

COCKTAILS

BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,
Marinated Blackberries, Fresh Lemon Juice,
Piper Sonoma Brut, Dry Ice Smoke 22

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 22

PRIME MANHATTAN

Woodford Reserve, Carpano Antica
Vermouth, Amaro Nonino, Rosemary
Grapefruit Peppercorn Bitters 21

OLD FASHIONED

Four Roses Small Batch Bourbon, Aperol,
Simple Syrup, Angostura Aromatic Bitters 21

PINEAPPLE PICANTE

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

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*

ROSE & GARNET 29
Private Label, Cape Cod, MA

WEST COAST 34

JUMBO SHRIMP COCKTAIL 29

CHILLED CRAB MEAT COCKTAIL 26

CHILLED WHOLE MAINE LOBSTER 56

DUTCH HARBOR KING CRAB LEGS *Mkt*

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT
CHEESE RAVIOLI
Golden Oak Mushrooms 22

POINT JUDITH CALAMARI
Sweet Chili Sauce 27

WHITE TRUFFLE CAVIAR
DEVILED EGGS *gfm* 21

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

SHRIMP SAUTÉ *gfm*
Tabasco Cream Sauce 28

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 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 29

VEGETABLE ROLL
Soy Paper, Crispy Asparagus, Avocado,
Daikon, Mango, Sesame Lime Vinaigrette 19

HAMACHI CRUDO* *gfm*
Pickled Mango, Sweet Peppers,
Cilantro, Sesame Ginger Vinaigrette 26

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

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 19

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 29

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

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| BLACKENED SNAPPER <i>gfm</i> | Corn Spoon Bread, Swiss Chard, Corn Emulsion | 56 |
| TERIYAKI SALMON | Shiitake Sticky Rice, Soy Butter Sauce | 52 |
| AHI TUNA* <i>gfm</i> | Mango, Avocado, Cashews, Spicy Sesame Soy Glaze | 57 |
| TWIN LOBSTER TAILS <i>gfm</i> | Asparagus, Drawn Butter | 63 |
| ORA KING SALMON <i>gfm</i> | Lobster, Gnocchi, Spring Peas, Lemon Jus | 54 |
| SEA SCALLOPS <i>gfm</i> | Parmesan Risotto, English Peas, Citrus Vinaigrette | 55 |
| LOBSTER LINGUINE | Roasted Tomato Butter, Arugula, Chili Flake, Parmesan | 58 |
| 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*

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| FREEBIRD FARMS CHICKEN | Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus | 39 |
| SADDLEBERK FARMS PORK* <i>gfm</i> | Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction | 49 |
| WILLOW BEND LAMB* <i>gfm</i> | Two Double Bone Chops, Roasted Garlic Thyme Jus | 63 |

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

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| 8 OZ FILET MIGNON | 61 | BÉARNAISE SAUCE | 9 |
| 10 OZ FILET MIGNON | 64 | BLACK TRUFFLE BUTTER | 12 |
| 14 OZ NEW YORK STRIP | 64 | AU POIVRE | 12 |
| 16 OZ RIBEYE | 69 | MAYTAG BLUE CHEESE CRUST | 10 |
| AUSTRALIAN WAGYU | | OSCAR STYLE | 19 |
| 7 OZ FILET <i>Westholme Farms</i> | 82 | GARLIC SHRIMP SCAMPI | 17 |
| 12 OZ MANHATTAN | 110 | LOBSTER TAIL | 34 |
| <i>Westholme Farms, Dry Aged, Bone-In</i> | | | |

SIDES

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

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| BAKED LOBSTER MAC & CHEESE | Whole Maine Lobster, Tillamook Cheddar | 45 |
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GENERAL MANAGER TIM MANLEY | EXECUTIVE CHEF IZABELL MARTINEZ

PRIVATE DINING ROOMS AVAILABLE

Call 202.393.0313 and let our culinary team prepare the perfect menu for your special occasion.

To offset increasing labor costs associated with the restaurant we have added a 3% surcharge to all checks.

