

## COCKTAILS

### BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,  
Marinated Blackberries, Fresh Lemon Juice,  
Piper Sonoma Brut, Dry Ice Smoke 23

### CUCUMBER GIMLET

Bombay Sapphire Gin,  
Muddled Fresh Cucumber,  
Fresh Lime Juice 18

### HOT & DIRTY MARTINI

Olive Oil Infused Belvedere Vodka,  
Calabrian Chili Blue Cheese Stuffed  
Castelvetrano Olives 22

### PRIME MANHATTAN

Woodford Reserve, Carpano Antica  
Vermouth, Amaro Nonino, Rosemary  
Grapefruit Peppercorn Bitters 22

### OLD FASHIONED

Four Roses Small Batch Bourbon, Aperol,  
Simple Syrup, Angostura Aromatic Bitters 21

### PINEAPPLE PICANTE

Pineapple Infused Don Julio Blanco,  
Picante, Fresh Lemon Juice, Orange Bitters 19

## ON ICE *gfm*

### OYSTERS ON THE HALF SHELL\*

#### ROSE & GARNET

*Private Label, Cape Cod, MA* 29

WEST COAST 34

CHILLED CRAB MEAT COCKTAIL 28

JUMBO SHRIMP COCKTAIL 29

DRESSED WHOLE MAINE LOBSTER 57

DUTCH HARBOR KING CRAB LEGS *Mkt*

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

## APPETIZERS

### SONOMA GOAT

CHEESE RAVIOLI  
Golden Oak Mushrooms 23

### POINT JUDITH CALAMARI

Sweet Chili Sauce 27

### WHITE TRUFFLE

CAVIAR DEVILED EGGS *gfm* 22

### "SURF N TURF" \* *gfm*

Scallops, Braised Short Rib,  
Gremolata 29

### SHRIMP SAUTÉ *gfm*

Tabasco Cream Sauce 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 29

## SUSHI

### PRIME ROLL\*

Tempura Shrimp, Cream Cheese,  
Scallion, Beef Carpaccio 25

### OCEAN ROLL\* *gfm*

#1 Tuna, Salmon, Hamachi,  
Avocado, Chili Garlic Oil 29

### DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 27

### SPICY TUNA\* *gfm*

Avocado, Scallion, Jalapeño, Shiso 29

### VEGETABLE ROLL

Soy Paper, Crispy Asparagus, Avocado,  
Daikon, Mango, Sesame Lime Vinaigrette 20

### HAMACHI CRUDO\* *gfm*

Pickled Mango, Sweet Peppers,  
Cilantro, Sesame Ginger Vinaigrette 27

### NIGIRI\* *Caviar, Gold Leaf, Chives*

Salmon Belly 8 ea.

No. 1 Ahi Tuna 9 ea.

A-5 Wagyu 16 ea.

## SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 20

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 18

### CHOP CHOP SALAD *gfm*

Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 18

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	57
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	64
ORA KING SALMON <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	55
SEA SCALLOPS <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	56
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	59
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*

FREEBIRD FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	39
SADDLEBERK FARMS PORK*	Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	49
AUSTRALIAN LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	64

## PRIME STEAKS\* AND ACCESSORIES *gfm*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	61	BÉARNAISE SAUCE	9
10 OZ FILET MIGNON	66	BLACK TRUFFLE BUTTER	12
14 OZ NEW YORK STRIP	65	AU POIVRE	12
16 OZ RIBEYE	70	MAYTAG BLUE CHEESE CRUST	10
<b>AUSTRALIAN WAGYU</b>		OSCAR STYLE	19
7 OZ FILET <i>Westholme Farms</i>	82	GARLIC SHRIMP SCAMPI	18
16 OZ NEW YORK STRIP		LOBSTER TAIL	36
<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>	17	BACON CREAMED SPINACH	16
PARMESAN TRUFFLE FRIES	16	MISO-CHILI ROASTED BROCCOLI	15
LOADED BAKED POTATO <i>gfm</i>	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	17
TWICE BAKED	15	CHOPHOUSE CORN <i>gfm</i>	16
SMOKED GOUDA TATER TOTS	15	SAUTÉED MUSHROOMS <i>gfm</i>	16
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 TIM MANLEY | EXECUTIVE CHEF IZABELL MARTINEZ

PRIVATE DINING ROOMS AVAILABLE

Call 202.393.0313 and let our culinary team prepare the perfect menu for your special occasion.

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits supplies), we have added a 3% surcharge to all checks. You may request to have this taken off of your check, should you choose.