

## ON ICE *gfm*

OYSTERS ON THE HALF SHELL*	
ROSE & GARNET	CHILLED CRAB MEAT COCKTAIL 30
<i>Private Label, Cape Cod, MA</i> 28	JUMBO SHRIMP COCKTAIL 28
WEST COAST 32	DRESSED COLD WATER LOBSTER TAIL 36
	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	27
CAVIAR DEVILED 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
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	30

### 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	28
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	30
VEGETABLE ROLL Tempura Broccolini, Beech Mushroom, Radish, Citrus Soy Vinaigrette	21
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>	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	19
OCEAN PRIME HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	18
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	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	59
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	52
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	57
AHI TUNA* Oranges, Avocado, Cashews, Spicy Sesame Soy Glaze	53
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	60
CHILEAN SEA BASS <i>gfm</i> Broccolini, 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	44
SADDLEBERK FARMS PORK* Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	53
RACK OF LAMB* Two Double Bone Chops, Roasted Garlic Thyme Jus	60

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

8 OZ FILET MIGNON	63	14 OZ NY STRIP	66
10 OZ FILET MIGNON	68	12 OZ DRY-AGED NY STRIP	73
8 OZ PIEDMONTESE FILET	77	16 OZ RIBEYE	71
7 OZ WAGYU FILET, AUS	85	22 OZ BONE-IN RIBEYE	97

## ACCESSORIES *gfm*

BÉARNAISE SAUCE	9	OSCAR STYLE	17
TRUFFLE BUTTER	9	GARLIC SHRIMP SCAMPI	17
MAYTAG BLUE CHEESE CRUST	9	AU POIVRE	9
BLACK GARLIC BUTTER	7	LOBSTER TAIL	36

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	18
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	18
PARMESAN TRUFFLE FRIES	16	MISO-CHILI ROASTED BROCCOLI	16
LOADED BAKED POTATO <i>gfm</i>	18	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
TWICE BAKED	16	CHOPHOUSE CORN <i>gfm</i>	16
SMOKED GOUDA TATER TOTS	16	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 46

GENERAL MANAGER MICHAEL KOPOIAN | EXECUTIVE CHEF JAMES MURREY

PRIVATE DINING ROOMS AVAILABLE Call 407.781.4880 to reserve for your occasion.

To offset increasing labor costs associated with the restaurant we have added a 1.5% surcharge to all checks.

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