

COCKTAILS

BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,
Marinated Blackberries, Fresh Lemon,
Domaine Chandon Brut, Dry Ice Smoke 20

CUCUMBER GIMLET

Bombay Sapphire Gin,
Muddled Fresh Cucumber,
Hand Squeezed Lime 17

BLACK ORCHID

Belvedere Organic Blackberry &
Lemongrass Infusion, St. Germain,
Fresh Lemon & White Cranberry 19

PRIME MANHATTAN

Woodford Reserve, Carpano Antica
Vermouth, Amaro Nonino, Rosemary
Grapefruit Peppercorn Bitters 18

BLOOD ORANGE OLD FASHIONED

Bulleit Rye, Blood Orange, Honey Water,
Whiskey Barrel Aged Bitters 19

PINEAPPLE PICANTE

Pineapple Infused Herradura Tequila,
Picante, Hand Squeezed Lemon Juice,
Orange Bitters 19

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*

EAST COAST 29

WEST COAST 31

CHILLED CRAB MEAT COCKTAIL 28

JUMBO SHRIMP

COCKTAIL 29

CHILLED WHOLE

MAINE LOBSTER 62

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT

CHEESE RAVIOLI
Golden Oak Mushrooms 22

POINT JUDITH CALAMARI

Sweet Chili Sauce 28

JUMBO LUMP CRAB CAKE

Kale, Pickled Fennel,
Horseradish Mustard Aioli 29

WHITE TRUFFLE CAVIAR

DEILED EGGS *gfm* 23

"SURF N TURF" * *gfm*

Scallops, Braised Short Rib,
Gremolata 32

SHRIMP SAUTÉ *gfm*

Tabasco Cream Sauce 28

PRIME STEAK TARTARE*

Capers, Shallots, Crostini 26

SUSHI

CAMDEN ROLL* Tempura Shrimp,
Cream Cheese, Scallion, Beef Carpaccio 22

OCEAN ROLL* *gfm* #1 Tuna, Salmon,
Hamachi, Avocado, Chili Garlic Oil 29

DYNAMITE ROLL Tempura Shrimp,
Spicy Mayo, Sesame Seeds 28

SPICY TUNA* Spicy Tuna,
Cucumber, Scallion, Tempura Fried 27

VEGETABLE ROLL

Soy Paper, Crispy Asparagus, Avocado,
Daikon, Mango, Sesame Lime Vinaigrette 22

SASHIMI* *gfm* #1 Ahi, Salmon,
Hamachi, Ponzu, Carrot Salad 30

HAMACHI CRUDO* *gfm*

Pickled Mango, Sweet Peppers,
Cilantro, Sesame Ginger Vinaigrette 23

AHI TUNA TARTARE*

Avocado, Ginger Ponzu, Sesame Seeds 28

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 19

FRENCH ONION Brandy & Aged Swiss 16

CRISP ICEBERG "WEDGE" *gfm*

Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 18

OCEAN PRIME HOUSE SALAD *gfm*

Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 17

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 17

CHOP CHOP SALAD *gfm*

Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 18

SHELLFISH "COBB" SALAD *gfm* Bacon, 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 STRIPED BASS <i>gfm</i>	Corn Spoon Bread, Jalapeño Corn Tartar	51
LEMON SOLE	Crispy Garlic Potatoes, Shallots, Lemon Caper Reduction	54
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	56
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	53
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	74
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	58
CRAB CAKES	Brussels Sprouts, Corn, Tomatoes, Fingerlings, Mustard Cream	55
CHILEAN SEA BASS <i>gfm</i>	Whipped Potatoes, Champagne Truffle Sauce	61

CHICKEN & CHOPS *gfm*

ROASTED CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	44
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	52
COLORADO LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	64

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	65	BÉARNAISE SAUCE	9
10 OZ FILET MIGNON	68	BLACK TRUFFLE BUTTER	11
12 OZ BONE-IN FILET	71	AU POIVRE	10
14 OZ NEW YORK STRIP	68	MAYTAG BLUE CHEESE CRUST	10
16 OZ RIBEYE	71	OSCAR STYLE	22
		GARLIC SHRIMP SCAMPI	18
		LOBSTER TAIL	33

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	18
ROASTED GARLIC MASHED <i>gfm</i>	17	BACON CREAMED SPINACH	16
PARMESAN TRUFFLE FRIES	17	BROCCOLI & CAULIFLOWER <i>gfm</i>	17
LOADED BAKED POTATO <i>gfm</i>	18	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
TWICE BAKED	17	CHOPHOUSE CORN <i>gfm</i>	16
SMOKED GOUDA TATER TOTS	16	SAUTÉED MUSHROOMS <i>gfm</i>	17
WHIPPED POTATOES <i>gfm</i>	16	BLACK TRUFFLE MAC & CHEESE	20

GENERAL MANAGER BRYAN GRAHAM | EXECUTIVE CHEF JONATHAN MILAN

PRIVATE DINING ROOMS AVAILABLE

Call 310.859.4818 and let our culinary team prepare the perfect menu for your special occasion.