

## COCKTAILS

|   |    |  |    |
|---|----|--|----|
| <b>PICANTE TEQUILA</b><br>Pineapple Infused Milargo Tequila,<br>Fresh Squeezed Lemon Juice, Serrano<br>Simple Syrup, Dash of Orange Bitters | 14 | <b>TEQUILA COCKTAIL</b><br>Corzo Silver Tequila, Fresh Squeezed<br>Orange and Lime Juice,<br>House Infused Agave Nectar                    | 14 |
| <b>CUCUMBER GIMLET</b><br>Bombay Sapphire Gin,<br>Muddled Fresh Cucumber,<br>Hand Squeezed Lime   | 14 | <b>RYE ON THE HUDSON</b><br>Hudson Rye "Private Barrel Selection,"<br>Cherry Heering, Dry Oloroso<br>Sherry, Bitters                       | 15 |
| <b>RUM PUNCH</b><br>Don Pancho 8 Year Rum, Ancho Reyes,<br>Apricot Orchard, Fresh Orange,<br>Chocolate Bitters                              | 14 | <b>BERRIES &amp; BUBBLES</b><br>Belvedere Citrus Vodka, Marinated<br>Blackberries, House Made Sour, Domaine<br>Chandon Brut, Dry Ice Smoke | 15 |

## APPETIZERS

|   |    |
|---|----|
| <b>SONOMA GOAT<br/>CHEESE RAVIOLI</b><br>Golden Oak Mushrooms                     | 16 |
| <b>POINT JUDITH<br/>CALAMARI</b><br>Sweet Chili Sauce                             | 19 |
| <b>SHRIMP SAUTÉ</b><br>Tabasco Cream Sauce  | 24 |
| <b>JUMBO LUMP CRAB CAKE</b><br>Kale, Pickled Fennel,<br>Horseradish Mustard Aioli | 21 |
| <b>PRIME STEAK TARTARE*</b><br>Capers, Shallots, Crostini                         | 21 |

## SUSHI

|   |    |
|---|----|
| <b>PRIME ROLL*</b><br>Tempura Shrimp, Cream Cheese,<br>Scallion, Beef Carpaccio                     | 20 |
| <b>LOBSTER ROLL</b><br>Poached Lobster Tail, Kiwi,<br>Pickled Serrano, Masago,<br>Spicy Mango Purée | 20 |
| <b>DYNAMITE ROLL</b><br>Tempura Shrimp, Spicy Mayo,<br>Sesame Seeds                                 | 19 |
| <b>TUNA ROLL*</b><br>Spicy Tuna, Avocado, Cucumber  | 18 |
| <b>AHI TUNA TARTARE*</b><br>Avocado, Ginger Ponzu, Sesame Seeds                                     | 19 |

## RAW BAR

|                                   |    |  |            |
|-----------------------------------|----|--|------------|
| <b>OYSTERS ON THE HALF SHELL*</b> | 22 | <b>ALASKAN<br/>KING CRAB LEGS</b>                  | 35         |
| <b>CHILLED CRAB MEAT COCKTAIL</b> | 22 | <b>"SMOKING" SHELLFISH<br/>TOWER* Custom Built</b> | <i>Mkt</i> |
| <b>SHRIMP COCKTAIL</b>            | 23 |  |            |

## SOUPS & SALADS

|  |    |
|--|----|
| <b>LOBSTER BISQUE</b> Butter Poached Lobster   | 15 |
| <b>FRENCH ONION</b> Brandy & Aged Swiss  | 12 |
| <b>CRISP WEDGE OF ICEBERG</b><br>Red Onion, Smoked Bacon, Grape Tomatoes, Bleu Cheese, Cabernet Buttermilk Dressing            | 14 |
| <b>OCEAN PRIME HOUSE SALAD</b><br>Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette | 14 |
| <b>CAESAR SALAD</b> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons  | 13 |
| <b>CHOP CHOP SALAD</b><br>Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing                               | 13 |
| <b>SHELLFISH "COBB" SALAD</b> Bacon, Bleu Cheese, Gourmet Dressing   | 22 |

\*Items may be served raw, undercooked or cooked-to-order. 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 menus, however our kitchen is not completely gluten free.



## SEAFOOD

|   |    |
|---|----|
| BLACKENED SNAPPER* Corn Spoon Bread, Jalapeño Corn Tartar                       | 39 |
| AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze                       | 48 |
| TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce                         | 38 |
| HALIBUT* Caviar, Haricot Verts, Tomatoes, Cauliflower Puree, Orange Vinaigrette | 51 |
| TWIN LOBSTER TAILS* Asparagus, Drawn Butter                                     | 52 |
| SEA SCALLOPS Parmesan Risotto, English Peas, Citrus Vinaigrette                 | 44 |
| CRAB CAKES Brussels Sprouts, Corn, Tomatoes, Fingerlings, Mustard Cream         | 40 |
| ALASKAN KING CRAB LEGS* Asparagus, Drawn Butter                                 | 65 |
| CHILEAN SEA BASS* Whipped Potatoes, Champagne Truffle Sauce                     | 49 |

## CHICKEN & CHOPS

|   |    |
|---|----|
| MARY'S FREE RANGE CHICKEN Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus | 33 |
| PORK PORTERHOUSE Fennel Rubbed, Brussels Sprout Leaves, Apricot Sherry Jus            | 41 |
| LAMB Two Double Cut Chops, English Peas, Mushrooms, Caramelized Onions, Mint Jus      | 49 |

## SURF & TURF

8 oz. Filet, Butter Poached Lobster, Gouda Potato Cake,  
Chili Seared Spinach, Cabernet Truffle Reduction, Béarnaise 62

## PRIME STEAKS\*

*All steaks are seasoned and broiled at 1200 degrees*

|                         |    |
|-------------------------|----|
| 8 OZ FILET MIGNON       | 47 |
| 10 OZ FILET MIGNON      | 50 |
| 12 OZ BONE-IN FILET     | 52 |
| 14 OZ NEW YORK STRIP    | 48 |
| 16 OZ KANSAS CITY STRIP | 50 |
| 16 OZ RIBEYE            | 52 |

## ACCESSORIES

|                          |    |
|--------------------------|----|
| BÉARNAISE SAUCE          | 6  |
| BLACK TRUFFLE BUTTER     | 6  |
| AU POIVRE                | 6  |
| MAYTAG BLUE CHEESE CRUST | 6  |
| OSCAR STYLE              | 12 |
| GARLIC SHRIMP SCAMPI     | 15 |
| FOIE GRAS ROSSINI        | 16 |

## SIDES

|                         |    |                            |    |
|-------------------------|----|----------------------------|----|
| JALAPEÑO AU GRATIN      | 14 | ASPARAGUS AND HOLLANDAISE  | 14 |
| ROASTED GARLIC MASHED   | 13 | BACON CREAMED SPINACH      | 13 |
| PARMESAN TRUFFLE FRIES  | 12 | BROCCOLI AND CAULIFLOWER   | 12 |
| LOADED BAKED POTATO     | 12 | ROASTED BRUSSELS SPROUTS   | 14 |
| TWICE BAKED             | 12 | CHOPHOUSE CORN             | 11 |
| SMOKED GOUDA TATER TOTS | 12 | SAUTÉED BUTTON MUSHROOMS   | 13 |
| LOBSTER MASHED POTATOES | 19 | BLACK TRUFFLE MAC & CHEESE | 15 |

GENERAL MANAGER TONY MCMAHON | EXECUTIVE CHEF JAGGER GRIFFIN

PRIVATE DINING ROOMS AVAILABLE

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