

COCKTAILS

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

APPETIZERS

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

SUSHI

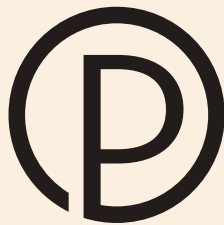
PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	20
LOBSTER ROLL Poached Lobster Tail, Kiwi, Pickled Serrano, Masago, Spicy Mango Purée	20
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	19
TUNA ROLL* Spicy Tuna, Avocado, Cucumber	18
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame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

RAW BAR

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

SOUPS & SALADS

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



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 Tail, Gouda Potato Cake,
Chili Seared Spinach, Cabernet Truffle Reduction, Béarnaise 68

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
WILD MUSHROOMS & BRIE	10
GARLIC SHRIMP SCAMPI	15

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.