

ON ICE *gfm*

“SMOKING” SHELLFISH TOWER* Custom Built *Mkt*

OYSTERS ON THE HALF SHELL*	33
ROSE & GARNET	31
<i>Private Label, Cape Cod, MA</i> 30	DRESSED COLD WATER LOBSTER TAIL 35
WEST COAST 33	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
CAVIAR DEVILED EGGS* Black Truffle, Chives	29
“SURF N TURF”* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	34
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	29
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	29
PRIME STEAK TARTARE* Capers, Shallots, Crostini	29

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	28
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	31
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	24
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sriracha Ginger Vinaigrette	28
NIGIRI FLIGHT* Caviar, Gold Leaf, Chives <i>Salmon Belly No. 1 Ahi Tuna Hamachi</i>	29

WARM BREAD BASKET

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

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	24
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	22
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	56
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	52
SWORDFISH <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	57
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	58
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	77
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	63
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	62
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	48
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	69	14 OZ NY STRIP	74
10 OZ FILET MIGNON	75	12 OZ DRY-AGED NY STRIP	76
8 OZ PIEDMONTESE FILET	82	16 OZ RIBEYE	78
7 OZ WAGYU FILET, <i>AUS</i>	89	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	12	AU POIVRE	13
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>	18	BACON CREAMED SPINACH	17
PARMESAN TRUFFLE FRIES	17	MISO-CHILI ROASTED BROCCOLI	19
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.