

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
WEST COAST	33
CHILLED CRAB MEAT COCKTAIL	33
JUMBO SHRIMP COCKTAIL	31
DRESSED COLD WATER LOBSTER TAIL	35
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
CHOP CHOP SALAD Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	22
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	19

GENERAL MANAGER JONATHAN HEADLEY | EXECUTIVE CHEF GINO RAPPA

PRIVATE DINING ROOMS AVAILABLE Call 702.529.4770 to reserve for your 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.



CHEF SPECIALTIES

BLACKENED SALMON* SALAD <i>gfm</i> Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing	29
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	27
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	25
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	25
SUSHI AND SALAD* Spicy Rainbow Roll, Crunchy Romaine, Toasted Garlic, Creamy Wasabi Dressing	31
SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing	34
POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	27
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette	46
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	29

SANDWICH COMBINATIONS

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

FISH SANDWICH Fried, Jalapeño Cabbage Slaw, Tartar Sauce, Toasted Brioche	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

PRIME STEAKS *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	68
14 OZ NEW YORK STRIP	72
16 OZ RIBEYE	76

ACCESSORIES *gfm*

BÉARNAISE SAUCE	10
BLACK TRUFFLE BUTTER	13
MAYTAG BLUE CHEESE CRUST	12
GARLIC SHRIMP SCAMPI	20

LUNCH PRIX FIXE

Served with Fresh Baked Cookies. \$45 per person

STARTER *Choice of:*

JUMBO SHRIMP COCKTAIL <i>gfm</i> Cocktail Sauce, Lemon
LOBSTER BISQUE Butter Poached Lobster
OCEAN PRIME HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

ENTRÉE *Choice of:*

6 OZ FILET* \$10 Upcharge Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus
CRAB CAKE Sweet Corn Cream, Roasted Tomatoes, Asparagus, Buttered Leeks, Garlic Chips
BLACKENED SNAPPER <i>gfm</i> Corn Spoon bread, Swiss Chard, Corn Emulsion
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette

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

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