

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*	CHILLED CRAB MEAT COCKTAIL	30
ROSE & GARNET*	JUMBO SHRIMP COCKTAIL	29
<i>Private Label, Cape Cod, MA</i>	DRESSED COLD WATER LOBSTER TAIL	35
WEST COAST*	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	23
POINT JUDITH CALAMARI Sweet Chili Sauce	26
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	31
CAVIAR DEVEILED EGGS* Black Truffle, Chives	28
"SURF N TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	30
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	27
PRIME STEAK TARTARE* Capers, Shallots, Crostini	29
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	29

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
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	30
VEGETABLE ROLL Tempura Broccolini, Beech Mushroom, Radish, Citrus Soy Vinaigrette	22
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	29
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	28
NIGIRI FLIGHT* Caviar, Gold Leaf, Chives <i>Salmon Belly No. 1 Ahi Tuna Hamachi</i>	27

WARM BREAD BASKET

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

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	21
FRENCH ONION Brandy & Aged Swiss	16
CRISP ICEBERG "WEDGE" <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	18
OCEAN PRIME HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	17
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	17
CHOP CHOP SALAD <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	19
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	29

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

*These items are served raw, undercooked, cooked to order, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish 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

BLACKENED SNAPPER <i>gfm</i>	
Corn Spoon Bread, Haricot Verts, Red Pepper, Corn Emulsion	59
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	51
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	56
AHI TUNA* Oranges, Avocado, Cashews, Spicy Sesame Soy Glaze	57
GROUPEL <i>gfm</i> Lobster, Gnocchi, Spring Peas, Lemon Jus	56
TWIN LOBSTER TAILS <i>gfm</i> Asparagus, Drawn Butter	66
LOBSTER LINGUINE Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	62
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	63
RED KING CRAB LEGS <i>gfm</i> Asparagus, Parsley Potatoes, Drawn Butter	<i>Mkt</i>

CHICKEN & CHOPS *gfm*

FREEBIRD FARMS CHICKEN Spinach Bread Salad, Roasted Tomatoes, Olives, Chicken Jus	39
SADDLEBERK FARMS PORK* Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	49
RACK OF LAMB* Two Double Bone Chops, Roasted Garlic Thyme Jus	65

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

8 OZ FILET MIGNON	66	14 OZ NY STRIP	72
10 OZ FILET MIGNON	70	12 OZ DRY-AGED NY STRIP	76
8 OZ PIEDMONTESE FILET	82	16 OZ RIBEYE	74
7 OZ WAGYU FILET, AUS	85	22 OZ BONE-IN RIBEYE	94

ACCESSORIES *gfm*

BÉARNAISE SAUCE	9	OSCAR STYLE	16
TRUFFLE BUTTER	12	GARLIC SHRIMP SCAMPI	17
MAYTAG BLUE CHEESE CRUST	10	AU POIVRE	11
BLACK GARLIC BUTTER	7	LOBSTER TAIL	35

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	17
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	17
PARMESAN TRUFFLE FRIES	16	MISO-CHILI ROASTED BROCCOLI	16
LOADED BAKED POTATO <i>gfm</i>	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	17
TWICE BAKED	17	CHOPHOUSE CORN <i>gfm</i>	16
SMOKED GOUDA TATER TOTS	15	SAUTÉED MUSHROOMS <i>gfm</i>	18
WHIPPED POTATOES <i>gfm</i>	15	BLACK TRUFFLE MAC & CHEESE	18

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 46

GENERAL MANAGER SARA SHOOKS | EXECUTIVE CHEF JUAN RUELAS

PRIVATE DINING ROOMS AVAILABLE

Call 312.428.4344 and let our culinary team prepare the perfect menu for your special occasion.

To offset increasing labor costs associated with the restaurant we have added a 3% surcharge to all checks.

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