

COCKTAILS

BERRIES & BUBBLES		PRIME MANHATTAN	
Ketel One Citroen Vodka, Marinated Blackberries, Fresh Lemon Juice, Piper Sonoma Brut, Dry Ice Smoke 21		Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters 18	
CUCUMBER GIMLET		OLD FASHIONED	
Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice 18		Four Roses Small Batch Bourbon, Aperol, Simple Syrup, Angostura Aromatic Bitters 19	
HOT & DIRTY MARTINI		PINEAPPLE PICANTE	
Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives 20		Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters 19	

ON ICE *gfm*

OYSTERS ON THE HALF SHELL* ROSE & GARNET <i>Private Label, Cape Cod, MA</i> 27	JUMBO SHRIMP COCKTAIL 30
WEST COAST 30	CHILLED WHOLE MAINE LOBSTER 58
CHILLED CRAB MEAT COCKTAIL 30	DUTCH HARBOR KING CRAB LEGS <i>Mkt</i>

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms 22
POINT JUDITH CALAMARI Sweet Chili Sauce 23
WHITE TRUFFLE CAVIAR DEVEILED EGGS <i>gfm</i> 19
"SURF N TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gremolata 29
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce 25
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli 29
PRIME STEAK TARTARE* Capers, Shallots, Crostini 28

SUSHI

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 27
SPICY TUNA* Avocado, Scallion, Jalapeño, Shiso 29
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette 21
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds 25
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette 28

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 19
FRENCH ONION Brandy & Aged Swiss 15
CRISP ICEBERG "WEDGE" <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 18
OCEAN PRIME HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 17
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 18
CHOP CHOP SALAD <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 17
SHELLFISH "COBB" SALAD <i>gfm</i> 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	51
SEA SCALLOPS*	<i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	55
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	59	BÉARNAISE SAUCE	10
10 OZ FILET MIGNON	63	BLACK TRUFFLE BUTTER	13
14 OZ NEW YORK STRIP	65	AU POIVRE	11
16 OZ RIBEYE	68	MAYTAG BLUE CHEESE CRUST	11
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	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	16	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.