

ON ICE *gfm*

“SMOKING” SHELLFISH TOWER* Custom Built *Mkt*

OYSTERS ON THE HALF SHELL*	CHILLED CRAB MEAT COCKTAIL	29
ROSE & GARNET	JUMBO SHRIMP COCKTAIL	29
<i>Private Label, Cape Cod, MA</i> 28	DRESSED COLD WATER LOBSTER TAIL	34
WEST COAST 32	RED 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	25
POINT JUDITH CALAMARI Sweet Chili Sauce	27
CAVIAR DEVILED EGGS* Black Truffle, Chives	29
“SURF N TURF”* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	32
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	29
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	29
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	28
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	29
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	29
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	31
VEGETABLE ROLL Tempura Broccolini, Beech Mushroom, Radish, Citrus Soy Vinaigrette	22
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	24
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	20
FRENCH ONION Brandy & Aged Swiss	17
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

*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.



SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	
Corn Spoon Bread, Haricot Verts, Red Pepper, Corn Emulsion	56
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	49
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	59
AHI TUNA* Oranges, Avocado, Cashews, Spicy Sesame Soy Glaze	57
GROUPEL <i>gfm</i> Lobster, Gnocchi, Spring Peas, Lemon Jus	58
TWIN LOBSTER TAILS <i>gfm</i> Asparagus, Drawn Butter	66
LOBSTER LINGUINE Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	59
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*

JOYCE FARMS CHICKEN Spinach Bread Salad, Roasted Tomatoes, Olives, Chicken Jus	43
SADDLEBERK FARMS PORK* Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	53
RACK OF LAMB* Two Double Bone Chops, Roasted Garlic Thyme Jus	62

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

8 OZ FILET MIGNON	62	14 OZ NY STRIP	65
10 OZ FILET MIGNON	66	12 OZ DRY-AGED NY STRIP	76
8 OZ PIEDMONTESE FILET	82	16 OZ RIBEYE	71
7 OZ WAGYU FILET, <i>AUS</i>	83	22 OZ BONE-IN RIBEYE	96

ACCESSORIES *gfm*

BÉARNAISE SAUCE	9	OSCAR STYLE	14
TRUFFLE BUTTER	10	GARLIC SHRIMP SCAMPI	18
MAYTAG BLUE CHEESE CRUST	11	AU POIVRE	9
BLACK GARLIC BUTTER	7	LOBSTER TAIL	34

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	17
LOADED BAKED POTATO <i>gfm</i>	18	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
TWICE BAKED	16	CHOPHOUSE CORN <i>gfm</i>	17
SMOKED GOUDA TATER TOTS	15	SAUTÉED MUSHROOMS <i>gfm</i>	17
WHIPPED POTATOES <i>gfm</i>	15	BLACK TRUFFLE MAC & CHEESE	19

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 45

GENERAL MANAGER JASON BROWN | EXECUTIVE CHEF CHARLIE TKACIK

PRIVATE DINING ROOMS AVAILABLE

Call 954.302.3838 and let our culinary team prepare the perfect menu for your special occasion.

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