

OCEAN PRIME

FISH • STEAKS • COCKTAILS

SOUPS

FRENCH ONION 9
BRANDY & AGED SWISS

LOBSTER BISQUE 11
SWEET CORN FRITTER

RAW BAR

COLOSSAL SHRIMP COCKTAIL* 16
OYSTERS ON THE HALF SHELL 16
CHILLED CRAB MEAT COCKTAIL* 17
DUTCH HARBOR KING CRAB LEGS 29
"SMOKING" SHELLFISH TOWER MKT
SERVED W/HORSERADISH COCKTAIL SAUCE

APPETIZERS

WHITE TRUFFLE CAVIAR DEVILED EGGS 11
SONOMA GOAT CHEESE RAVIOLI, GOLDEN OAK MUSHROOMS 12
POINT JUDITH CALAMARI, SWEET CHILI, CANDIED CASHEWS 14
AHI TUNA TARTAR, AVOCADO, GINGER PONZU* 16
AGED WISCONSIN CHEDDAR FONDUE FOR THE TABLE 13
"SURF N TURF", SEA SCALLOPS, SLOW BRAISED SHORT RIBS 16
COLOSSAL SHRIMP SAUTÉ, TABASCO CREAM SAUCE 17

SIGNATURE APPETIZER

JUMBO LUMP CRAB CAKE, SWEET CORN CREAM 16

SALADS

CAESAR SALAD, CRISP ROMAINE, PARMESAN GARLIC DRESSING, BRIOCHE CROUTONS 9
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
SHELLFISH "COBB" SALAD
SHRIMP, LOBSTER, CRAB, BACON, BLEU CHEESE, GOURMET DRESSING 19

*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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CHEF'S COMPOSITIONS

SHRIMP PAPPARDELLE PASTA, SPINACH, TOMATOES, SPICY GARLIC CREAM	26
PORK PORTERHOUSE, BRUSSELS SPROUTS, PORT WINE REDUCTION	27
GERBER FARMS CHICKEN, ASPARAGUS, LEMON PAN JUS	24
JUMBO LUMP CRAB CAKES, SWEET CORN CREAM, SUCCOTASH	31
SHORT RIB "OSSO BUCO", HORSERADISH WHIPPED POTATOES, CARROTS	28
GINGER SALMON, SUGAR SNAP PEAS, SOY BUTTER SAUCE	30
SEA SCALLOPS, GREEN BEANS, WHOLE GRAIN MUSTARD CREAM	31
BLACKENED SNAPPER, WILTED SPINACH & JALAPENO CORN TARTAR	32
TWIN LOBSTER TAILS, ASPARAGUS, DRAWN BUTTER	39
SEARED TUNA, TANGERINE SPINACH SALAD, SOY BUTTER SAUCE	37
CHILEAN SEA BASS, WHIPPED POTATOES, CHAMPAGNE TRUFFLE SAUCE	42

PRIME FEATURE

CRAB CRUSTED BLUE TILAPIA, WARM FINGERLING POTATO SALAD	27
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ALL STEAKS ARE PREPARED WITH HOUSE MADE SEASONING AND BROILED AT 1200 DEGREES

PRIME STEAKS

8 OZ PETITE FILET MIGNON	35
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

ACCESSORIES

BEARNAISE SAUCE	2
GREEN PEPPERCORN SAUCE	2
BLACK TRUFFLE BUTTER	4
MAYTAG BLEU CHEESE CRUST	4
OSCAR STYLE	9
GARLIC SHRIMP SCAMPI	12

THE MODERN AMERICAN SUPPER CLUB

LET US ROLL OUT THE RED CARPET
CALL 813.490.5288 AND LET OUR CULINARY TEAM
PREPARE THE PERFECT MENU FOR YOUR SPECIAL OCCASION

PRIVATE DINING ROOM AVAILABLE

GENERAL MANAGER MATT GOLDSTEIN
EXECUTIVE CHEF NICK GROSENBACH

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POTATOES

SCALLION TWICE BAKED, VERMONT CHEDDAR CHEESE APPLEWOOD SMOKED BACON	9
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CREAMY WHIPPED POTATOES 8

CANDIED YAMS WITH MARSHMALLOW BRULEE 8

PARMESAN TRUFFLE FRENCH FRIES 9

LOADED SEA SALT BAKED POTATO 9

ROASTED GARLIC MASHED 9

JALAPENO AU GRATIN 10

LOBSTER MASHED POTATOES 14

SUPPER CLUB SIDES

STEAMED BROCCOLI 8

CHOPHOUSE CORN 8

SAUTÉED WILD MUSHROOMS 9

WILD RICE PILAF, DRIED CRANBERRIES, ALMONDS 9

CREAMED SPINACH 9

GLAZED CARROTS, BROWN SUGAR BUTTER 9

CARAMELIZED BRUSSELS SPROUTS 9

JUMBO ASPARAGUS WITH HOLLANDAISE 10

BLACK TRUFFLE MACARONI & CHEESE 12

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.