
ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	29
EAST COAST	29	CHILLED WHOLE	
WEST COAST	31	MAINE LOBSTER	62
CHILLED CRAB		"SMOKING" SHELLFISH	
MEAT COCKTAIL	28	TOWER* Custom Built	<i>Mkt</i>

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 DEVILED EGGS	<i>gfm</i>	23
"SURF N TURF"*	<i>gfm</i> Scallops, Braised Short Rib, Gremolata	32
SHRIMP SAUTÉ	<i>gfm</i> Tabasco Cream Sauce	28
PRIME STEAK TARTARE*	Capers, Shallots, Crostini	26

SUSHI

CAMDEN ROLL*		
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio		22
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*	Spicy Tuna, Cucumber, Scallion, Tempura Fried	27
VEGETABLE ROLL		
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette		22
SASHIMI* <i>gfm</i>	#1 Ahi, Salmon, Hamachi, Ponzu, Carrot Salad	30
HAMACHI CRUDO* <i>gfm</i>		
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" <i>gfm</i>		
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing		18
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		17
CHOP CHOP SALAD <i>gfm</i>		
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing		18

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.



ENTRÉE SALADS

BLACKENED SALMON* SALAD <i>gfm</i>	
Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing	28
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	23
PARMESAN CRUSTED CHICKEN CAESAR	
Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	22
CRAB WEDGE <i>gfm</i>	
Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	22
SHELLFISH "COBB" SALAD <i>gfm</i>	
Shrimp, Lobster, Bacon, Blue Cheese, Gourmet Dressing	29
PRIME NY STRIP* SALAD <i>gfm</i>	
Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette	28

SANDWICH COMBINATIONS

Served with choice of fries, house salad or cup of French onion soup.

CRISPY FISH SANDWICH	
Flash-Fried, Tillamook Cheddar Cheese, Cabbage Slaw, Jalapeño Corn Tartar	19
PRIME CHEESEBURGER*	
Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	21
MARYLAND CRAB MELT	
Tillamook Cheddar Cheese, Jalapeño Corn Tartar	20

CHEF'S SPECIALTIES

POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	25
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	32
BLACKENED STRIPED BASS <i>gfm</i> Corn Spoon Bread, Jalapeño Corn Tartar	38
ROASTED CHICKEN <i>gfm</i>	
Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	23
CHILEAN SEA BASS <i>gfm</i> Glazed Carrots, Mashed Potatoes, Champagne Truffle Sauce	41
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	28
8 OZ FILET MIGNON* <i>gfm</i>	
Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	42

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
SMOKED GOUDA TATER TOTS	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
BLACK TRUFFLE MAC & CHEESE	20	SAUTÉED MUSHROOMS <i>gfm</i>	17