

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>	30	DUTCH HARBOR KING	
WEST COAST	33	CRAB LEGS	<i>Mkt</i>
CHILLED CRAB MEAT COCKTAIL	30		

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
CHOP CHOP SALAD Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	20
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	19

GENERAL MANAGER BRYAN GRAHAM | EXECUTIVE CHEF EUGENIO REYES
PRIVATE DINING ROOMS AVAILABLE Call 702.529.4770 to reserve for your occasion.

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.



CHEF SPECIALTIES

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
SUSHI SALAD Spicy California Roll, Crunchy Romaine, Toasted Garlic, Creamy Wasabi Dressing	31
SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing	31
POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	27
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette	44
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	29

SANDWICH COMBINATIONS

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

FISH SANDWICH Fried, Jalapeño Cabbage Slaw, Tartar Sauce, Toasted Brioche	21
SAKURA WAGYU CHEESEBURGER* Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles	25
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Arugula, Tomato, Tartar Sauce	22

PRIME STEAKS *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	64
14 OZ NEW YORK STRIP	69
16 OZ RIBEYE	73

ACCESSORIES *gfm*

BÉARNAISE SAUCE	10
BLACK TRUFFLE BUTTER	13
MAYTAG BLUE CHEESE CRUST	11
GARLIC SHRIMP SCAMPI	20

LUNCH PRIX FIXE

Served with Fresh Baked Cookies. \$45 per person

STARTER *Choice of:*

JUMBO SHRIMP COCKTAIL <i>gfm</i> Cocktail Sauce, Lemon
LOBSTER BISQUE Butter Poached Lobster
OCEAN PRIME HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

ENTRÉE *Choice of:*

6 OZ FILET* \$10 Upcharge Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus
CRAB CAKE Sweet Corn Cream, Roasted Tomatoes, Asparagus, Buttered Leeks, Garlic Chips
BLACKENED SNAPPER <i>gfm</i> Corn Spoon bread, Swiss Chard, Corn Emulsion
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette