

## ON ICE *gfm*

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

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

### APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	20
POINT JUDITH CALAMARI Sweet Chili Sauce	23
WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i>	22
"SURF N TURF" * <i>gfm</i> Scallops, Braised Short Rib, Gremolata	30
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	27
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	27
PRIME STEAK TARTARE* Capers, Shallots, Crostini	26
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	27

### SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	25
OCEAN ROLL* <i>gfm</i> # 1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	30
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	28
SPICY TUNA* Avocado, Scallion, Jalapeño, Shiso	29
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	20
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.
Hamachi	9 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	17
OCEAN PRIME HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	16
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	18
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	30

*gfm* CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST

*20% Gratuity is customarily added for parties of 6 or more.*



## SEAFOOD

BLACKENED TEXAS RED FISH <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	49
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	53
ORA KING SALMON <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	53
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	66
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*

GERBER FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	39
SADDLEBERK FARMS PORK*	Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	49
WILLOW BEND LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	59

## PRIME STEAKS\* *gfm* *All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	62	14 OZ NY STRIP	65
10 OZ FILET MIGNON	66	12 OZ DRY-AGED NY STRIP	73
8 OZ PIEDMONTESE FILET	77	16 OZ RIBEYE	71
7 OZ WAGYU FILET, <i>AUS</i>	84	22 OZ BONE-IN RIBEYE	96

## ACCESSORIES *gfm*

BÉARNAISE SAUCE	8	OSCAR STYLE	17
TRUFFLE BUTTER	10	GARLIC SHRIMP SCAMPI	18
MAYTAG BLUE CHEESE CRUST	9	AU POIVRE	10
BLACK GARLIC BUTTER	7	LOBSTER TAIL	32

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	17
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	16
PARMESAN TRUFFLE FRIES	16	MISO-CHILI ROASTED BROCCOLI	16
LOADED BAKED POTATO <i>gfm</i>	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	17
TWICE BAKED	17	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 44

GENERAL MANAGER SARAH LEAMER | EXECUTIVE CHEF JAKE FOWLER

PRIVATE DINING ROOMS AVAILABLE

Call 214.965.0440 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.