

## COCKTAILS

### BERRIES & BUBBLES

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

### CUCUMBER GIMLET

Bombay Sapphire Gin, Muddled  
Fresh Cucumber, Fresh Lime Juice 18

### 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 19

### OLD FASHIONED

Four Roses Small Batch Bourbon,  
Aperol, Angostura Bitters 18

### PINEAPPLE PICANTE

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

## ON ICE *gfm*

### OYSTERS ON THE HALF SHELL\*

ROSE & GARNET 30  
*Private Label, Cape Cod, MA*

WEST COAST 34

JUMBO SHRIMP COCKTAIL 28

CHILLED CRAB MEAT COCKTAIL 28

DUTCH HARBOR KING CRAB LEGS *Mkt*

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

## APPETIZERS

SONOMA GOAT  
CHEESE RAVIOLI  
Golden Oak Mushrooms 23

POINT JUDITH CALAMARI  
Sweet Chili Sauce 26

WHITE TRUFFLE CAVIAR  
DEVEILED EGGS *gfm* 21

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

SHRIMP SAUTÉ *gfm*  
Tabasco Cream Sauce 26

JUMBO LUMP CRAB CAKE  
Sweet and Sour Slaw,  
Horseradish Mustard Aioli 28

PRIME STEAK TARTARE\*  
Capers, Shallots, Crostini 28

## SUSHI

PRIME ROLL\*  
Tempura Shrimp, Cream Cheese,  
Scallion, Beef Carpaccio 25

OCEAN ROLL\* *gfm* #1 Tuna, Salmon,  
Hamachi, Avocado, Chili Garlic Oil 29

DYNAMITE ROLL  
Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 26

SPICY TUNA\* *gfm*  
Avocado, Scallion, Jalapeño, Shiso 26

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

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

AHI TUNA TARTARE\*  
Avocado, Ginger Ponzu, Sesame Seeds 28

## 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 17

OCEAN PRIME HOUSE SALAD *gfm*  
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 17

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 18

CHOP CHOP SALAD *gfm*  
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 19

SHELLFISH "COBB" SALAD *gfm* Bacon, Egg, Blue Cheese, Gourmet Dressing 29



## SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	55
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	51
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	57
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	57
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	54
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	69
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	59
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	59
DUTCH HARBOR KING CRAB LEGS <i>gfm</i>	Asparagus, Parsley Potatoes, Drawn Butter	<i>Mkt</i>

## CHICKEN & CHOPS *gfm*

ASHLEY 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	63

## PRIME STEAKS\* AND ACCESSORIES *gfm*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	61	BÉARNAISE SAUCE	10
10 OZ FILET MIGNON	65	BLACK TRUFFLE BUTTER	11
14 OZ NEW YORK STRIP	65	AU POIVRE	12
16 OZ RIBEYE	69	MAYTAG BLUE CHEESE CRUST	9
<b>AUSTRALIAN WAGYU</b>		OSCAR STYLE	15
7 OZ FILET <i>Westholme Farms</i>	82	GARLIC SHRIMP SCAMPI	17
12 OZ MANHATTAN <i>Westholme Farms</i>	110	LOBSTER TAIL	34
	Dry Aged, Bone-In		

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	15
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	17
PARMESAN TRUFFLE FRIES	16	MISO-CHILI ROASTED BROCCOLI	15
LOADED BAKED POTATO <i>gfm</i>	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
TWICE BAKED	15	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	14	SAUTÉED MUSHROOMS <i>gfm</i>	17
WHIPPED POTATOES <i>gfm</i>	15	BLACK TRUFFLE MAC & CHEESE	17

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	45
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GENERAL MANAGER DAVID LAMARCA | EXECUTIVE CHEF VLADIMIR TRIVUNOVIC

PRIVATE DINING ROOMS AVAILABLE

Call 239.430.0404 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.