

## ON ICE *gfm*

### “SMOKING” SHELLFISH TOWER\* Custom Built *Mkt*

OYSTERS ON THE HALF SHELL*	
ROSE & GARNET	CHILLED CRAB MEAT COCKTAIL 32
<i>Private Label, Cape Cod, MA</i> 30	JUMBO SHRIMP COCKTAIL 31
WEST COAST 33	DRESSED WHOLE MAINE LOBSTER 65
	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

SONOMA GOAT CHEESE RAVIOLI	
Golden Oak Mushrooms	27
POINT JUDITH CALAMARI	
Sweet Chili Sauce	29
JUMBO LUMP CRAB CAKE	
Sweet and Sour Slaw, Horseradish Mustard Aioli	30
WHITE TRUFFLE CAVIAR	
DEVILED EGGS <i>gfm</i>	26
“SURF N TURF”* <i>gfm</i>	
Scallops, Braised Short Rib, Gremolata	33
AHI TUNA TARTARE*	
Avocado, Ginger Ponzu, Sesame Seeds	29
SHRIMP SAUTÉ <i>gfm</i>	
Tabasco Cream Sauce	29
PRIME STEAK TARTARE*	
Capers, Shallots, Crostini	28

## SUSHI

PRIME ROLL*	
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	27
OCEAN ROLL* <i>gfm</i>	
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	33
DYNAMITE ROLL	
Tempura Shrimp, Spicy Mayo, Sesame Seeds	30
SPICY TUNA* <i>gfm</i>	
Avocado, Scallion, Jalapeño, Shiso	30
VEGETABLE ROLL	
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	23
HAMACHI CRUDO* <i>gfm</i>	
Pickled Mango, Sweet Peppers, Cilantro, Sriracha Ginger Vinaigrette	27
NIGIRI* <i>Caviar, Gold Leaf, Chives</i>	
Salmon Belly	9 ea.
No. 1 Ahi Tuna	11 ea.
A-5 Wagyu	17 ea.

### WARM BREAD BASKET

Parker House Loaf, Crackers, Pretzel Bread, Whipped Butter 10

## SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	23
FRENCH ONION Brandy & Aged Swiss	19
CRISP ICEBERG “WEDGE” <i>gfm</i>	
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	19
OCEAN PRIME HOUSE SALAD <i>gfm</i>	
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	19
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	19
CHOP CHOP SALAD Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	21
SHELLFISH “COBB” SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	33

GENERAL MANAGER JONATHAN HEADLEY | EXECUTIVE CHEF GINO RAPPA

PRIVATE DINING ROOMS AVAILABLE Call 702.529.4770 to reserve for your occasion.

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



## SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	55
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	51
SWORDFISH <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	57
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	57
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	76
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	62
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	61
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette	63
DUTCH HARBOR KING CRAB LEGS <i>gfm</i>	Asparagus, Parsley Potatoes, Drawn Butter	<i>Mkt</i>

## CHICKEN & CHOPS *gfm*

ROASTED CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	47
SADDLEBERK FARMS PORK*	Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	55
WILLOW BEND LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	69

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

8 OZ FILET MIGNON	68	14 OZ NY STRIP	72
10 OZ FILET MIGNON	74	12 OZ DRY-AGED NY STRIP	76
8 OZ PIEDMONTESE FILET	82	16 OZ RIBEYE	76
7 OZ WAGYU FILET, AUS	88	32 OZ BONE-IN RIBEYE	114

## ACCESSORIES *gfm*

BÉARNAISE SAUCE	10	OSCAR STYLE	24
TRUFFLE BUTTER	13	GARLIC SHRIMP SCAMPI	20
MAYTAG BLUE CHEESE CRUST	11	AU POIVRE	12
BLACK GARLIC BUTTER	7	LOBSTER TAIL	35

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	19	ASPARAGUS & HOLLANDAISE <i>gfm</i>	18
ROASTED GARLIC MASHED <i>gfm</i>	17	BACON CREAMED SPINACH	17
PARMESAN TRUFFLE FRIES	17	MISO-CHILI ROASTED BROCCOLI	18
LOADED BAKED POTATO <i>gfm</i>	18	ROASTED BRUSSELS SPROUTS <i>gfm</i>	19
TWICE BAKED	18	CHOPHOUSE CORN <i>gfm</i>	18
SMOKED GOUDA TATER TOTS	16	SAUTÉED MUSHROOMS <i>gfm</i>	18
WHIPPED POTATOES <i>gfm</i>	16	BLACK TRUFFLE MAC & CHEESE	21

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 49

*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.