

## ON ICE *gfm*

### “SMOKING” SHELLFISH TOWER\* Custom Built *Mkt*

OYSTERS ON THE HALF SHELL*	CHILLED CRAB MEAT COCKTAIL	28
ROSE & GARNET	JUMBO SHRIMP COCKTAIL	29
<i>Private Label, Cape Cod, MA</i>	DRESSED WHOLE MAINE LOBSTER	58
WEST COAST	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

## APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	24
POINT JUDITH CALAMARI Sweet Chili Sauce	26
WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i>	21
“SURF N TURF”* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	31
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	29
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	29
PRIME STEAK TARTARE* Capers, Shallots, Crostini	28
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	28

## SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	28
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	29
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	29
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	29
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	21
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	24
NIGIRI* <i>Caviar, Gold Leaf, Chives</i> Salmon Belly	8 ea.
No. 1 Ahi Tuna	9 ea.
A-5 Wagyu	16 ea.

### WARM BREAD BASKET

Parker House Loaf, Crackers, Pretzel Bread, Whipped Butter 8

## SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	19
FRENCH ONION Brandy & Aged Swiss	16
CRISP ICEBERG “WEDGE” <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	16
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	19
SHELLFISH “COBB” SALAD <i>gfm</i> 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	56
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	49
GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	57
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	55
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	55
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	65
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*

JOYCE FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	41
SADDLEBERK FARMS PORK*	Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	51
AUSTRALIAN LAMB*	Two Double Bone Chops, 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	8
10 OZ FILET MIGNON	62	BLACK TRUFFLE BUTTER	10
14 OZ NEW YORK STRIP	63	AU POIVRE	9
16 OZ RIBEYE	68	MAYTAG BLUE CHEESE CRUST	10
22 OZ BONE-IN RIBEYE	94	OSCAR STYLE	14
<b>AUSTRALIAN WAGYU</b>		GARLIC SHRIMP SCAMPI	17
7 OZ FILET <i>Westholme Farms</i>	80	LOBSTER TAIL	33
16 OZ NEW YORK STRIP <i>Westholme Farms</i>	125		

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	17
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	17
PARMESAN TRUFFLE FRIES	16	MISO-CHILI ROASTED BROCCOLI	16
LOADED BAKED POTATO <i>gfm</i>	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
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>	15	BLACK TRUFFLE MAC & CHEESE	19

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	45
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GENERAL MANAGER JASON BROWN | EXECUTIVE CHEF CHARLIE TKACIK

PRIVATE DINING ROOMS AVAILABLE

Call 954.302.3838 and let our culinary team prepare the perfect menu for your special occasion.