

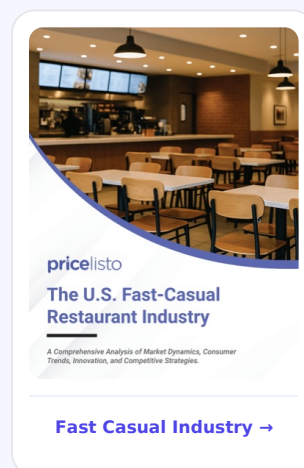


Ocean Prime

Menu Prices — October 24, 2026

Ocean Prime menu with prices in United States, updated July 2025: 58 items
across 8 categories, prices from \$10.09 to \$175.09.

Restaurant & Food Industry Reports



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Ocean Prime Menu with Prices (United States)

Ocean Prime menu with prices in United States, updated July 2025: 58 items across 8 categories, prices from \$10.09 to \$175.09. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/ocean-prime

Menu categories: Sushi · Appetizers · Soups and Salads · Seafood · Prime Steaks · Entrees · Sides · Desserts

Sushi

ITEM	PRICE
Prime Roll Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	\$35.09
Ocean Roll #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	\$36.29
Dynamite Roll Tempura Shrimp, Spicy Mayo, Sesame Seeds	\$36.29
Vegetable Roll Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	\$26.29
Ahi Tuna Tartare Avocado, Ginger Ponzu, Sesame Seeds	\$35.09
Spicy Tuna Avocado, Scallion, Jalapeno, Shiso	\$36.29

Appetizers

ITEM	PRICE
Sonoma Goat Cheese Ravioli Golden Oak Mushrooms	\$30.09
Point Judith Calamari Sweet Chili Sauce	\$32.59
Shrimp Sauté Tabasco Cream Sauce	\$36.29
Jumbo Shrimp Cocktail	\$36.29
Alaskan King Crab Legs	\$175.09
Prime Steak Tartare Capers, Shallots, Crostini	\$35.09
Chilled Crab Meat Cocktail	\$35.09
Surf N Turf Scallops, Braised Short Rib, Gremolata	\$38.79
Jumbo Lump Crab Cake App Sweet and Sour Slaw, Horseradish Mustard Aioli	\$36.29
Bread Service Parker House Loaf, Crackers, Pretzel Bread, Whipped Butter	\$10.09

Soups and Salads

ITEM	PRICE
Ocean Prime House Salad Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	\$21.29

ITEM	PRICE
Lobster Bisque Butter Poached Lobster	\$23.79
French Onion Soup Brandy & Aged Swiss	\$20.09
Shellfish "Cobb" Salad Lobster, Shrimp, Bacon, Blue Cheese, Gourmet Dressing	\$36.29
Crisp Iceberg “Wedge” Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	\$20.09
Hearts of Romaine Caesar Salad Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	\$21.29
Chop Chop Salad Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	\$23.79

Seafood

ITEM	PRICE
Teriyaki Salmon Shiitake Sticky Rice, Soy Butter Sauce	\$61.29
Florida Grouper Lobster, Gnocchi, Spring Peas, Lemon Jus	\$70.09
Twin Lobster Tails Asparagus, Drawn Butter	\$81.29
Ahi Tuna Mango, Avocado, Cashews, Spicy Sesame Soy Glaze.	\$68.79
Sea Scallops Parmesan Risotto, English Peas, Citrus Vinaigrette.	\$68.79
Lobster Linguine Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	\$72.59
Chilean Sea Bass Broccolini, Pearl onion, Potato Puree, Truffle Vinaigrette	\$72.59
Blackened Snapper Corn Spoon Bread, Swiss Chard, Corn Emulsion	\$70.09

Prime Steaks

ITEM	PRICE
Filet Mignon (8oz) All Steaks Are Seasoned And Broiled At 1200 Degrees.	\$73.79
Filet Mignon (10oz) All Steaks Are Seasoned And Broiled At 1200 Degrees.	\$77.59
New York Strip (14oz) All Steaks Are Seasoned And Broiled At 1200 Degrees.	\$78.79
Ribeye (16oz) All Steaks Are Seasoned And Broiled At 1200 Degrees.	\$85.09

Entrees

ITEM	PRICE
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Colorado Lamb Two Double Bone Chops, Roasted Garlic Thyme Jus	\$73.79
Roasted Chicken Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	\$51.29
Saddleberk Farms Pork Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	\$63.79

Sides

ITEM	PRICE
Jalapeño Au Gratin	\$21.29
Roasted Garlic Mashed Potatoes	\$20.09
Parmesan Truffle Fries	\$20.09
Loaded Baked Potato	\$21.29
Smoked Gouda Tater Tots	\$20.09
Asparagus and Hollandaise	\$21.29
Bacon Creamed Spinach	\$21.29
Miso-Chili Roasted Broccoli Chili roasted broccoli.	\$20.09
Roasted Brussel Sprouts	\$22.59
Sautéed Mushrooms	\$20.09
Chophouse Corn	\$20.09
Black Truffle Mac and Cheese	\$23.79
Twice Baked Potato	\$18.79
Whipped Potatoes	\$18.79
Lobster Mac and Cheese Whole Maine Lobster, Tillamook Cheddar	\$56.29

Desserts

ITEM	PRICE
Ten Layer Carrot Cake Cream Cheese Icing And Pineapple Syrup	\$25.09
Warm Butter Cake Fresh Berries, Vanilla Ice Cream, Raspberry Sauce	\$26.29
Creme Brulee Vanilla Custard, Caramelized Sugar Top, Fresh Berries	\$23.79
Chocolate Torte Dark Valrhona Chocolate Ganache, Flourless Chocolate Cake, Spiced Almonds	\$21.29
Chocolate Peanut Butter Pie Peanut Butter Mousse, Bittersweet Chocolate Ganache	\$22.59