUFFLE SAUCE	43

PRIME FEATURE

SEA SCALLOPS, PARMESAN RISOTTO, ENGLISH PEAS, CITRUS VINAIGRETTE 34

ALL STEAKS ARE PREPARED WITH HOUSE MADE SEASONING AND BROILED AT 1200 DEGREES

PRIME STEAKS*

8 OZ PETITE FILET MIGNON	37
10 OZ FILET MIGNON	43
12 OZ BONE-IN FILET	46
14 OZ NEW YORK STRIP	43
16 OZ KANSAS CITY STRIP	44
16 OZ RIBEYE	45

ACCESSORIES

BÉARNAISE SAUCE	3
GREEN PEPPERCORN SAUCE	3
BLACK TRUFFLE BUTTER	4
MAYTAG BLEU CHEESE CRUST	5
OSCAR STYLE	9
GARLIC SHRIMP SCAMPI	13

THE MODERN AMERICAN SUPPER CLUB

LET US ROLL OUT THE RED CARPET
CALL 215.563.0163 AND LET OUR CULINARY TEAM
PREPARE THE PERFECT MENU FOR YOUR SPECIAL OCCASION
PRIVATE DINING ROOM AVAILABLE

GENERAL MANAGER MARC OPPEN
EXECUTIVE CHEF SONNY PACHE

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POTATOES

JALAPEÑO AU GRATIN, SLICED POTATOES, AGED SWISS	11
ROASTED GARLIC MASHED	10
PARMESAN TRUFFLE FRENCH FRIES	9
LOADED SEA SALT BAKED POTATO	9
CANDIED YAMS WITH MARSHMALLOW BRULEE	8
TWICE BAKED, VERMONT CHEDDAR, APPLEWOOD BACON	10
CREAMY WHIPPED POTATOES	9
LOBSTER MASHED POTATOES	19

SUPPER CLUB SIDES

STEAMED BROCCOLI	9
GLAZED CARROTS, BROWN SUGAR BUTTER	8
CREAMED SPINACH WITH SMOKED BACON	10
CHOPHOUSE CORN	10
SESAME STIR-FRIED SNAP PEAS	8
SAUTÉED BUTTON MUSHROOMS, CARAMELIZED ONIONS	11
JUMBO ASPARAGUS WITH HOLLANDAISE	10
BLACK TRUFFLE MACARONI & CHEESE	13

OUR CHEFS TAKE PRIDE IN SOURCING THE HIGHEST QUALITY INGREDIENTS AVAILABLE. WE USE SIMPLE, PURE AND REGIONAL FLAVORS ON OUR MADE FROM SCRATCH MENU. OUR PRIME FISH IS SELECTED DAILY FOR FRESHNESS AND WE FEATURE WILD AND NATURALLY HARVESTED FISH RECOMMENDED BY THE MONTEREY BAY AQUARIUM'S SEAFOOD WATCH. OUR STEAKS INCLUDE USDA PRIME CUTS AND ARE AGED FOR MAXIMUM TENDERNESS AND FLAVOR.