

COCKTAILS

BERRIES & BUBBLES

Ketel One Citroen Vodka, Marinated Blackberries, Fresh Lemon Juice, Piper Sonoma Brut, Dry Ice Smoke

CUCUMBER GIMLET

Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice

HOT & DIRTY MARTINI

Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives

PRIME MANHATTAN

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

OLD FASHIONED

Four Roses Small Batch Bourbon, Aperol, Simple Syrup, Angostura Aromatic Bitters

PINEAPPLE PICANTE

Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*

ROSE & GARNET

Private Label, Cape Cod, MA

WEST COAST

CHILLED CRAB MEAT COCKTAIL

JUMBO SHRIMP COCKTAIL

DRESSED WHOLE MAINE LOBSTER

DUTCH HARBOR KING CRAB LEGS

"SMOKING" SHELLFISH TOWER* Custom Built

APPETIZERS

SONOMA GOAT

CHEESE RAVIOLI

Golden Oak Mushrooms

POINT JUDITH CALAMARI

Sweet Chili Sauce

WHITE TRUFFLE CAVIAR

DEVILED EGGS *gfm*

"SURF N TURF"* *gfm*

Scallops, Braised Short Rib, Gremolata

SHRIMP SAUTÉ *gfm*

Tabasco Cream Sauce

JUMBO LUMP CRAB CAKE

Sweet and Sour Slaw, Horseradish Mustard Aioli

PRIME STEAK TARTARE*

Capers, Shallots, Crostini

AHI TUNA TARTARE*

Avocado, Ginger Ponzu, Sesame Seeds

SUSHI

PRIME ROLL*

Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio

OCEAN ROLL* *gfm*

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

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo, Sesame Seeds

SPICY TUNA* *gfm*

Avocado, Scallion, Jalapeño, Shiso

VEGETABLE ROLL

Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette

HAMACHI CRUDO*

Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette

NIGIRI* *Caviar, Gold Leaf, Chives*

Salmon Belly

No. 1 Ahi Tuna

Hamachi

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster

FRENCH ONION Brandy & Aged Swiss

CRISP ICEBERG "WEDGE" *gfm*

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

OCEAN PRIME HOUSE SALAD *gfm*

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

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

CHOP CHOP SALAD *gfm*

Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing

SHELLFISH "COBB" SALAD *gfm* Bacon, Egg, Blue Cheese, Gourmet Dressing

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

- TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce
- BLACKENED SNAPPER *gfm* Corn Spoon Bread, Swiss Chard, Corn Emulsion
- GROUPER *gfm* Lobster, Gnocchi, Spring Peas, Lemon Jus
- AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze
- SEA SCALLOPS* *gfm* Parmesan Risotto, English Peas, Citrus Vinaigrette
- TWIN LOBSTER TAILS *gfm* Asparagus, Drawn Butter
- LOBSTER LINGUINE Roasted Tomato Butter, Arugula, Chili Flake, Parmesan
- CHILEAN SEA BASS *gfm* Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette
- DUTCH HARBOR KING CRAB LEGS *gfm* Asparagus, Parsley Potatoes, Drawn Butter

CHICKEN & CHOPS *gfm*

- MILLER FARMS CHICKEN Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus
- SADDLEBERK FARMS PORK* Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction
- WILLOW BEND LAMB* Two Double Bone Chops, Roasted Garlic Thyme Jus

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

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| 8 OZ FILET MIGNON | BÉARNAISE SAUCE |
| 10 OZ FILET MIGNON | BLACK TRUFFLE BUTTER |
| 14 OZ NEW YORK STRIP | AU POIVRE |
| 16 OZ RIBEYE | MAYTAG BLUE CHEESE CRUST |
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| AUSTRALIAN WAGYU | OSCAR STYLE |
| 7 OZ FILET <i>Westholme Farms</i> | GARLIC SHRIMP SCAMPI |
| 16 OZ NEW YORK STRIP | LOBSTER TAIL |
| <i>Westholme Farms</i> | |

SIDES

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

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar

GENERAL MANAGER NICK RENTSCHLER | EXECUTIVE CHEF CARLOS ALANIZ

PRIVATE DINING ROOMS AVAILABLE

Call 317.569.0975 and let our culinary team prepare the perfect menu for your special occasion.