

BERRIES & BUBBLES Ketel One Citroen Vodka, Marinated Blackberries, Fresh Lemon Juice, Piper Sonoma Brut, Dry Ice Smoke	20
CUCUMBER GIMLET Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice	16
HOT & DIRTY MARTINI Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives	19

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	19
PINEAPPLE PICANTE Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters	17

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*	CHILLED CRAB MEAT COCKTAIL	29
ROSE & GARNET	JUMBO SHRIMP COCKTAIL	29
<i>Private Label, Cape Cod, MA</i>	DRESSED WHOLE MAINE LOBSTER	57
WEST COAST	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

WARM BREAD BASKET Parker House Loaf, Crackers, Pretzel Bread, Whipped Butter	6
SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	19
POINT JUDITH CALAMARI Sweet Chili Sauce	24
CLASSIC OYSTERS ROCKEFELLER	24
"SURF & TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gnocchi, Black Garlic Jus	29
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	26
PRIME STEAK TARTARE* Capers, Shallots, Crostini	25
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	28
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	27

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	24
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	28
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	27
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	21
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	28
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	25
NIGIRI* <i>Caviar, Gold Leaf, Chives</i> Salmon Belly	8 ea.
No. 1 Ahi Tuna	9 ea.
A-5 Wagyu	16 ea.

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	19
FRENCH ONION Brandy & Aged Swiss	17
OCEAN CLUB HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	16
CRISP ICEBERG "WEDGE" <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	17
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	18
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	28



SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	52
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	49
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	55
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	51
GROUPEL <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	59
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	65
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	56
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	61
DUTCH HARBOR KING CRAB LEGS <i>gfm</i>	Asparagus, Parsley Potatoes, Drawn Butter <i>Mkt</i>	

CHICKEN & CHOPS *gfm*

GERBER 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	66

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	59	BÉARNAISE SAUCE	8
10 OZ FILET MIGNON	63	BLACK TRUFFLE BUTTER	9
14 OZ NEW YORK STRIP	63	AU POIVRE	11
16 OZ RIBEYE	69	MAYTAG BLUE CHEESE CRUST	9
AUSTRALIAN WAGYU		OSCAR STYLE	16
7 OZ FILET <i>Westholme Farms</i>	82	GARLIC SHRIMP SCAMPI	17
16 OZ NEW YORK STRIP <i>Westholme Farms</i>	125	LOBSTER TAIL	34

SIDES

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

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 44
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GENERAL MANAGER TRAVIS CUSACK | EXECUTIVE CHEF MICHAEL GILBERT

PRIVATE DINING ROOMS AVAILABLE

* Call 614.416.2582 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.