

COCKTAILS

BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,
Marinated Blackberries, Fresh Lemon Juice,
Piper Sonoma Brut, Dry Ice Smoke 20

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 19

PRIME MANHATTAN

Woodford Reserve, Carpano Antica
Vermouth, Amaro Nonino, Rosemary
Grapefruit Peppercorn Bitters 19

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 18

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*

ROSE & GARNET

Private Label, Cape Cod, MA 24

CHILLED CRAB MEAT COCKTAIL 28

JUMBO SHRIMP COCKTAIL 28

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 19

POINT JUDITH CALAMARI

Sweet Chili Sauce 23

WHITE TRUFFLE

CAVIAR DEVILED EGGS *gfm* 21

"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 27

PRIME STEAK TARTARE*

Capers, Shallots, Crostini 26

AHI TUNA TARTARE*

Avocado, Ginger Ponzu, Sesame Seeds 26

SUSHI

PRIME ROLL*

Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 25

OCEAN ROLL* *gfm*

#1 Tuna, Salmon, Hamachi,
Avocado, Chili Garlic Oil 30

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 19

HAMACHI CRUDO* *gfm*

Pickled Mango, Sweet Peppers,
Cilantro, Sesame Ginger Vinaigrette 23

NIGIRI* *Caviar, Gold Leaf, Chives*

Salmon Belly 8 ea.

No. 1 Ahi Tuna 9 ea.

Hamachi 9 ea.

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 18

FRENCH ONION Brandy & Aged Swiss 16

CRISP ICEBERG "WEDGE" *gfm*

Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 17

OCEAN PRIME HOUSE SALAD *gfm*

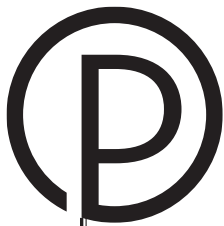
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 16

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



SEAFOOD

BLACKENED TEXAS RED FISH <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	49
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	48
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	54
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	52
ORA KING SALMON <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	53
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	66
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*

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	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	10
14 OZ NEW YORK STRIP	59	AU POIVRE	10
16 OZ RIBEYE	65	MAYTAG BLUE CHEESE CRUST	9
AUSTRALIAN WAGYU		OSCAR STYLE	17
7 OZ FILET <i>Westholme Farms</i>	82	GARLIC SHRIMP SCAMPI	18
16 OZ NEW YORK STRIP <i>Westholme Farms</i>	125	LOBSTER TAIL	32

SIDES

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

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	44
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GENERAL MANAGER KARIANN NATHAN | EXECUTIVE CHEF JAKE FOWLER

PRIVATE DINING ROOMS AVAILABLE

Call 214.965.0440 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.