

ON ICE *gfm*

“SMOKING” SHELLFISH TOWER* Custom Built *Mkt*

OYSTERS ON THE HALF SHELL*	JUMBO SHRIMP COCKTAIL	30
ROSE & GARNET	DRESSED WHOLE MAINE LOBSTER	64
<i>Private Label, Cape Cod, MA</i>	DUTCH HARBOR KING	
WEST COAST	CRAB LEGS	<i>Mkt</i>
CHILLED CRAB MEAT COCKTAIL		

CAVIAR & VODKA

Traditional accoutrements

PETROSSIAN ROYAL BAIKA \$125 per oz.	PETROSSIAN ROYAL KALUGA \$175 per oz.
GREY GOOSE 70	BELVEDERE 80

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	25
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, Gnocchi, Black Garlic Jus	33
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	29
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	29
PRIME STEAK TARTARE* Capers, Shallots, Crostini	27

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	25
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	32
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	29
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	29
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	23
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sriracha Ginger Vinaigrette	26
NIGIRI* <i>Caviar, Gold Leaf, Chives</i> Salmon Belly	9 ea.
No. 1 Ahi Tuna	11 ea.
A-5 Wagyu	17 ea.

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	21
FRENCH ONION Brandy & Aged Swiss	19
CRISP ICEBERG “WEDGE” <i>gfm</i> Candied Bacon, Egg, 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	18
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	19
CHOP CHOP SALAD Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	20
SHELLFISH “COBB” SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	31



SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	53
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	51
SWORDFISH <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	56
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	56
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	75
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	59
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	59
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette	62
DUTCH HARBOR KING CRAB LEGS <i>gfm</i>	Asparagus, Drawn Butter	<i>Mkt</i>

CHICKEN & CHOPS *gfm*

ROASTED CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	46
SADDLEBERK FARMS PORK*	Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	55
WILLOW BEND LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	67

PRIME STEAKS *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	64
10 OZ FILET MIGNON	71
14 OZ NEW YORK STRIP	69
16 OZ RIBEYE	73
32 OZ BONE-IN RIBEYE	110

WAGYU

7 OZ FILET, WESTHOLME, AUS	86
16 OZ DRY AGED BONE-IN STRIP	125

ACCESSORIES *gfm*

BÉARNAISE SAUCE	10
BLACK TRUFFLE BUTTER	13
AU POIVRE	12
MAYTAG BLUE CHEESE CRUST	11
OSCAR STYLE	24
GARLIC SHRIMP SCAMPI	20
LOBSTER TAIL	35
ROSSINI	29

SIDES

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

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	49
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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.