

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 17

HOT & DIRTY MARTINI

Olive Oil Infused Belvedere Vodka,
Calabrian Chili Blue Cheese Stuffed
Castelvetrano Olives 21

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 18

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*

ROSE & GARNET
Private Label, Cape Cod, MA 31

WEST COAST 35

CHILLED CRAB MEAT COCKTAIL 29

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 28

SHRIMP SAUTÉ *gfm*
Tabasco Cream Sauce 30

"SURF N TURF" * *gfm*
Scallops, Braised Short Rib,
Gremolata 29

JUMBO LUMP CRAB CAKE
Sweet and Sour Slaw,
Horseradish Mustard Aioli 28

PRIME STEAK TARTARE*
Capers, Shallots, Crostini 27

AHI TUNA TARTARE*
Avocado, Ginger Ponzu, Sesame Seeds 29

SUSHI

PRIME ROLL*
Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 28

OCEAN ROLL* *gfm*
#1 Tuna, Salmon, Hamachi,
Avocado, Chili Garlic Oil 31

DYNAMITE ROLL
Tempura Shrimp, Spicy Mayo,
Sesame Seeds 29

SPICY TUNA* *gfm*
Avocado, Scallion, Jalapeño, Shiso 29

VEGETABLE ROLL
Soy Paper, Crispy Asparagus, Avocado,
Daikon, Mango, Sesame Lime Vinaigrette 22

HAMACHI CRUDO *gfm*
Pickled Mango, Sweet Peppers, Cilantro,
Sesame Ginger Vinaigrette 25

NIGIRI* *Caviar, Gold Leaf, Chives*
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 18

CRISP ICEBERG "WEDGE" *gfm*
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 19

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 17

CHOP CHOP SALAD *gfm*
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 19

SHELLFISH "COBB" SALAD *gfm* Bacon, Egg, Blue Cheese, Gourmet Dressing 29

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	52
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	49
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	58
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	72
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	59
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	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*

MARY'S FREE RANGE CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	42
SADDLEBERK FARMS PORK*	Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	54
WILLOW BEND LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	65

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	62	BÉARNAISE SAUCE	9
10 OZ FILET MIGNON	67	BLACK TRUFFLE BUTTER	12
14 OZ NEW YORK STRIP	66	AU POIVRE	10
16 OZ RIBEYE	73	MAYTAG BLUE CHEESE CRUST	9
AUSTRALIAN WAGYU		OSCAR STYLE	17
7 OZ FILET <i>Westholme Farms</i>	82	GARLIC SHRIMP SCAMPI	18
16 OZ NEW YORK STRIP <i>Westholme Farms</i>	125	LOBSTER TAIL	33

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	18	ASPARAGUS & HOLLANDAISE <i>gfm</i>	17
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	18
PARMESAN TRUFFLE FRIES	15	MISO-CHILI ROASTED BROCCOLI	15
LOADED BAKED POTATO <i>gfm</i>	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
TWICE BAKED	16	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	15	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	46
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GENERAL MANAGER JAGGER GRIFFIN | EXECUTIVE CHEF ROMAN RODRIGUEZ

PRIVATE DINING ROOMS AVAILABLE

Call 480.347.1313 and let our culinary team prepare the perfect menu for your special occasion.