



OCEAN PRIME OFFSHORE DINING

A fine dining experience designed exclusively for open water.

SEAFOOD ON ICE

OYSTERS ON THE HALF SHELL*		CHILLED CRAB MEAT COCKTAIL	29
ROSE & GARNET		CHILLED WHOLE MAINE LOBSTER	58
Private Label, Cape Cod, MA	4 ea.	CHILLED MAINE LOBSTER TAIL	33
WEST COAST HALF SHELL	5 ea.	DUTCH HARBOR KING	
JUMBO SHRIMP COCKTAIL	7 ea.	CRAB LEGS	70 ½ lb 140 1lb

SMOKING SHELLFISH TOWER

TOWER FOR 4	12 Oysters, 8 Shrimp, 1 Maine Lobster, 1 Crab Cocktail	275
TOWER FOR 6	18 Oysters, 12 Shrimp, 1 ½ Maine Lobster, 1 ½ Crab Cocktail	370
TOWER FOR 8	24 Oysters, 16 Shrimp, 2 Maine Lobster, 2 Crab Cocktail	460

APPETIZERS *Priced per dozen*

WHITE TRUFFLE CAVIAR DEVEILED EGGS*	<i>gfm</i>	44
AHI TUNA TARTARE*	Avocado, Pickled Ginger, Crisp Wontons	60
LOBSTER ROLL	Toasted Brioche Bun, Lobster Dressed with Red Wine Vinaigrette	84
STEAK TARTARE CROSTINI*	Caper Dressing	72
CAPRESE SKEWERS	Fresh Mozzarella, Tomato, Basil, Balsamic	48
BAKED BRIE BITES	Apple Chutney	42
TRUFFLE POPCORN	750ml	10

SUSHI ROLLS *Serves 1-2 people*

PRIME ROLL*	Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	27
OCEAN ROLL*	<i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	29
TUNA ROLL*	<i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	30
DYNAMITE ROLL	Tempura Shrimp, Spicy Mayo, Sesame Seeds	28
VEGETABLE ROLL	Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango	21

gfm **CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST**

*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 options, however our kitchen is not completely gluten free.

A 4% service charge will be added to cover the cost of additional supplies required for private dining events.



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SPREADS *gfm Priced per person*

VEGETABLE CRUDITÉ	Served Raw. Mixed Veggies. Cucumbers, Carrots, Broccoli, Tomatoes	
Dip -	Buttermilk Cabernet Dressing, Sherry Vinaigrette, Hummus	8
CHARCUTERIE BOARD		
	Served with Toasted Crostini, Salami, Swiss Provolone, Goat Cheese, Truffle Honey, Mixed Berries	17
CHEESE & FRUIT		15
SMOKED SALMON *	Served with Crostini's, Shaved Red Onions, Sliced Cucumbers, Fried Capers, Whipped Cream Cheese, Chives	15

SALADS *gfm*

SHELLFISH "COBB" SALAD	Shrimp, Lobster, Bacon, Blue Cheese, Gourmet Dressing	29
HOUSE SALAD		
	Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	17
CAESAR SALAD	Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	17
CRAB WEDGE	Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	21
CRISP ICEBERG "WEDGE" <i>gfm</i>		
	Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	17
CHOP CHOP SALAD <i>gfm</i>	Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	19

HANDCRAFTED HANDHELDS *gfm Serves two people*

ITALIAN	Salami, Ham, Pepperoni, Iceberg, Roma Tomato, Provolone Cheese, Hoagie Bun	
	Served with Red Wine Vinaigrette and Red Pepper Relish	24
CHICKEN SALAD	Croissant, Celery, Red Onion, Mayo, Red Grapes, Bibb Lettuce	22
GRILLED CHICKEN SANDWICH	Cold Grilled Chicken Breast, Tzatziki, Feta, Lettuce, Pickled Red Onion, Cucumber, Calabrian Chili Oil, Hoagie Bun	23
ROASTED TURKEY	Turkey, Arugula, Cheddar Cheese, Roasted Tomato Relish, Balsamic Reduction, Hoagie Bun. Served with Red Wine Vinegar and Extra Virgin Olive Oil	23

INDULGENCES *Priced per dozen*

CARROT CAKE BITES	Cream Cheese Icing and Pineapple Syrup	24
CHOCOLATE TORTE BITES <i>gfm</i>		
	Dark Valrhona Chocolate Ganache, Flourless Chocolate Cake, Spiced Almonds	21
CHOCOLATE PEANUT BUTTER PIE BITES	Peanut Butter Mousse, Bittersweet Chocolate Ganache	22

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20% gratuity will be automatically added to all charter experiences.