

COCKTAILS

BERRIES & BUBBLES

Ketel One Citroen Vodka, Marinated
Blackberries, Fresh Lemon Juice,
Piper Sonoma Brut, Dry Ice Smoke 19

CUCUMBER GIMLET

Bombay Sapphire Gin, Muddled Fresh
Cucumber, Fresh Lime Juice 16

HOT & DIRTY MARTINI

Olive Oil Infused Belvedere Vodka,
Calabrian Chili Blue Cheese Stuffed
Castelvetrano Olives 19

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 16

PINEAPPLE PICANTE

Pineapple Infused Don Julio Blanco,
Picante, Fresh Lemon Juice, Orange Bitters 17

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*
ROSE & GARNET
Private Label, Cape Cod, MA 25
WEST COAST 28

CHILLED CRAB MEAT COCKTAIL 28
JUMBO SHRIMP COCKTAIL 27
DRESSED WHOLE MAINE LOBSTER 56
DUTCH HARBOR KING CRAB LEGS *Mkt*

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT
CHEESE RAVIOLI
Golden Oak Mushrooms 21

POINT JUDITH CALAMARI
Sweet Chili Sauce 25

WHITE TRUFFLE
CAVIAR DEVILED EGGS *gfm* 19

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

SHRIMP SAUTÉ *gfm*
Tabasco Cream Sauce 26

JUMBO LUMP CRAB CAKE
Sweet and Sour Slaw,
Horseradish Mustard Aioli 29

PRIME STEAK TARTARE*
Capers, Shallots, Crostini 26

AHI TUNA TARTARE*
Avocado, Ginger Ponzu,
Sesame Seeds 26

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 29

SPICY TUNA* *gfm*
Avocado, Scallion, Jalapeño, Shiso 28

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

HAMACHI CRUDO*
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 16

CRISP ICEBERG "WEDGE" *gfm*
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 15

OCEAN PRIME HOUSE SALAD *gfm*
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 13

CAESAR SALAD *gfm*
Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 16

CHOP CHOP SALAD *gfm*
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 17

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

TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	46
BLACKENED SNAPPER	<i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	49
GROUPER	<i>gfm</i> Lobster, Gnocchi, Spring Peas, Lemon Jus	54
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	53
SEA SCALLOPS*	<i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	54
TWIN LOBSTER TAILS	<i>gfm</i> Asparagus, Drawn Butter	66
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	56
CHILEAN SEA BASS	<i>gfm</i> Broccoli, 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*

MILLER 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	59

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	54	BÉARNAISE SAUCE	9
10 OZ FILET MIGNON	60	BLACK TRUFFLE BUTTER	11
14 OZ NEW YORK STRIP	61	AU POIVRE	10
16 OZ RIBEYE	67	MAYTAG BLUE CHEESE CRUST	9
AUSTRALIAN WAGYU		OSCAR STYLE	16
7 OZ FILET <i>Westholme Farms</i>	82	GARLIC SHRIMP SCAMPI	17
16 OZ NEW YORK STRIP		LOBSTER TAIL	32
<i>Westholme Farms</i>	125		

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	16	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	15	BACON CREAMED SPINACH	15
PARMESAN TRUFFLE FRIES	14	MISO-CHILI ROASTED BROCCOLI	15
LOADED BAKED POTATO <i>gfm</i>	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
TWICE BAKED	15	CHOPHOUSE CORN <i>gfm</i>	14
SMOKED GOUDA TATER TOTS	15	SAUTÉED MUSHROOMS <i>gfm</i>	13
WHIPPED POTATOES <i>gfm</i>	13	BLACK TRUFFLE MAC & CHEESE	16

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	42
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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.