

COCKTAILS

BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,
Marinated Blackberries, Fresh Lemon Juice,
Piper Sonoma Brut, Dry Ice Smoke 20

CUCUMBER GIMLET

Bombay Sapphire Gin, Muddled
Fresh Cucumber, Fresh Lime Juice 17

HOT & DIRTY MARTINI

Olive Oil Infused Belvedere Vodka,
Calabrian Chili Blue Cheese Stuffed
Castelvetrano Olives 20

PRIME MANHATTAN

Woodford Reserve, Carpano Antica
Vermouth, Amaro Nonino,
Rosemary Grapefruit Peppercorn Bitters 18

OLD FASHIONED

Woody Creek Bourbon, Aperol,
Angostura Bitters 18

PINEAPPLE PICANTE

Pineapple Infused Don Julio Blanco,
Picante, Fresh Lemon Juice, Orange Bitters 19

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*

EAST COAST 28 | WEST COAST 33

CHILLED CRAB MEAT COCKTAIL 28

JUMBO SHRIMP COCKTAIL 30

CHILLED WHOLE
MAINE LOBSTER 58

DUTCH HARBOR KING CRAB LEGS *Mkt*

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT

CHEESE RAVIOLI
Golden Oak Mushrooms 23

POINT JUDITH CALAMARI

Sweet Chili Sauce 26

WHITE TRUFFLE

DEVILED EGGS *gfm* 19

"SURF N TURF"* *gfm*

Scallops, Braised Short Rib, Gremolata 30

SHRIMP SAUTÉ *gfm*

Tabasco Cream Sauce 27

JUMBO LUMP CRAB CAKE

Sweet and Sour Slaw,
Horseradish Mustard Aioli 29

PRIME STEAK TARTARE*

Capers, Shallots, Crostini 27

SUSHI

PRIME ROLL*

Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 25

OCEAN ROLL* *gfm*

#1 Tuna, Salmon, Hamachi,
Avocado, Chili Garlic Oil 29

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,
Sesame Seeds 26

SPICY TUNA* *gfm*

Avocado, Scallion, Jalapeño, Shiso 29

VEGETABLE ROLL

Soy Paper, Crispy Asparagus,
Avocado, Daikon, Mango,
Sesame Lime Vinaigrette 21

AHI TUNA TARTARE*

Avocado, Ginger Ponzu, Sesame Seeds 26

HAMACHI CRUDO* *gfm*

Pickled Mango, Sweet Peppers, Cilantro,
Sesame Ginger Vinaigrette 28

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 19

FRENCH ONION Brandy & Aged Swiss 16

CRISP ICEBERG "WEDGE" *gfm*

Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 16

OCEAN PRIME HOUSE SALAD *gfm*

Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 15

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 15

CHOP CHOP SALAD *gfm*

Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 18

SHELLFISH "COBB" SALAD *gfm* Bacon, Egg, Blue Cheese, Gourmet Dressing 30

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SEAFOOD

TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	54
BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	49
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	54
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	56
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	61
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	65
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	59
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	58
DUTCH HARBOR KING CRAB LEGS <i>gfm</i>	Asparagus, Drawn Butter	<i>Mkt</i>

CHICKEN & CHOPS *gfm*

RED BIRD FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	42
SADDLEBERK FARMS PORK*	Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	51
COLORADO LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	62

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	61	BÉARNAISE SAUCE	10
10 OZ FILET MIGNON	65	BLACK TRUFFLE BUTTER	11
12 OZ BONE-IN FILET	68	AU POIVRE	12
14 OZ NEW YORK STRIP	63	MAYTAG BLUE CHEESE CRUST	9
16 OZ RIBEYE	68	OSCAR STYLE	17
		GARLIC SHRIMP SCAMPI	17
		LOBSTER TAIL	35

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	18	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	17	BACON CREAMED SPINACH	16
PARMESAN TRUFFLE FRIES	15	MISO-CHILI ROASTED BROCCOLI	14
LOADED BAKED POTATO <i>gfm</i>	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	17
TWICE BAKED	16	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	16	SAUTÉED MUSHROOMS <i>gfm</i>	17
WHIPPED POTATOES <i>gfm</i>	16	BLACK TRUFFLE MAC & CHEESE	19

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 46

GENERAL MANAGER JOHN WITMER | EXECUTIVE CHEF RYAN FINNEGAN

PRIVATE DINING ROOMS AVAILABLE

Call 303.552.3000 and let our culinary team prepare the perfect menu for your special occasion.

*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.