

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*	CHILLED CRAB MEAT COCKTAIL	26
ROSE & GARNET	JUMBO SHRIMP COCKTAIL	24
<i>Private Label, Cape Cod, MA</i>	DRESSED WHOLE MAINE LOBSTER	58
WEST COAST	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	21
POINT JUDITH CALAMARI Sweet Chili Sauce	22
WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i>	19
"SURF N TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	26
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	25
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	28
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	27
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	29
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	26
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	28
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	19
HAMACHI CRUDO* Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	25
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	14
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	15
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	16
CHOP CHOP SALAD <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	17
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

TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	49
BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	48
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	54
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	53
GROUPEL <i>gfm</i> Lobster, Gnocchi, Spring Peas, Lemon Jus	54
TWIN LOBSTER TAILS <i>gfm</i> Asparagus, Drawn Butter	64
LOBSTER LINGUINE Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	58
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	57
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	37
SADDLEBERK FARMS PORK* Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	48
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	59	14 OZ NY STRIP	61
10 OZ FILET MIGNON	63	12 OZ DRY-AGED NY STRIP	73
8 OZ PIEDMONTESE FILET	77	16 OZ RIBEYE	65
7 OZ WAGYU FILET, AUS	84	22 OZ BONE-IN RIBEYE	94

ACCESSORIES *gfm*

BÉARNAISE SAUCE	9	OSCAR STYLE	14
TRUFFLE BUTTER	10	GARLIC SHRIMP SCAMPI	15
MAYTAG BLUE CHEESE CRUST	10	AU POIVRE	8
BLACK GARLIC BUTTER	7	LOBSTER TAIL	29

SIDES

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

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 43

GENERAL MANAGER JEFF HAMMOND | EXECUTIVE CHEF JUNIOR SANTOYO

PRIVATE DINING ROOMS AVAILABLE

Call 816.600.0630 and let our culinary team prepare the perfect menu for your special occasion.

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