

COCKTAILS

BERRIES & BUBBLES

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

CUCUMBER GIMLET

Bombay Sapphire Gin, Muddled
Fresh Cucumber, Fresh Lime Juice 16

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

Russell's Reserve 10 Year Bourbon,
Aperol, Angostura Bitters 19

PINEAPPLE PICANTE

Pineapple Infused Don Julio Blanco,
Picante, Fresh Lemon Juice, Orange Bitters 18

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*

EAST COAST 27 | WEST COAST 31

CHILLED CRAB MEAT COCKTAIL 27

JUMBO SHRIMP COCKTAIL 29

CHILLED WHOLE
MAINE LOBSTER 59

DUTCH HARBOR KING CRAB LEGS *Mkt*

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT
CHEESE RAVIOLI
Golden Oak Mushrooms 19

POINT JUDITH CALAMARI
Sweet Chili Sauce 26

SHRIMP SAUTÉ *gfm*
Tabasco Cream Sauce 27

"SURF N TURF" * *gfm*
Scallops, Braised Short Rib,
Gremolata 29

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

PRIME STEAK TARTARE*
Capers, Shallots, Crostini 26

SUSHI

PRIME ROLL*
Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 21

OCEAN ROLL* *gfm*
#1 Tuna, Salmon, Hamachi,
Avocado, Chili Garlic Oil 27

DYNAMITE ROLL
Tempura Shrimp, Spicy Mayo,
Sesame Seeds 25

BLUE CRAB ROLL
Sesame Crab Salad, Tobiko,
Avocado, Cucumber, Yuzu Aioli 27

SPICY TUNA* *gfm*
Avocado, Scallion, Jalapeño, Shiso 28

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

AHI TUNA TARTARE*
Avocado, Ginger Ponzu, Sesame Seeds 24

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 19

FRENCH ONION Brandy & Aged Swiss 17

CRISP ICEBERG "WEDGE" *gfm*
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 18

OCEAN PRIME HOUSE SALAD *gfm*
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 16

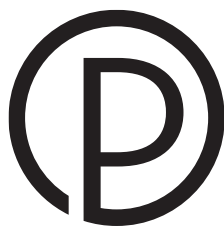
CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 17

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 25

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

| | | |
|--|--|------------|
| BLACKENED SNAPPER <i>gfm</i> | Corn Spoon Bread, Swiss Chard, Corn Emulsion | 54 |
| TERIYAKI SALMON* | Shiitake Sticky Rice, Soy Butter Sauce | 46 |
| AHI TUNA* | Mango, Avocado, Cashews, Spicy Sesame Soy Glaze | 56 |
| ORA KING SALMON <i>gfm</i> | Lobster, Gnocchi, Spring Peas, Lemon Jus | 49 |
| TWIN LOBSTER TAILS <i>gfm</i> | Asparagus, Drawn Butter | 64 |
| LOBSTER LINGUINE | Roasted Tomato Butter, Arugula, Chili Flake, Parmesan | 58 |
| SEA SCALLOPS* <i>gfm</i> | Parmesan Risotto, English Peas, Citrus Vinaigrette | 53 |
| CHILEAN SEA BASS <i>gfm</i> | Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette | 59 |
| DUTCH HARBOR KING CRAB LEGS <i>gfm</i> | Asparagus, Drawn Butter | <i>Mkt</i> |

CHICKEN & CHOPS *gfm*

| | | |
|------------------------|---|----|
| FREEBIRD FARMS CHICKEN | Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus | 41 |
| SADDLEBERK FARMS PORK* | Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction | 51 |
| WILLOW BEND LAMB* | Double Cut, Roasted Garlic Thyme Jus | 59 |

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

| | | | |
|----------------------|----|--------------------------|----|
| 8 OZ FILET MIGNON | 59 | BÉARNAISE SAUCE | 7 |
| 10 OZ FILET MIGNON | 62 | BLACK TRUFFLE BUTTER | 11 |
| 12 OZ BONE-IN FILET | 65 | AU POIVRE | 9 |
| 14 OZ NEW YORK STRIP | 63 | MAYTAG BLUE CHEESE CRUST | 8 |
| 16 OZ RIBEYE | 66 | OSCAR STYLE | 14 |
| | | GARLIC SHRIMP SCAMPI | 16 |
| | | LOBSTER TAIL | 32 |

SIDES

| | | | |
|----------------------------------|----|-------------------------------------|----|
| JALAPEÑO AU GRATIN <i>gfm</i> | 15 | ASPARAGUS & HOLLANDAISE <i>gfm</i> | 16 |
| ROASTED GARLIC MASHED <i>gfm</i> | 17 | BACON CREAMED SPINACH | 15 |
| PARMESAN TRUFFLE FRIES | 14 | MISO-CHILI ROASTED BROCCOLI | 15 |
| LOADED BAKED POTATO <i>gfm</i> | 15 | ROASTED BRUSSELS SPROUTS <i>gfm</i> | 17 |
| TWICE BAKED | 13 | CHOPHOUSE CORN <i>gfm</i> | 15 |
| SMOKED GOUDA TATER TOTS | 14 | SAUTÉED MUSHROOMS <i>gfm</i> | 15 |
| WHIPPED POTATOES <i>gfm</i> | 16 | BLACK TRUFFLE MAC & CHEESE | 19 |

| | | |
|----------------------------|--|----|
| BAKED LOBSTER MAC & CHEESE | Whole Maine Lobster, Tillamook Cheddar | 45 |
|----------------------------|--|----|

GENERAL MANAGER RYAN MANCHESTER | EXECUTIVE CHEF MAEVE JOYCE

PRIVATE DINING ROOMS AVAILABLE

Call 215.563.0163 and let our culinary team prepare the perfect menu for your special occasion.