

## COCKTAILS

<b>BERRIES &amp; BUBBLES</b> Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon Juice, Piper Sonoma Brut, Dry Ice Smoke	19	<b>PRIME MANHATTAN</b> Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	18
<b>CUCUMBER GIMLET</b> Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice	17	<b>OLD FASHIONED</b> Four Roses Small Batch Bourbon, Aperol, Simple Syrup, Angostura Aromatic Bitters	18
<b>HOT &amp; DIRTY MARTINI</b> Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives	21	<b>PINEAPPLE PICANTE</b> Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters	18

## ON ICE *gfm*

<b>OYSTERS ON THE HALF SHELL*</b>		<b>CHILLED CRAB MEAT COCKTAIL</b>	28
<b>ROSE &amp; GARNET</b>		<b>JUMBO SHRIMP COCKTAIL</b>	28
<i>Private Label, Cape Cod, MA</i>	27	<b>DRESSED WHOLE MAINE LOBSTER</b>	59
<b>WEST COAST</b>	33	<b>DUTCH HARBOR KING CRAB LEGS</b>	<i>Mkt</i>

"SMOKING" SHELLFISH TOWER\* Custom Built *Mkt*

## APPETIZERS

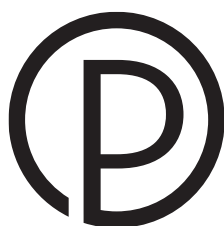
<b>WARM BREAD BASKET</b> Parker House Loaf, Crackers, Pretzel Bread, Whipped Butter	8
<b>SONOMA GOAT CHEESE RAVIOLI</b> Golden Oak Mushrooms	22
<b>POINT JUDITH CALAMARI</b> Sweet Chili Sauce	24
<b>WHITE TRUFFLE CAVIAR DEVILED EGGS</b> <i>gfm</i>	21
<b>"SURF N TURF"*</b> <i>gfm</i> Scallops, Braised Short Rib, Gremolata	29
<b>SHRIMP SAUTÉ</b> <i>gfm</i> Tabasco Cream Sauce	27
<b>JUMBO LUMP CRAB CAKE</b> Sweet and Sour Slaw, Horseradish Mustard Aioli	29
<b>PRIME STEAK TARTARE*</b> Capers, Shallots, Crostini	24
<b>AHI TUNA TARTARE*</b> Avocado, Ginger Ponzu, Sesame Seeds	29

## SUSHI

<b>SPICY TUNA*</b> <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	27
<b>SOMERSET ROLL*</b> Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	25
<b>OCEAN ROLL*</b> <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	28
<b>VEGETABLE ROLL</b> Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	22
<b>DYNAMITE ROLL</b> Tempura Shrimp, Spicy Mayo, Sesame Seeds	26
<b>HAMACHI CRUDO*</b> <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	25
<b>NIGIRI*</b> <i>Caviar, Gold Leaf, Chives</i> Salmon Belly	8 ea.
No. 1 Ahi Tuna	9 ea.
A-5 Wagyu	16 ea.

## SOUPS & SALADS

<b>LOBSTER BISQUE</b> Butter Poached Lobster	19
<b>FRENCH ONION</b> Brandy & Aged Swiss	18
<b>CRISP ICEBERG "WEDGE"</b> <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	17
<b>OCEAN PRIME HOUSE SALAD</b> <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	15
<b>CAESAR SALAD</b> <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	16
<b>CHOP CHOP SALAD</b> <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	17
<b>SHELLFISH "COBB" SALAD</b> <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	29



## SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	54
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	49
GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	56
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	49
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	53
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	67
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	57
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*

OTTO'S FARM 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	58	BÉARNAISE SAUCE	8
10 OZ FILET MIGNON	63	BLACK TRUFFLE BUTTER	9
14 OZ NEW YORK STRIP	59	AU POIVRE	10
16 OZ RIBEYE	67	MAYTAG BLUE CHEESE CRUST	9
<b>AUSTRALIAN WAGYU</b>		OSCAR STYLE	15
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>	16
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	15
PARMESAN TRUFFLE FRIES	16	MISO-CHILI ROASTED BROCCOLI	16
LOADED BAKED POTATO <i>gfm</i>	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	17
TWICE BAKED	16	CHOPHOUSE CORN <i>gfm</i>	16
SMOKED GOUDA TATER TOTS	14	SAUTÉED MUSHROOMS <i>gfm</i>	17
WHIPPED POTATOES <i>gfm</i>	15	BLACK TRUFFLE MAC & CHEESE	19

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar	43
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GENERAL MANAGER CHRIS CANTORE | EXECUTIVE CHEF JAY ROBINSON

PRIVATE DINING ROOMS AVAILABLE

Call 248.458.0500 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.