

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*	CHILLED CRAB MEAT COCKTAIL	30
ROSE & GARNET	JUMBO SHRIMP COCKTAIL	31
<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	24
POINT JUDITH CALAMARI Sweet Chili Sauce	28
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	30
"SURF N TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	32
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	30
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	28
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	31
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	29
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	30
VEGETABLE ROLL Tempura Broccolini, Beech Mushroom, Radish, Citrus Soy Vinaigrette	
HAMACHI CRUDO <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	25
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	21
FRENCH ONION Brandy & Aged Swiss	19
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	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.

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SEAFOOD

BLACKENED STRIPED BASS <i>gfm</i>	
Corn Spoon Bread, Haricot Verts, Red Pepper, Corn Emulsion	53
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	49
AHI TUNA* Oranges, Avocado, Cashews, Spicy Sesame Soy Glaze	58
TWIN LOBSTER TAILS <i>gfm</i> Asparagus, Drawn Butter	73
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	58
LOBSTER LINGUINE Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	60
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	60
DUTCH HARBOR KING CRAB LEGS <i>gfm</i> Asparagus, Parsley Potatoes, Drawn Butter <i>Mkt</i>	

CHICKEN & CHOPS *gfm*

MARY'S FREE RANGE CHICKEN Spinach Bread Salad, Roasted Tomatoes, Olives, Chicken Jus	42
SADDLEBERK FARMS PORK* Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	54
RACK OF LAMB* Two Double Bone Chops, Roasted Garlic Thyme Jus	65

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	71	12 OZ DRY-AGED NY STRIP	73
8 OZ PIEDMONTESE FILET	77	16 OZ RIBEYE	76
7 OZ WAGYU FILET, AUS	85	22 OZ BONE-IN RIBEYE	94

ACCESSORIES *gfm*

BÉARNAISE SAUCE	9	OSCAR STYLE	17
TRUFFLE BUTTER	12	GARLIC SHRIMP SCAMPI	18
MAYTAG BLUE CHEESE CRUST	9	AU POIVRE	10
BLACK GARLIC BUTTER	7	LOBSTER TAIL	33

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	18	ASPARAGUS & HOLLANDAISE <i>gfm</i>	17
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>	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 46

GENERAL MANAGER JAGGER GRIFFIN | EXECUTIVE CHEF ROMAN RODRIGUEZ

PRIVATE DINING ROOMS AVAILABLE

Call 480.347.1313 and let our culinary team prepare the perfect menu for your special occasion.

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