

COCKTAILS

BERRIES & BUBBLES	
Ketel One Citroen Vodka, Marinated Blackberries, Fresh Lemon Juice, Domaine Chandon Brut, Dry Ice Smoke	21
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	20

PRIME MANHATTAN	
Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	20
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	21

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*	
ROSE & GARNET	
<i>Private Label, Cape Cod, MA</i>	27
WEST COAST	32

CHILLED CRAB MEAT COCKTAIL	28
JUMBO SHRIMP COCKTAIL	29
DRESSED WHOLE MAINE LOBSTER	59
DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	19
POINT JUDITH CALAMARI Sweet Chili Sauce	26
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	27
"SURF N TURF" * <i>gfm</i> Scallops, Braised Short Rib, Gremolata	29
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	29
PRIME STEAK TARTARE* Capers, Shallots, Crostini	27
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	26

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	22
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	28
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	25
BLUE CRAB ROLL Sesame Crab Salad, Tobiko, Avocado, Cucumber, Yuzu Aioli	27
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	29
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	21
NIGIRI* <i>Caviar, Gold Leaf, Chives</i>	
Salmon Belly	8 ea.
No. 1 Ahi Tuna	9 ea.
Hamachi	9 ea.

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	19
FRENCH ONION Brandy & Aged Swiss	17
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	17
CHOP CHOP SALAD <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	18
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	25

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	55
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	47
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	57
ORA KING SALMON <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	50
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	66
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	58
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	55
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	60
DUTCH HARBOR KING CRAB LEGS <i>gfm</i>	Asparagus, Parsley Potatoes, Drawn Butter	<i>Mkt</i>

CHICKEN & CHOPS *gfm*

FREEBIRD FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	41
SADDLEBERK FARMS PORK*	Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	51
WILLOW BEND LAMB*	Double Cut, 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	7
10 OZ FILET MIGNON	63	BLACK TRUFFLE BUTTER	11
14 OZ NEW YORK STRIP	64	AU POIVRE	9
16 OZ RIBEYE	67	MAYTAG BLUE CHEESE CRUST	8
AUSTRALIAN WAGYU		OSCAR STYLE	14
7 OZ FILET <i>Westholme Farms</i>	82	GARLIC SHRIMP SCAMPI	16
16 OZ NEW YORK STRIP		LOBSTER TAIL	32
<i>Westholme Farms</i>	125		

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	16	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	17	BACON CREAMED SPINACH	16
PARMESAN TRUFFLE FRIES	15	MISO-CHILI ROASTED BROCCOLI	15
LOADED BAKED POTATO <i>gfm</i>	15	ROASTED BRUSSELS SPROUTS <i>gfm</i>	17
TWICE BAKED	13	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	14	SAUTÉED MUSHROOMS <i>gfm</i>	15
WHIPPED POTATOES <i>gfm</i>	16	BLACK TRUFFLE MAC & CHEESE	19

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	45
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GENERAL MANAGER DYMOND BLACKMON | EXECUTIVE CHEF MAEVE JOYCE

PRIVATE DINING ROOMS AVAILABLE

Call 215.563.0163 and let our culinary team prepare the perfect menu for your special occasion.