

## COCKTAILS

### BERRIES & BUBBLES

Ketel One Citroen Vodka, Marinated  
Blackberries, Fresh Lemon Juice,  
Piper Sonoma Brut, Dry Ice Smoke 21

### 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 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 19

## ON ICE *gfm*

OYSTERS ON THE HALF SHELL\*  
ROSE & GARNET  
*Private Label, Cape Cod, MA* 28  
WEST COAST 30

CHILLED CRAB MEAT COCKTAIL 31  
JUMBO SHRIMP COCKTAIL 30  
DRESSED WHOLE MAINE LOBSTER 58  
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 24

WHITE TRUFFLE  
CAVIAR DEVILED EGGS *gfm* 19

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

SHRIMP SAUTÉ *gfm*  
Tabasco Cream Sauce 25

JUMBO LUMP CRAB CAKE  
Sweet and Sour Slaw,  
Horseradish Mustard Aioli 29

PRIME STEAK TARTARE\*  
Capers, Shallots, Crostini 29

AHI TUNA TARTARE\*  
Avocado, Ginger Ponzu, Sesame Seeds 26

## SUSHI

PRIME ROLL\*  
Tempura Shrimp, Cream Cheese,  
Scallion, Beef Carpaccio 26

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

DYNAMITE ROLL  
Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 28

SPICY TUNA\*  
Avocado, Scallion, Jalapeño, Shiso 29

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

HAMACHI CRUDO\* *gfm*  
Pickled Mango, Sweet Peppers,  
Cilantro, Sesame Ginger Vinaigrette 28

NIGIRI\* *Caviar, Gold Leaf, Chives*  
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 15

CRISP ICEBERG "WEDGE" *gfm*  
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 18

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 17

SHELLFISH "COBB" SALAD *gfm* Bacon, Egg, Blue Cheese, Gourmet Dressing 28



## SEAFOOD

TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	49
BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	52
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	57
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	56
GROUPEL <i>gfm</i> Lobster, Gnocchi, Spring Peas, Lemon Jus	61
TWIN LOBSTER TAILS <i>gfm</i> Asparagus, Drawn Butter	67
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*

RED BIRD FARMS CHICKEN Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	39
SADDLEBERK FARMS PORK* Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	49
COLORADO 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	60	BÉARNAISE SAUCE	10
10 OZ FILET MIGNON	64	BLACK TRUFFLE BUTTER	13
14 OZ NEW YORK STRIP	66	AU POIVRE	11
16 OZ RIBEYE	69	MAYTAG BLUE CHEESE CRUST	11
<b>AUSTRALIAN WAGYU</b>		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	35

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	18	ASPARAGUS & HOLLANDAISE <i>gfm</i>	17
ROASTED GARLIC MASHED <i>gfm</i>	17	BACON CREAMED SPINACH	16
PARMESAN TRUFFLE FRIES	17	MISO-CHILI ROASTED BROCCOLI	15
LOADED BAKED POTATO <i>gfm</i>	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	17
TWICE BAKED	16	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	16	SAUTÉED MUSHROOMS <i>gfm</i>	17
WHIPPED POTATOES <i>gfm</i>	16	BLACK TRUFFLE MAC & CHEESE	19

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar	46
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GENERAL MANAGER DEREK KETELHOHN | EXECUTIVE CHEF JESSE SCHANTZ

PRIVATE DINING ROOMS AVAILABLE

Call 303.825.3663 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.