

## COCKTAILS

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

## 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>	27
<i>Private Label, Cape Cod, MA</i>	27	<b>DRESSED WHOLE MAINE LOBSTER</b>	59
<b>WEST COAST</b>	31	<b>DUTCH HARBOR KING CRAB LEGS</b>	<i>Mkt</i>

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

## APPETIZERS

<b>SONOMA GOAT CHEESE RAVIOLI</b> Golden Oak Mushrooms	23
<b>POINT JUDITH CALAMARI</b> Sweet Chili Sauce	26
<b>WHITE TRUFFLE CAVIAR DEVILED EGGS</b> <i>gfm</i>	22
<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	26
<b>AHI TUNA TARTARE*</b> Avocado, Ginger Ponzu, Sesame Seeds	29

## SUSHI

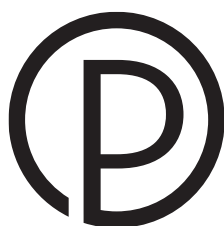
<b>PRIME ROLL*</b> Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	27
<b>OCEAN ROLL*</b> <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	29
<b>DYNAMITE ROLL</b> Tempura Shrimp, Spicy Mayo, Sesame Seeds	28
<b>SPICY TUNA*</b> <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	29
<b>VEGETABLE ROLL</b> Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	21
<b>HAMACHI CRUDO*</b> <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	24
<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	16
<b>CRISP ICEBERG "WEDGE"</b> <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	18
<b>OCEAN PRIME HOUSE SALAD</b> <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	17
<b>CAESAR SALAD</b> <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	18
<b>CHOP CHOP SALAD</b> <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	19
<b>SHELLFISH "COBB" SALAD</b> <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	28

*gfm* CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST

\*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.



## SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	57
GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	58
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	49
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	51
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	69
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	54
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*

ASHLEY FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	43
SADDLEBERK FARMS PORK*	Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	51
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	59	BÉARNAISE SAUCE	9
10 OZ FILET MIGNON	64	BLACK TRUFFLE BUTTER	9
14 OZ NEW YORK STRIP	63	AU POIVRE	8
16 OZ RIBEYE	68	MAYTAG BLUE CHEESE CRUST	9
<b>AUSTRALIAN WAGYU</b>		OSCAR STYLE	16
7 OZ FILET <i>Westholme Farms</i>	82	GARLIC SHRIMP SCAMPI	17
16 OZ NEW YORK STRIP		ADD A TAIL	34
<i>Westholme Farms</i>	125		

## SIDES

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

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	45
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GENERAL MANAGER MICHAEL KOPOIAN | EXECUTIVE JAMES MURREY

PRIVATE DINING ROOMS AVAILABLE Call 407.781.4880 to reserve for your occasion.

*For parties of 6 or more, we suggest a gratuity of 20% at the discretion of the guest.*

To offset increasing labor costs associated with the restaurant we have added a 1.5% surcharge to all checks.