

OCEAN PRIME

FISH • STEAKS • COCKTAILS

APPETIZERS

FRENCH ONION SOUP, BRANDY & AGED SWISS	9
“SURF N TURF”, SEA SCALLOPS, SLOW BRAISED SHORT RIBS	16
OYSTERS ON THE HALF SHELL *	18
DUTCH HARBOR KING CRAB LEGS	25
“SMOKING” SHELL FISH TOWER *	MKT

SERVED W/HORSERADISH COCKTAIL SAUCE

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
CHOP CHOP SALAD, HARD COOKED EGG, SALAMI, FRESH MOZZARELLA, SMOKED BACON, CLUB DRESSING	11

CHEF’S COMPOSITIONS

SEA SCALLOPS, GREEN BEANS, WHOLE GRAIN MUSTARD CREAM	31
GERBER FARMS AMISH CHICKEN, ASPARAGUS, LEMON PAN JUS	24
PORK PORTERHOUSE, FRENCH BEANS, POMMERY MUSTARD JUS	27
BLACKENED SNAPPER, WILTED SPINACH & JALAPENO CORN TARTAR	32
CHILEAN SEA BASS, GLAZED CARROTS, CHAMPAGNE TRUFFLE SAUCE	42

OUR CHEFS TAKE PRIDE IN SOURCING THE HIGHEST QUALITY INGREDIENTS AVAILABLE AND USE SIMPLE, PURE, LOCAL AND REGIONAL FLAVORS ON OUR MADE FROM SCRATCH MENU. SEAFOOD 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.

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. PLEASE INFORM YOUR SERVER OF ANY FOOD ALLERGIES.

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PRIME FISH

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

10 OZ BLUE TILAPIA	19
8 OZ SEA SCALLOPS	29
10 OZ SCOTTISH SALMON	28
10 OZ LANE SNAPPER	30
9 OZ TWIN LOBSTER TAILS	33
9 OZ CHILEAN SEA BASS	39

PRIME STEAKS

7 OZ PETITE FILET MIGNON	34
10 OZ FILET MIGNON	40
12 OZ BONE-IN FILET	44
14 OZ NEW YORK STRIP	42
16 OZ KANSAS CITY STRIP	40
16 OZ RIBEYE	39

SAUCES, BUTTERS & TOPPINGS

BÉARNAISE SAUCE	2
GREEN PEPPERCORN & COGNAC SAUCE	2
BLACK TRUFFLE BUTTER	4
“OSCAR” STYLE W/ JUMBO LUMP CRABMEAT & BÉARNAISE SAUCE	9

SUPPER CLUB SIDES

JUMBO ASPARAGUS WITH HOLLANDAISE	10
SAUTÉED MUSHROOMS	9
CHOPHOUSE CORN	8
STEAMED BROCCOLI	8
WILD RICE PILAF	9
GLAZED CARROTS, BROWN SUGAR BUTTER	9

POTATOES

SCALLION TWICE BAKED WITH CHEDDAR CHEESE & BACON	9
CREAMY WHIPPED POTATOES	8
PARMESAN TRUFFLE FRENCH FRIES	9
JALAPENO AU GRATIN	10
ROASTED GARLIC MASHED	9
LOADED SEA SALT BAKED POTATO	9

INDULGENCES

SORBET CHEF'S SEASONAL SELECTION	7
CRÈME BRULÉE VANILLA CUSTARD W/ CARAMELIZED SUGAR TOP AND FRESH BERRIES	9

GENERAL MANAGER MICHAEL KOPOIAN
EXECUTIVE CHEF SHAWN O'BRIEN