

MIMOSA BOTTLE SERVICE

Veuve Clicquot, "Reserve Cuvée," Orange Juice, Guava, Pomegranate Chinato 125

<p>BLACKBERRY CLUB <i>Non-Alcoholic</i> Lyre's London Dry, Muddled Blackberries, Fresh Lime Juice, Simple Syrup 14</p> <p>TEQUILA SOUR Don Julio Reposado Tequila, Velvet Falernum, Grapefruit & Lime Juice, Orange Bitters 18</p>	<p>CITRUS RHUBARB MIMOSA Giffard Rhubarbe, Fresh Orange Juice, Dry Curacao 18</p> <p>BLOODY MARY House Made Pepper Infused Vodka, Shrimp Cocktail, Cornichons 25</p>
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ON ICE *gfm*

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

OYSTERS ON THE HALF SHELL*	29
ROSE & GARNET	28
<i>Private Label, Cape Cod, MA</i>	28
WEST COAST	32
CHILLED CRAB MEAT COCKTAIL	29
JUMBO SHRIMP COCKTAIL	28
DRESSED WHOLE MAINE LOBSTER	58
DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

CAVIAR

KALUGA HYBRID 125 *per oz.* OSETRA ROYAL AMBER 175 *per oz.*

CHAMPAGNE

375 ml | 750 ml

LAURENT PERRIER BRUT 70 | 120 MOËT & CHANDON ROSÉ 80 | 140

APPETIZERS

WARM BREAD BASKET Parker House Loaf, Crackers, Pretzel Bread, Whipped Butter	8
SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	23
POINT JUDITH CALAMARI Sweet Chili Sauce	28
"SURF N TURF" * <i>gfm</i> Scallops, Braised Short Rib, Gremolata	31
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	29
PRIME STEAK TARTARE* Capers, Shallots, Crostini	28
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	29
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	27

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	27
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	29
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	29
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	21
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	30
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sriracha Ginger Vinaigrette	24
NIGIRI* <i>Caviar, Gold Leaf, Chives</i> Salmon Belly	9 ea.
No. 1 Ahi Tuna	11 ea.
A-5 Wagyu	17 ea.

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	19
FRENCH ONION Brandy & Aged Swiss	16
OCEAN PRIME HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	17
CRISP ICEBERG "WEDGE" <i>gfm</i> Candied Bacon, Egg, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	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

GENERAL MANAGER ETHAN DELK | EXECUTIVE CHEF NICHOLAS PRATT

PRIVATE DINING ROOMS AVAILABLE Call 941.404.1024 to reserve for your occasion.



BRUNCH

LOBSTER TOAST*	
Avocado Pea Purée, Pea Shoots, Sunny Side Egg	37
TRUFFLE OMELET	
Mushrooms, Arugula, Roasted Tomato, Asparagus, Garlic Croutons	28
CRABCAKE EGGS BENEDICT*	
Toasted English Muffin, Maryland Crab, Poached Eggs, Hollandaise	38
BRIOCHE FRENCH TOAST	
Cinnamon Sugar Whipped Mascarpone, Sausage, Maple Syrup	28
SHORT RIB SURF & TURF* <i>gfm</i>	
Lobster, Gouda Potato Cake, Poached Egg, Hollandaise	37
SMOKED SALMON LATKE* <i>gfm</i>	
Tomato, Hard Boiled Egg, Arugula, Caviar, Chive Sour Cream	34
PRIME STEAK & EGG* <i>gfm</i>	
6oz NY Strip, Poached Egg, Crispy Potatoes, Citrus Truffle Vinaigrette	43
BLACKENED SALMON SALAD* <i>gfm</i>	
Basil Poppyseed Dressing, Goat Cheese, Spiced Walnuts, Strawberries, Grapes, Cantaloupe	28
SHELLFISH "COBB" SALAD <i>gfm</i>	
Bacon, Egg, Blue Cheese, Gourmet Dressing	29
SAKURA WAGYU CHEESEBURGER* <i>Add an Egg* \$4</i>	
Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles, Fries	27

WARM CINNAMON BREAD, Cream Cheese Icing 16

SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	55
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	55
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette	61
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	59

SIDES

CANDIED BACON <i>gfm</i>	12	BLACK TRUFFLE MAC & CHEESE	18
TRUFFLED POTATOES <i>gfm</i>	13	JALAPEÑO AU GRATIN <i>gfm</i>	17
BREAKFAST SAUSAGE <i>gfm</i>	8	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
SEASONAL FRUIT <i>gfm</i>	13	PARMESAN TRUFFLE FRIES	16
ASPARAGUS & HOLLANDAISE <i>gfm</i>	17	BACON CREAMED SPINACH	17

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 45

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.