
ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		CHILLED WHOLE MAINE LOBSTER	63
EAST COAST	30	"SMOKING" SHELLFISH	
WEST COAST	33	TOWER* Custom Built	<i>Mkt</i>
CHILLED CRAB MEAT COCKTAIL	29	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>
JUMBO SHRIMP COCKTAIL	29		

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI	Golden Oak Mushrooms	24
POINT JUDITH CALAMARI	Sweet Chili Sauce	29
JUMBO LUMP CRAB CAKE	Sweet and Sour Slaw, Horseradish Mustard Aioli	29
WHITE TRUFFLE CAVIAR DEVILED EGGS	<i>gfm</i>	25
"SURF N TURF"*	<i>gfm</i> Scallops, Braised Short Rib, Gremolata	32
AHI TUNA TARTARE*	Avocado, Ginger Ponzu, Sesame Seed	29
SHRIMP SAUTÉ	<i>gfm</i> Tabasco Cream Sauce	28
PRIME STEAK TARTARE*	Capers, Shallots, Crostini	27

SUSHI

CAMDEN ROLL*		
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio		23
OCEAN ROLL* <i>gfm</i>		
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil		29
DYNAMITE ROLL	Tempura Shrimp, Spicy Mayo, Sesame Seeds	28
SPICY TUNA* <i>gfm</i>	Avocado, Scallion, Jalapeño, Shiso	29
VEGETABLE ROLL		
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette		22
SASHIMI* <i>gfm</i>	#1 Ahi, Salmon, Hamachi, Ponzu, Carrot Salad	30
HAMACHI CRUDO* <i>gfm</i>		
Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette		24
NIGIRI* <i>Caviar, Gold Leaf, Chives</i>		
Salmon Belly		10 ea.
No. 1 Ahi Tuna		11 ea.
A-5 Wagyu		17 ea.

SOUPS & SALADS

LOBSTER BISQUE	Butter Poached Lobster	20
FRENCH ONION	Brandy & Aged Swiss	17
CRISP ICEBERG "WEDGE" <i>gfm</i>		
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing		19
OCEAN PRIME HOUSE SALAD <i>gfm</i>		
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette		17
CAESAR SALAD <i>gfm</i>		
Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons		18
CHOP CHOP SALAD <i>gfm</i>		
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing		19

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.



ENTRÉE SALADS

BLACKENED SALMON* SALAD <i>gfm</i> Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing	29
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	27
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	25
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	25
SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing	29
PRIME NY STRIP* SALAD <i>gfm</i> Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette	29

SANDWICH COMBINATIONS

Served with choice of fries, house salad or cup of French onion soup.

CRISPY FISH SANDWICH Flash-Fried, Tillamook Cheddar Cheese, Cabbage Slaw, Jalapeño Corn Tartar	21
PRIME CHEESEBURGER* Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	24
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Jalapeño Corn Tartar	22

CHEF'S SPECIALTIES

POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	27
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	35
BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	39
ROASTED CHICKEN <i>gfm</i> Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	26
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	43
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	29
8 OZ FILET MIGNON* <i>gfm</i> Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	44

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	19	ASPARAGUS & HOLLANDAISE <i>gfm</i>	18
ROASTED GARLIC MASHED <i>gfm</i>	18	BACON CREAMED SPINACH	17
PARMESAN TRUFFLE FRIES	17	MISO-CHILI ROASTED BROCCOLI	17
SMOKED GOUDA TATER TOTS	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	19
BLACK TRUFFLE MAC & CHEESE	21	SAUTÉED MUSHROOMS <i>gfm</i>	18

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar	49
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GENERAL MANAGER YURII BARAJAS | EXECUTIVE CHEF JONATHAN MILAN
PRIVATE DINING ROOMS AVAILABLE Call 310.859.4818 to reserve for your occasion.

20% Gratuity is customarily added for parties of 6 or more guests