

## ON ICE *gfm*

OYSTERS ON THE HALF SHELL*	CHILLED CRAB MEAT COCKTAIL	29
ROSE & GARNET	JUMBO SHRIMP COCKTAIL	28
<i>Private Label, Cape Cod, MA</i>	DRESSED COLD WATER LOBSTER TAIL	33
WEST COAST	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

"SMOKING" SHELLFISH TOWER\* Custom Built *Mkt*

### APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	21
POINT JUDITH CALAMARI Sweet Chili Sauce	26
CAVIAR DEVEILED EGGS* Black Truffle, Chives	28
"SURF N TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	31
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	26
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	29
PRIME STEAK TARTARE* Capers, Shallots, Crostini	27
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	27

### SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	26
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	29
VEGETABLE ROLL Tempura Broccolini, Beech Mushroom, Radish, Citrus Soy Vinaigrette	21
HAMACHI CRUDO* Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	26
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	19
FRENCH ONION Brandy & Aged Swiss	17
CRISP ICEBERG "WEDGE" <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	16
OCEAN PRIME HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	14
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	16
CHOP CHOP SALAD <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	17
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.

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



## SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	
Corn Spoon Bread, Haricot Verts, Red Pepper, Corn Emulsion	50
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	47
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	58
AHI TUNA* Oranges, Avocado, Cashews, Spicy Sesame Soy Glaze	53
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	58
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	61
DUTCH HARBOR KING CRAB LEGS <i>gfm</i> Asparagus, Parsley Potatoes, Drawn Butter <i>Mkt</i>	

## CHICKEN & CHOPS *gfm*

MILLER FARMS CHICKEN Spinach Bread Salad, Roasted Tomatoes, Olives, Chicken Jus	40
SADDLEBERK FARMS PORK* Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	49
RACK OF LAMB* Two Double Bone Chops, Roasted Garlic Thyme Jus	59

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

8 OZ FILET MIGNON	58	14 OZ NY STRIP	64
10 OZ FILET MIGNON	64	12 OZ DRY-AGED NY STRIP	73
8 OZ PIEDMONTESE FILET	75	16 OZ RIBEYE	69
7 OZ WAGYU FILET, <i>AUS</i>	85	22 OZ BONE-IN RIBEYE	94

## ACCESSORIES *gfm*

BÉARNAISE SAUCE	9	OSCAR STYLE	16
TRUFFLE BUTTER	11	GARLIC SHRIMP SCAMPI	17
MAYTAG BLUE CHEESE CRUST	9	AU POIVRE	10
BLACK GARLIC BUTTER	7	LOBSTER TAIL	33

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	16	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	15	BACON CREAMED SPINACH	15
PARMESAN TRUFFLE FRIES	14	MISO-CHILI ROASTED BROCCOLI	16
LOADED BAKED POTATO <i>gfm</i>	18	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
TWICE BAKED	15	CHOPHOUSE CORN <i>gfm</i>	16
SMOKED GOUDA TATER TOTS	15	SAUTÉED MUSHROOMS <i>gfm</i>	14
WHIPPED POTATOES <i>gfm</i>	13	BLACK TRUFFLE MAC & CHEESE	16

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 42

GENERAL MANAGER NICK RENTSCHLER | EXECUTIVE CHEF CARLOS ALANIZ

PRIVATE DINING ROOMS AVAILABLE

Call 317.569.0975 and let our culinary team prepare the perfect menu for your special occasion.