

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 27
WEST COAST 30

CHILLED CRAB MEAT COCKTAIL 30
JUMBO SHRIMP COCKTAIL 30
DRESSED WHOLE MAINE LOBSTER 58
DUTCH HARBOR KING CRAB LEGS *Mkt*

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

WARM BREAD BASKET
Parker House Loaf, Crackers,
Pretzel Bread, Whipped Butter 8

SONOMA GOAT
CHEESE RAVIOLI
Golden Oak Mushrooms 22

POINT JUDITH CALAMARI
Sweet Chili Sauce 23

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 28

AHI TUNA TARTARE*
Avocado, Ginger Ponzu, Sesame Seeds 25

SUSHI

PRIME ROLL*
Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 25

OCEAN ROLL * *gfm*
#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

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	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.