

COCKTAILS

BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,
Marinated Blackberries, Fresh Lemon Juice,
Piper Sonoma Brut, Dry Ice Smoke 20

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 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 19

BLACK ORCHID

Grey Goose Vodka, St. Germain,
Fresh Lemon & White Cranberry Juice 18

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*

ROSE & GARNET
Private Label, Cape Cod, MA 28
WEST COAST 32

CHILLED CRAB MEAT COCKTAIL 28

JUMBO SHRIMP COCKTAIL 29

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 24

POINT JUDITH CALAMARI
Sweet Chili Sauce 28

WHITE TRUFFLE
CAVIAR DEVILED EGGS *gfm* 21

"SURF N TURF"* *gfm*
Scallops, Braised Short Rib,
Gremolata 31

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 28

AHI TUNA TARTARE*
Avocado, Ginger Ponzu, Sesame Seeds 28

SUSHI

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

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 29

VEGETABLE ROLL
Soy Paper, Crispy Asparagus, Avocado,
Daikon, Mango, Sesame Lime Vinaigrette 21

HAMACHI CRUDO* *gfm*
Pickled Mango, Sweet Peppers,
Cilantro, Sesame Ginger Vinaigrette 24

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 19

FRENCH ONION Brandy & Aged Swiss 16

CRISP ICEBERG "WEDGE" *gfm*
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 16

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

To offset increasing labor costs associated with the restaurant we have added a 1.5% surcharge to all checks.



SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	56
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	49
GROUPEL <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*

GERBER 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
AUSTRALIAN WAGYU		OSCAR STYLE	14
7 OZ FILET <i>Westholme Farms</i>	82	GARLIC SHRIMP SCAMPI	17
16 OZ NEW YORK STRIP		LOBSTER TAIL	33
<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 JONATHAN POLLOCK | EXECUTIVE CHEF JASON MALLON

PRIVATE DINING ROOMS AVAILABLE

Call 813.490.5288 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.