

MIMOSA BOTTLE SERVICE

Charles Heidsieck, "Brut Reserve," Orange Juice, Guava, Pomegranate Chinato 110

<p>PEACH BELLINI Giuliana Riondo Prosecco, White Peach Nectar, Lemon Juice 16</p> <p>TEQUILA SOUR Don Julio Reposado Tequila, Velvet Falernum, Grapefruit & Lime Juice, Orange Bitters 20</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*

<p>OYSTERS ON THE HALF SHELL* ROSE & GARNET <i>Private Label, Cape Cod, MA</i> 30 WEST COAST 33</p> <p>CHILLED CRAB MEAT COCKTAIL 33</p>	<p>JUMBO SHRIMP COCKTAIL 31</p> <p>DRESSED COLD WATER LOBSTER TAIL 65</p> <p>DUTCH HARBOR KING CRAB LEGS <i>Mkt</i></p>
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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

<p>WARM BREAD BASKET Parker House Loaf, Crackers, Pretzel Bread, Whipped Butter 10</p> <p>SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms 27</p> <p>POINT JUDITH CALAMARI Sweet Chili Sauce 29</p> <p>JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli 30</p> <p>CAVIAR DEVILED EGGS* <i>gfm</i> Black Truffle, Chives 29</p> <p>"SURF N TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gremolata 34</p> <p>SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce 29</p> <p>PRIME STEAK TARTARE* Capers, Shallots, Crostini 29</p>

SUSHI

<p>PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio 28</p> <p>OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil 33</p> <p>DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds 30</p> <p>SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso 31</p> <p>VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette 24</p> <p>AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds 29</p> <p>HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sriracha Ginger Vinaigrette 28</p> <p>NIGIRI* Caviar, Gold Leaf, Chives <i>Salmon Belly No. 1 Ahi Tuna Hamachi</i> 29</p>

SOUPS & SALADS

<p>LOBSTER BISQUE Butter Poached Lobster 24</p> <p>FRENCH ONION Brandy & Aged Swiss 19</p> <p>CRISP ICEBERG "WEDGE" <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 19</p> <p>OCEAN PRIME HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 19</p> <p>CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 19</p> <p>CHOP CHOP SALAD <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 22</p>
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GENERAL MANAGER JONATHAN HEADLEY | EXECUTIVE CHEF GINO RAPPA

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



BRUNCH

LOBSTER TOAST*	
Avocado Pea Purée, Pea Shoots, Sunny Side Egg	37
TRUFFLE OMELET	
Mushrooms, Camembert, Arugula, Roasted Tomato, Asparagus, Garlic Croutons	32
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	38
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	29
SHELLFISH "COBB" SALAD <i>gfm</i>	
Bacon, Egg, Blue Cheese, Gourmet Dressing	34

WARM CINNAMON BREAD, Cream Cheese Icing 16

SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	38
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	29
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	36
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	27
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette	46
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	62

SANDWICH COMBINATIONS

Served with choice of fries, house salad or cup of French onion soup.

FISH SANDWICH	
Fried, Jalapeño, Cabbage Slaw, Toasted Brioche, Tartar Sauce	22
SAKURA WAGYU CHEESEBURGER*	
Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles	25
MARYLAND CRAB MELT	
Tillamook Cheddar Cheese, Arugula, Tomato, Tartar Sauce	22

SIDES

CANDIED BACON <i>gfm</i>	12	JALAPEÑO AU GRATIN <i>gfm</i>	19
TRUFFLED POTATOES <i>gfm</i>	13	ROASTED BRUSSELS SPROUTS <i>gfm</i>	19
BREAKFAST SAUSAGE <i>gfm</i>	11	PARMESAN TRUFFLE FRIES	17
SEASONAL FRUIT <i>gfm</i>	13	BACON CREAMED SPINACH	17

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.