

## ON ICE *gfm*

OYSTERS ON THE HALF SHELL*	CHILLED CRAB MEAT COCKTAIL	29
ROSE & GARNET	JUMBO SHRIMP COCKTAIL	29
<i>Private Label, Cape Cod, MA</i>	DRESSED COLD WATER LOBSTER TAIL	36
WEST COAST	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

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

### APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	24
POINT JUDITH CALAMARI Sweet Chili Sauce	27
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	28
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	31
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
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	23
HAMACHI CRUDO* <i>gfm</i> 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	18
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	17
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	18
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	30

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

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	58
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	52
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	58
AHI TUNA* Oranges, Avocado, Cashews, Spicy Sesame Soy Glaze	58
GROUPEL <i>gfm</i> Lobster, Gnocchi, Spring Peas, Lemon Jus	59
TWIN LOBSTER TAILS <i>gfm</i> Asparagus, Drawn Butter	69
LOBSTER LINGUINE Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	61
CHILEAN SEA BASS <i>gfm</i> Broccoli, Pearl Onion, Potato Puree, Truffle Vinaigrette	63
DUTCH HARBOR KING CRAB LEGS <i>gfm</i> Asparagus, Parsley Potatoes, Drawn Butter	<i>Mkt</i>

## CHICKEN & CHOPS *gfm*

ASHLEY FARMS CHICKEN Spinach Bread Salad, Roasted Tomatoes, Olives, Chicken Jus	40
SADDLEBERK FARMS PORK* Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	52
RACK OF LAMB* Two Double Bone Chops, Roasted Garlic Thyme Jus	64

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

8 OZ FILET MIGNON	66	14 OZ NY STRIP	69
10 OZ FILET MIGNON	70	12 OZ DRY-AGED NY STRIP	73
8 OZ PIEDMONTESE FILET	82	16 OZ RIBEYE	71
7 OZ WAGYU FILET, AUS	85	22 OZ BONE-IN RIBEYE	97

## ACCESSORIES *gfm*

BÉARNAISE SAUCE	10	OSCAR STYLE	16
TRUFFLE BUTTER	11	GARLIC SHRIMP SCAMPI	17
MAYTAG BLUE CHEESE CRUST	10	AU POIVRE	12
BLACK GARLIC BUTTER	7	LOBSTER TAIL	36

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	18	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	17
PARMESAN TRUFFLE FRIES	17	MISO-CHILI ROASTED BROCCOLI	17
LOADED BAKED POTATO <i>gfm</i>	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
TWICE BAKED	16	CHOPHOUSE CORN <i>gfm</i>	16
SMOKED GOUDA TATER TOTS	14	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 OMAR BRINGAS | EXECUTIVE CHEF VLADIMIR TRIVUNOVIC

PRIVATE DINING ROOMS AVAILABLE

Call 239.430.0404 and let our culinary team prepare the perfect menu for your special 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.