

## COCKTAILS

### BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,  
Marinated Blackberries, Fresh Lemon Juice,  
Piper Sonoma Brut, Dry Ice Smoke 18

### CUCUMBER GIMLET

Bombay Sapphire Gin, Muddled Fresh  
Cucumber, Fresh Lime Juice 15

### HOT & DIRTY MARTINI

Olive Oil Infused Belvedere Vodka,  
Calabrian Chili Blue Cheese Stuffed  
Castelvetro Olives 19

### PRIME MANHATTAN

Woodford Reserve, Carpano Antica  
Vermouth, Amaro Nonino, Rosemary  
Grapefruit Peppercorn Bitters 17

### OLD FASHIONED

Russell's 10 Year, Aperol,  
Orange Peel, and Bitters 16

### PINEAPPLE PICANTE

Pineapple Infused Don Julio Blanco,  
Picante, Fresh Lemon Juice, Orange Bitters 16

## ON ICE *gfm*

OYSTERS ON THE HALF SHELL\*  
EAST COAST 25 | WEST COAST 28  
CHILLED CRAB MEAT COCKTAIL 27

JUMBO SHRIMP COCKTAIL 26  
CHILLED WHOLE  
MAINE LOBSTER 56  
DUTCH HARBOR KING CRAB LEGS *Mkt*

"SMOKING" SHELLFISH TOWER\* Custom Built *Mkt*

## APPETIZERS

SONOMA GOAT  
CHEESE RAVIOLI  
Golden Oak Mushrooms 20

POINT JUDITH CALAMARI  
Sweet Chili Sauce 24

WHITE TRUFFLE CAVIAR  
DEVILED EGGS *gfm* 19

"SURF N TURF"\* *gfm*  
Scallops, Braised Short Rib, Gremolata 28

SHRIMP SAUTÉ *gfm*  
Tabasco Cream Sauce 26

JUMBO LUMP CRAB CAKE  
Sweet and Sour Slaw,  
Horseradish Mustard Aioli 29

PRIME STEAK TARTARE\*  
Capers, Shallots, Crostini 25

## SUSHI

PRIME ROLL\*  
Tempura Shrimp, Cream Cheese,  
Scallion, Beef Carpaccio 24

OCEAN ROLL\* *gfm*  
#1 Tuna, Salmon, Hamachi,  
Avocado, Chili Garlic Oil 28

DYNAMITE ROLL  
Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 29

SPICY TUNA\* *gfm*  
Avocado, Scallion, Jalapeño, Shiso 27

VEGETABLE ROLL  
Soy Paper, Crispy Asparagus, Avocado,  
Daikon, Mango, Sesame Lime Vinaigrette 20

AHI TUNA TARTARE\*  
Avocado, Ginger Ponzu, Sesame Seeds 25

HAMACHI CRUDO\*  
Pickled Mango, Sweet Peppers,  
Cilantro, Sesame Ginger Vinaigrette 25

## 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 15

OCEAN PRIME HOUSE SALAD *gfm*  
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 13

CAESAR SALAD *gfm*  
Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 16

CHOP CHOP SALAD *gfm*  
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 17

SHELLFISH "COBB" SALAD *gfm* Bacon, Egg, Blue Cheese, Gourmet Dressing 28

*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.



## SEAFOOD

TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	45
BLACKENED SNAPPER	<i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	49
FLORIDA GROUPER	<i>gfm</i> Lobster, Gnocchi, Spring Peas, Lemon Jus	53
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	52
SEA SCALLOPS*	<i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	53
TWIN LOBSTER TAILS	<i>gfm</i> Asparagus, Drawn Butter	65
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	56
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*

MILLER FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	39
SADDLEBERK FARMS PORK*	Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	49
WILLOW BEND LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	59

## PRIME STEAKS\* AND ACCESSORIES *gfm*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	53	BÉARNAISE SAUCE	9
10 OZ FILET MIGNON	59	BLACK TRUFFLE BUTTER	11
12 OZ BONE-IN FILET	65	AU POIVRE	10
14 OZ NEW YORK STRIP	60	MAYTAG BLUE CHEESE CRUST	9
16 OZ RIBEYE	67	OSCAR STYLE	16
		GARLIC SHRIMP SCAMPI	17
		LOBSTER TAIL	32

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	16	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	15	BACON CREAMED SPINACH	15
PARMESAN TRUFFLE FRIES	14	MISO-CHILI ROASTED BROCCOLI	15
LOADED BAKED POTATO <i>gfm</i>	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
TWICE BAKED	15	CHOPHOUSE CORN <i>gfm</i>	14
SMOKED GOUDA TATER TOTS	15	SAUTÉED MUSHROOMS <i>gfm</i>	13
WHIPPED POTATOES <i>gfm</i>	13	BLACK TRUFFLE MAC & CHEESE	16

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	42
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GENERAL MANAGER NICK RENTSCHLER | EXECUTIVE CHEF CARLOS ALANIZ

PRIVATE DINING ROOMS AVAILABLE

Call 317.569.0975 and let our culinary team prepare the perfect menu for your special occasion.