

COCKTAILS

BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,
Marinated Blackberries, Fresh Lemon Juice,
Piper Sonoma Brut, Dry Ice Smoke 19

CUCUMBER GIMLET

Bombay Sapphire Gin, Muddled
Fresh Cucumber, Fresh Lime Juice 17

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 18

OLD FASHIONED

Four Roses Small Batch Bourbon, Aperol,
Simple Syrup, Angostura Aromatic Bitters 17

PINEAPPLE PICANTE

Pineapple Infused Don Julio Blanco,
Picante, Fresh Lemon Juice, Orange Bitters 17

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*

ROSE & GARNET 27
Private Label, Cape Cod, MA

WEST COAST 33

JUMBO SHRIMP COCKTAIL 28

CHILLED CRAB MEAT COCKTAIL 27

CHILLED WHOLE MAINE LOBSTER 58

DUTCH HARBOR KING CRAB LEGS *Mkt*

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT
CHEESE RAVIOLI
Golden Oak Mushrooms 21

POINT JUDITH CALAMARI
Sweet Chili Sauce 24

WHITE TRUFFLE CAVIAR
DEVILED EGGS *gfm* 20

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

SHRIMP SAUTÉ *gfm*
Tabasco Cream Sauce 27

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

PRIME STEAK TARTARE*
Capers, Shallots, Crostini 24

SUSHI

SPICY TUNA* *gfm*
Avocado, Scallion, Jalapeño, Shiso 27

SOMERSET ROLL*
Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 24

OCEAN ROLL* *gfm*
#1 Tuna, Salmon, Hamachi,
Avocado, Chili Garlic Oil 27

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

DYNAMITE ROLL
Tempura Shrimp, Spicy Mayo,
Sesame Seeds 25

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

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

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 19

FRENCH ONION Brandy & Aged Swiss 18

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 15

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 16

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



SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	53
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	48
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	55
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	49
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	51
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	65
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	55
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*

OTTO'S FARM 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	59

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	56	BÉARNAISE SAUCE	8
10 OZ FILET MIGNON	61	BLACK TRUFFLE BUTTER	9
14 OZ NEW YORK STRIP	58	AU POIVRE	10
16 OZ RIBEYE	65	MAYTAG BLUE CHEESE CRUST	9
AUSTRALIAN WAGYU		OSCAR STYLE	15
7 OZ FILET <i>Westholme Farms</i>	82	GARLIC SHRIMP SCAMPI	17
12 OZ MANHATTAN	105	LOBSTER TAIL	33
<i>Westholme Farms, Dry Aged, Bone-In</i>			

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	14
PARMESAN TRUFFLE FRIES	15	MISO-CHILI ROASTED BROCCOLI	15
LOADED BAKED POTATO <i>gfm</i>	15	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
TWICE BAKED	15	CHOPHOUSE CORN <i>gfm</i>	16
SMOKED GOUDA TATER TOTS	13	SAUTÉED MUSHROOMS <i>gfm</i>	16
WHIPPED POTATOES <i>gfm</i>	15	BLACK TRUFFLE MAC & CHEESE	18

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	43
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GENERAL MANAGER CHRIS CANTORE | EXECUTIVE CHEF CHRIS MAYER

PRIVATE DINING ROOMS AVAILABLE

Call 248.458.0500 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.