

COCKTAILS

BERRIES & BUBBLES Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon Juice, Piper Sonoma Brut, Dry Ice Smoke	19	PRIME MANHATTAN Woodford Reserve Private Selection, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	18
CUCUMBER GIMLET Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice	17	OLD FASHIONED Four Roses Small Batch Bourbon, Aperol, Simple Syrup, Angostura Aromatic Bitters	18
HOT & DIRTY MARTINI Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives	19	PINEAPPLE PICANTE Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters	17

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	24
ROSE & GARNET	24	CHILLED CRAB MEAT COCKTAIL	25
<i>Private Label, Cape Cod, MA</i>		CHILLED WHOLE MAINE LOBSTER	58
WEST COAST	27	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

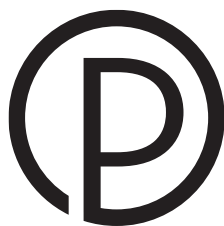
SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	20
POINT JUDITH CALAMARI Sweet Chili Sauce	21
WHITE TRUFFLE CAVIAR DEVEILED EGGS <i>gfm</i>	19
"SURF N TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	25
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	25
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	26
PRIME STEAK TARTARE* Capers, Shallots, Crostini	25
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	23

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	26
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	27
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	25
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	27
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	19
HAMACHI CRUDO* Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	25

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	18
FRENCH ONION Brandy & Aged Swiss	14
CRISP ICEBERG "WEDGE" <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	16
OCEAN PRIME HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	15
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	16
CHOP CHOP SALAD <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	16
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	28



SEAFOOD

TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	47
BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	47
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	51
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	51
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	53
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	63
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	56
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	55
DUTCH HARBOR KING CRAB LEGS <i>gfm</i>	Asparagus, Parsley Potatoes, Drawn Butter	<i>Mkt</i>

CHICKEN & CHOPS *gfm*

MILLER FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	37
SADDLEBERK FARMS PORK*	Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	48
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	55	BÉARNAISE SAUCE	9
10 OZ FILET MIGNON	59	BLACK TRUFFLE BUTTER	10
14 OZ NEW YORK STRIP	58	AU POIVRE	8
16 OZ RIBEYE	62	MAYTAG BLUE CHEESE CRUST	10
AUSTRALIAN WAGYU		OSCAR STYLE	14
7 OZ FILET <i>Westholme Farms</i>	82	GARLIC SHRIMP SCAMPI	15
12 OZ MANHATTAN <i>Westholme Farms</i>	105	LOBSTER TAIL	29
	Dry Aged Bone-In		

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	16	ASPARAGUS & HOLLANDAISE <i>gfm</i>	15
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	14
PARMESAN TRUFFLE FRIES	14	MISO-CHILI ROASTED BROCCOLI	13
LOADED BAKED POTATO <i>gfm</i>	15	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>	15
WHIPPED POTATOES <i>gfm</i>	15	BLACK TRUFFLE MAC & CHEESE	17

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	43
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GENERAL MANAGER SARAH LEAMER | EXECUTIVE CHEF JULIO JUAREZ

PRIVATE DINING ROOMS AVAILABLE

Call 816.600.0630 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.

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	24
ROSE & GARNET	23	CHILLED WHOLE MAINE LOBSTER	58
<i>Private Label, Cape Cod, MA</i>		"SMOKING" SHELLFISH TOWER	<i>Mkt</i>
WEST COAST	27	Custom Built	
CHILLED CRAB MEAT COCKTAIL	25	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI	Golden Oak Mushrooms	21
POINT JUDITH CALAMARI	Sweet Chili Sauce	21
WHITE TRUFFLE CAVIAR DEVILED EGGS	<i>gfm</i>	19
"SURF N TURF"*	<i>gfm</i> Scallops, Braised Short Rib, Gremolata	25
SHRIMP SAUTÉ	<i>gfm</i> Tabasco Cream Sauce	25
JUMBO LUMP CRAB CAKE	Sweet and Sour Slaw, Horseradish Mustard Aioli	26
PRIME STEAK TARTARE*	Capers, Shallots, Crostini	25
AHI TUNA TARTARE*	Avocado, Ginger Ponzu, Sesame Seeds	23

SUSHI

PRIME ROLL*		
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio		26
OCEAN ROLL* <i>gfm</i>		
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil		27
DYNAMITE ROLL	Tempura Shrimp, Spicy Mayo, Sesame Seeds	25
SPICY TUNA* <i>gfm</i>	Avocado, Scallion, Jalapeño, Shiso	27
VEGETABLE ROLL		
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette		19
HAMACHI CRUDO*	Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	25

SOUPS & SALADS

LOBSTER BISQUE	Butter Poached Lobster	18
FRENCH ONION	Brandy & Aged Swiss	14
CRISP ICEBERG "WEDGE" <i>gfm</i>		
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing		16
OCEAN PRIME HOUSE SALAD <i>gfm</i>		
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette		15
CAESAR SALAD <i>gfm</i>		
Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons		16
CHOP CHOP SALAD <i>gfm</i>		
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing		16

gfm CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST

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CHEF SPECIALTIES

BLACKENED SALMON* SALAD <i>gfm</i>	
Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing	27
AHI TUNA*	
Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	25
PARMESAN CRUSTED CHICKEN CAESAR	
Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	22
CRAB WEDGE	
Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	23
SUSHI AND SALAD*	
Spicy Rainbow Roll, Crunchy Romaine, Toasted Garlic, Creamy Wasabi Dressing	27
SHELLFISH "COBB" SALAD <i>gfm</i>	
Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing	28
POKE BOWL*	
Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	28
CHILEAN SEA BASS <i>gfm</i>	
Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	34
TERIYAKI SALMON*	
Shiitake Sticky Rice, Soy Butter Sauce	27

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	22
SAKURA WAGYU CHEESEBURGER*	
Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles	24
MARYLAND CRAB MELT	
Tillamook Cheddar Cheese, Arugula, Tomato, Tartar Sauce	21

LUNCH FEATURES

FRENCH DIP	
Thinly Sliced Slow Roasted Beef, Swiss, Creamy Horseradish, French Baguette, Au Jus, House Cut Fries	20
SNAPPER FRIED RICE	
Blackened Snapper, Shiitake Mushroom, Snap Peas, Red Bell Pepper, Green Onion, Beurre Blanc	24
SHRIMP LINGUINE	
Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	23

SIDES

WHIPPED POTATOES <i>gfm</i>	15	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
PARMESAN TRUFFLE FRIES	14	JALAPENO AU GRATIN <i>gfm</i>	16
SMOKED GOUDA TATER TOTS	15	BLACK TRUFFLE MAC & CHEESE	17