

COCKTAILS

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| BERRIES & BUBBLES Ketel One Citroen Vodka, Marinated Blackberries, Fresh Lemon Juice, Piper Sonoma Brut, <i>*Dry Ice Smoke</i> | 22 | PRIME MANHATTAN Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters | 20 |
| CUCUMBER GIMLET Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice | 19 | OLD FASHIONED Four Roses Small Batch Bourbon, Aperol, Simple Syrup, Angostura Aromatic Bitters | 21 |
| HOT & DIRTY MARTINI Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives | 23 | PINEAPPLE PICANTE Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters | 20 |

ON ICE *gfm*

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| OYSTERS ON THE HALF SHELL* | | CHILLED CRAB MEAT COCKTAIL | 30 |
| ROSE & GARNET <i>Private Label, Cape Cod, MA</i> | 29 | JUMBO SHRIMP COCKTAIL | 31 |
| WEST COAST | 34 | DRESSED WHOLE MAINE LOBSTER | 48 |
| | | DUTCH HARBOR KING CRAB LEGS | <i>Mkt</i> |

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

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| SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms | 22 |
| POINT JUDITH CALAMARI Sweet Chili Sauce | 26 |
| WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i> | 23 |
| "SURF N TURF" * <i>gfm</i> Scallops, Braised Short Rib, Gremolata | 29 |
| SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce | 27 |
| JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli | 29 |
| PRIME STEAK TARTARE* Capers, Shallots, Crostini | 29 |
| AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds | 27 |

SUSHI

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| PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio | 25 |
| OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil | 29 |
| SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso | 29 |
| VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette | 21 |
| DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds | 28 |
| HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette | 25 |
| NIGIRI* <i>Caviar, Gold Leaf, Chives</i> Salmon Belly | 8 ea. |
| No. 1 Ahi Tuna | 9 ea. |
| A-5 Wagyu | 16 ea. |

SOUPS & SALADS

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| LOBSTER BISQUE Butter Poached Lobster | 21 |
| CREAMY CLAM CHOWDER Littleneck Clams, Smoked Bacon, Oyster Crackers | 16 |
| 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 | 18 |
| CHOP CHOP SALAD <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing | 19 |
| SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing | 29 |



SEAFOOD

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| BLACKENED SNAPPER <i>gfm</i> | Corn Spoon Bread, Swiss Chard, Corn Emulsion | 56 |
| TERIYAKI SALMON* | Shiitake Sticky Rice, Soy Butter Sauce | 49 |
| SEA SCALLOPS* <i>gfm</i> | Parmesan Risotto, English Peas, Citrus Vinaigrette | 56 |
| AHI TUNA* | Mango, Avocado, Cashews, Spicy Sesame Soy Glaze | 54 |
| ATLANTIC COD <i>gfm</i> | Lobster, Gnocchi, Spring Peas, Lemon Jus | 54 |
| TWIN LOBSTER TAILS <i>gfm</i> | Asparagus, Drawn Butter | 69 |
| 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*

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| FREEBIRD FARMS CHICKEN | Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus | 39 |
| VANDE ROSE FARMS PORK* | Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction | 49 |
| AUSTRALIAN LAMB* | Two Double Bone Chops, Roasted Garlic Thyme Jus | 62 |

PRIME STEAKS AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

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| 8 OZ FILET MIGNON* | 60 | BÉARNAISE SAUCE | 9 |
| 10 OZ FILET MIGNON* | 65 | BLACK TRUFFLE BUTTER | 12 |
| 14 OZ NEW YORK STRIP* | 66 | AU POIVRE | 11 |
| 16 OZ RIBEYE* | 69 | MAYTAG BLUE CHEESE CRUST | 9 |
| 22 OZ BONE-IN RIBEYE* | 92 | OSCAR STYLE | 16 |
| AUSTRALIAN WAGYU | | GARLIC SHRIMP SCAMPI | 18 |
| 7 OZ FILET <i>Westholme Farms</i> | 80 | LOBSTER TAIL | 36 |
| 16 OZ NEW YORK STRIP <i>Westholme Farms</i> | 125 | | |

SIDES

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

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| BAKED LOBSTER MAC & CHEESE | Whole Maine Lobster, Tillamook Cheddar | 46 |
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GENERAL MANAGER TYLER MANISCALCO | EXECUTIVE CHEF JAMES NEWELL

PRIVATE DINING ROOMS AVAILABLE

Call 617.670.1345 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.