

ON ICE gfm

Oysters ON THE HALF SHELL*

ROSE & GARNET..... 27
Private Label, Cape Cod, MA

WEST COAST..... 29

CHILLED CRAB
MEAT COCKTAIL..... 29

JUMBO SHRIMP
COCKTAIL..... 29

DRESSED COLD WATER
LOBSTER TAIL..... 34

DUTCH HARBOR
KING CRAB LEGS..... MKT



FIRST IMPRESSIONS

WARM BREAD BASKET..... 10
*Parker House Loaf, Crackers,
Pretzel Bread, Whipped Butter*

SONOMA GOAT
CHEESE RAVIOLI..... 21
Golden Oak Mushrooms

POINT JUDITH CALAMARI... 25
Sweet Chili Sauce

CAVIAR
DEVEILED EGGS* *gfm*..... 28
Black Truffle, Chives

SHRIMP SAUTÉ *gfm*..... 26
Tabasco Cream Sauce

PARMESAN
BAKED SCALLOPS..... 28
*Mornay, Buttered Leeks,
Garlic Breadcrumbs, Lemon*

KING CRAB
BEEF CARPACCIO*..... 35
*Horseradish Aioli, Egg Yolk,
Seasoned Cracker*

JUMBO LUMP CRAB CAKE... 29
*Sweet and Sour Slaw,
Horseradish Mustard Aioli*

AHI TUNA TARTARE*..... 28
*Avocado, Ginger Ponzu,
Sesame Seeds*

SOUPS & SALADS

LOBSTER BISQUE..... 19
Butter Poached Lobster

FRENCH ONION..... 17
Brandy & Aged Swiss

CRISP ICEBERG "WEDGE" *gfm*..... 17
*Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese,
Cabernet Buttermilk Dressing*

OCEAN PRIME HOUSE SALAD *gfm*..... 16
*Romaine, Field Greens, Granny Smith Apples, Goat Cheese,
Walnuts, Sherry Mustard Vinaigrette*

CAESAR SALAD *gfm*..... 17
Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

CHOP CHOP SALAD *gfm*..... 18
*Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon,
Club Dressing*

SHELLFISH "COBB" SALAD *gfm*..... 28
Bacon, Egg, Blue Cheese, Gourmet Dressing

SUSHI

PRIME ROLL*
*Tempura Shrimp,
Cream Cheese, Scallion,
Beef Carpaccio*
25

OCEAN ROLL* *gfm*
*#1 Tuna, Salmon,
Hamachi, Avocado,
Chili Garlic Oil*
28

VEGETABLE ROLL
*Tempura Broccolini,
Beech Mushroom,
Radish, Citrus Soy
Vinaigrette*
21

SPICY TUNA* *gfm*
*Avocado, Scallion,
Jalapeño, Shiso*
29

DYNAMITE ROLL
*Tempura Shrimp,
Spicy Mayo,
Sesame Seeds*
28

HAMACHI
CRUDO* *gfm*
*Daikon, Snap Peas,
Radish, White Soy,
Citrus Vinaigrette*
25

NIGIRI FLIGHT*

gfm

*Caviar,
Gold Leaf,
Chives*

SALMON
BELLY

NO. 1
AHI TUNA

HAMACHI

27

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

SEAFOOD CRAFTED
with COASTAL ELEGANCE

- BLACKENED SNAPPER *gfm* 54
Corn Spoon Bread, Haricot Verts, Red Pepper, Corn Emulsion
- TERIYAKI SALMON* 49
Shiitake Sticky Rice, Soy Butter Sauce
- SEA SCALLOPS* *gfm* 59
Lobster Risotto, Tomato, Shellfish Butter
- MISO BLACK COD 61
Shrimp Dumplings, Mushrooms, Spinach, Sesame Broth
- BRANZINO *gfm* 53
Artichokes, Cauliflower Purée, Celery, Lemon Caper Vinaigrette

CHILEAN SEA BASS *gfm*

Broccolini, Pearl Onion,
Whipped Potatoes,
Truffle Vinaigrette

63

- LOBSTER LINGUINE 58
Roasted Tomato Butter, Arugula, Chili Flake, Parmesan
- AHI TUNA* 52
Oranges, Avocado, Cashews, Spicy Citrus Soy Vinaigrette
- COLD WATER LOBSTER TAIL *gfm* 67
Asparagus, Drawn Butter

CHOPS & CLASSICS *gfm*

- LOBSTER ROLL 41
Butter Poached Maine Lobster, Toasted Bun, French Fries
- ROASTED CHICKEN 39
Spinach Bread Salad, Roasted Tomatoes, Olives, Chicken Jus
- SADDLEBERK FARMS PORK* 49
Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction
- RACK OF LAMB* 69
Two Double Bone Chops, Roasted Garlic Thyme Jus

DUTCH HARBOR KING CRAB LEGS *gfm*
Asparagus,
Parsley Potatoes,
Lemon Butter Jus
MKT

PRIME STEAKS*

gfm

All steaks are seasoned and broiled at 1200 degrees

8 oz
FILET
MIGNON
62

10 oz
FILET
MIGNON
68

8 oz
PIEDMONTESE
FILET
73

7 oz
WAGYU FILET
AUS
85

THE BEST THINGS IN LIFE ARE PRIME

14 oz
NY STRIP
65

12 oz
DRY-AGED
NY STRIP
72

16 oz
RIBEYE
72

22 oz
BONE-IN
RIBEYE
96

SIGNATURE FINISHES

- BÉARNAISE SAUCE 9
- TRUFFLE BUTTER 9
- MAYTAG BLUE CHEESE CRUST 9
- BLACK GARLIC BUTTER 7
- OSCAR STYLE 16
- GARLIC SHRIMP SCAMPI 17
- AU POIVRE 11
- LOBSTER TAIL 34

The SPREAD

- JALAPEÑO AU GRATIN *gfm* 17
- WHIPPED POTATOES *gfm* 15
- TWICE BAKED POTATO 15
- ROASTED GARLIC MASHED *gfm* 15
- SMOKED GOUDA TATER TOTS 16
- PARMESAN TRUFFLE FRIES 15
- LOADED BAKED POTATO *gfm* 16

BLACK TRUFFLE
Mac & Cheese
Tillamook Cheddar 16
MAKE IT SURF
Add COLD WATER
LOBSTER TAIL
+34

- ASPARAGUS & HOLLANDAISE *gfm* 15
- CARROTS & MARCONA ALMONDS *gfm* 17
- PARMESAN BROCCOLINI *gfm* 18
- BACON CREAMED SPINACH 14
- ROASTED BRUSSELS SPROUTS *gfm* 18
- CHOPHOUSE CORN *gfm* 15
- SAUTÉED MUSHROOMS *gfm* 18

General Manager JESSICA STULL | Executive Chef MICHAEL GILBERT

PRIVATE DINING ROOMS AVAILABLE

Call 614.416.2582 and let our culinary team prepare the perfect menu for your special occasion.

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