

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	25
“SMOKING” SHELLFISH TOWER	MKT
SERVED W/HORSERADISH COCKTAIL SAUCE	

APPETIZERS

WHITE TRUFFLE CAVIAR DEVILED EGGS	10
SONOMA GOAT CHEESE RAVIOLI, GOLDEN OAK MUSHROOMS	11
AGED WISCONSIN CHEDDAR FONDUE FOR THE TABLE	12
POINT JUDITH CALAMARI, SWEET CHILI SAUCE, CANDIED CASHEWS	14
“SURF N TURF”, SEA SCALLOPS, SLOW BRAISED SHORT RIBS	15
AHI TUNA TARTAR, AVOCADO, GINGER PONZU*	16
COLOSSAL SHRIMP SAUTÉ, TABASCO CREAM SAUCE	17

SIGNATURE APPETIZER

JUMBO LUMP CRAB CAKE, SWEET CORN CREAM	16
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SALADS

CAESAR SALAD, CRISP ROMAINE, PARMESAN GARLIC DRESSING, BRIOCHE CROUTONS	9
OCEAN CLUB HOUSE SALAD, ROMAINE, SPINACH, GRANNY SMITH APPLES, GOAT CHEESE, WALNUTS, SHERRY MUSTARD VINAIGRETTE	10
CRISP WEDGE OF ICEBERG, RED ONION, SMOKED BACON, GRAPE TOMATOES, BLEU CHEESE, CABERNET BUTTERMILK DRESSING	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, SPINACH, TOMATOES, SPICY GARLIC CREAM SAUCE	26
CRAB CRUSTED BLUE TILAPIA, WARM FINGERLING POTATO SALAD	27
PORK PORTERHOUSE, BRUSSELS SPROUTS, PORT WINE REDUCTION	25
ASHLEY FARMS CHICKEN, ASPARAGUS, LEMON PAN JUS	23
JUMBO LUMP CRAB CAKES, SWEET CORN CREAM, SUCCOTASH	31
GINGER SALMON, SUGAR SNAP PEAS, SOY BUTTER SAUCE	29
SEA SCALLOPS, GREEN BEANS, MUSTARD CREAM	31
BLACKENED SNAPPER, WILTED SPINACH & JALAPENO CORN TARTAR	32
TWIN LOBSTER TAILS, ASPARAGUS, DRAWN BUTTER	39
SALT N PEPPER TUNA, WILD MUSHROOMS, GREEN PEPPERCORN SAUCE	36
CHILEAN SEA BASS, WHIPPED POTATOES, CHAMPAGNE TRUFFLE SAUCE	MKT

PRIME FEATURE

FRIED SHRIMP, SEEDLESS WATERMELON, LOBSTER COLESLAW 27

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

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

ACCESSORIES

BERNAISE SAUCE	2
GREEN PEPPERCORN SAUCE	2
BLACK TRUFFLE BUTTER	4
MAYTAG BLEU CHEESE CRUST	4
OSCAR STYLE	9
GARLIC SHRIMP SCAMPI	10

THE MODERN AMERICAN SUPPER CLUB

LET US ROLL OUT THE RED CARPET
CALL 404.846.0505 AND LET OUR CULINARY TEAM
PREPARE THE PERFECT MENU FOR YOUR SPECIAL OCCASION

PRIVATE DINING ROOMS AVAILABLE

GENERAL MANAGER GREG SAGE
EXECUTIVE CHEF JASON SHELLEY

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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
LOADED SEA SALT BAKED POTATO	8
PARMESAN TRUFFLE FRENCH FRIES	9
ROASTED GARLIC MASHED	9
JALAPENO AU GRATIN, AGED SWISS CHEESE	10

SUPPER CLUB SIDES

SAUTÉED WILD MUSHROOMS	8
CHOPHOUSE CORN	8
GLAZED CARROTS, BROWN SUGAR BUTTER	8
CARAMELIZED BRUSSELS SPROUTS	9
WILD RICE PILAF, DRIED CRANBERRIES, ALMONDS	9
STEAMED BROCCOLI	9
CREAMED SPINACH WITH SMOKED BACON	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.