ON ICE *gfm*

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| OYSTERS ON THE HALF SHELL* | | JUMBO SHRIMP COCKTAIL | 29 |
| ROSE & GARNET | 29 | CHILLED WHOLE MAINE LOBSTER | 56 |
| <i>Private Label, Cape Cod, MA</i> | | "SMOKING" SHELLFISH TOWER | <i>Mkt</i> |
| WEST COAST | 34 | Custom Built | |
| CHILLED CRAB MEAT COCKTAIL | 26 | DUTCH HARBOR KING CRAB LEGS | <i>Mkt</i> |

APPETIZERS

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| SONOMA GOAT CHEESE RAVIOLI | Golden Oak Mushrooms | 22 |
| POINT JUDITH CALAMARI | Sweet Chili Sauce | 27 |
| WHITE TRUFFLE CAVIAR DEVILED EGGS | <i>gfm</i> | 21 |
| "SURF N TURF" | <i>gfm</i> Scallops, Braised Short Rib, Gremolata | 29 |
| SHRIMP SAUTÉ | <i>gfm</i> Tabasco Cream Sauce | 28 |
| JUMBO LUMP CRAB CAKE | Sweet and Sour Slaw, Horseradish Mustard Aioli | 29 |
| PRIME STEAK TARTARE* | Capers, Shallots, Crostini | 26 |

SUSHI

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| PRIME ROLL* | | |
| Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio | | 25 |
| OCEAN ROLL* <i>gfm</i> | | |
| #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil | | 29 |
| DYNAMITE ROLL | Tempura Shrimp, Spicy Mayo, Sesame Seeds | 26 |
| SPICY TUNA* <i>gfm</i> | Avocado, Scallion, Jalapeño, Shiso | 29 |
| VEGETABLE ROLL | | |
| Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette | | 19 |
| HAMACHI CRUDO* <i>gfm</i> | | |
| Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette | | 26 |
| AHI TUNA TARTARE* <i>gfm</i> | Avocado, Ginger Ponzu, Sesame Seeds | 28 |

SOUPS & SALADS

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|--|------------------------|----|
| LOBSTER BISQUE | Butter Poached Lobster | 19 |
| FRENCH ONION | Brandy & Aged Swiss | 17 |
| CRISP ICEBERG "WEDGE" <i>gfm</i> | | |
| Candied Bacon, 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 | | 16 |
| CAESAR SALAD <i>gfm</i> | | |
| Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons | | 17 |
| CHOP CHOP SALAD <i>gfm</i> | | |
| Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing | | 17 |

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CHEF SPECIALTIES

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| BLACKENED SALMON* SALAD <i>gfm</i> Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing | 26 |
| AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze | 29 |
| PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil | 23 |
| CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing | 28 |
| SUSHI AND SALAD* Spicy Rainbow Roll, Crunchy Romaine, Toasted Garlic, Creamy Wasabi Dressing | 29 |
| SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing | 29 |
| POKE BOWL* Ahi Tuna, Salmon, Wasabi Tobiko, Avocado, Sriracha Vinaigrette | 27 |
| CHILEAN SEA BASS <i>gfm</i> Broccoli, Pearl Onion, Potato Puree, Truffle Vinaigrette | 37 |
| TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce | 25 |

SANDWICH COMBINATIONS

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

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| FISH SANDWICH Blackened, Jalapeno 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 | 21 |

LUNCH PRIX FIXE

Served with Fresh Baked Cookies. \$35 per person

STARTER *Choice of:*

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| CLAM CHOWDER Fresh Littleneck Clams, Oyster Crackers |
| FRENCH ONION Brandy & Aged Swiss |
| 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 |

ENTREE *Choice of:*

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| CHILI RUBBED SHRIMP SALAD <i>gfm</i> Orange, Cabbage, Ginger Soy Dressing |
| CRISPY FISH TACOS Argula, Pickled Red Onion, Red Chili Vinaigrette |
| PRIME CHEESEBURGER* Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish |
| STEAK FRITES* <i>gfm</i> NY Strip, Crispy Parmesan Shoestring Potatoes, Herb Chimichurri |

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