

## COCKTAILS

<b>BERRIES &amp; BUBBLES</b>		<b>PRIME MANHATTAN</b>	
Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon, Domaine Chandon Brut, Dry Ice Smoke	19	Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	19
<b>CUCUMBER GIMLET</b>		<b>OLD FASHIONED</b>	
Bombay Sapphire Gin, Muddled Fresh Cucumber, Hand Squeezed Lime	17	Russell's Reserve 10 Year Bourbon, Aperol, Angostura Bitters	18
<b>BLACK ORCHID</b>		<b>PINEAPPLE PICANTE</b>	
Belvedere Organic Blackberry & Lemongrass Infusion, St. Germain, Fresh Lemon & White Cranberry	18	Pineapple Infused Herradura Tequila, Picante, Hand Squeezed Lemon Juice, Orange Bitters	18

## ON ICE *gfm*

<b>OYSTERS ON THE HALF SHELL*</b>		<b>JUMBO SHRIMP COCKTAIL</b>	28
EAST COAST	29	<b>CHILLED WHOLE</b>	
WEST COAST	33	<b>MAINE LOBSTER</b>	48
<b>CHILLED CRAB MEAT COCKTAIL</b>	27		

"SMOKING" SHELLFISH TOWER\* Custom Built *Mkt*

## APPETIZERS

<b>SONOMA GOAT CHEESE RAVIOLI</b> Golden Oak Mushrooms	23
<b>POINT JUDITH CALAMARI</b> Sweet Chili Sauce	27
<b>JUMBO LUMP CRAB CAKE</b> Kale, Pickled Fennel, Horseradish Mustard Aioli	28
<b>WHITE TRUFFLE CAVIAR DEVILED EGGS</b> <i>gfm</i>	19
<b>"SURF N TURF"*</b> <i>gfm</i> Scallops, Braised Short Rib, Gremolata	29
<b>SHRIMP SAUTÉ</b> <i>gfm</i> Tabasco Cream Sauce	26
<b>PRIME STEAK TARTARE*</b> Capers, Shallots, Crostini	27

## SUSHI

<b>PRIME ROLL*</b> Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	23
<b>OCEAN ROLL*</b> <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	28
<b>SPICY TUNA*</b> Cucumber, Scallion, Tempura Fried	25
<b>VEGETABLE ROLL</b> Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	19
<b>DYNAMITE ROLL</b> Tempura Shrimp, Spicy Mayo, Sesame Seeds	25
<b>HAMACHI CRUDO*</b> <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	21
<b>AHI TUNA TARTARE*</b> Avocado, Ginger Ponzu, Sesame Seeds	23

## SOUPS & SALADS

<b>LOBSTER BISQUE</b> Butter Poached Lobster	19
<b>CREAMY CLAM CHOWDER</b> Fresh Littleneck Clams, Oyster Crackers	15
<b>FRENCH ONION</b> Brandy & Aged Swiss	16
<b>CRISP ICEBERG "WEDGE"</b> <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	17
<b>OCEAN PRIME HOUSE SALAD</b> <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	16
<b>CAESAR SALAD</b> <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	16
<b>CHOP CHOP SALAD</b> <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	15
<b>SHELLFISH "COBB" SALAD</b> <i>gfm</i> Bacon, Blue Cheese, Gourmet Dressing	28

*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 SNAPPER <i>gfm</i>	Corn Spoon Bread, Jalapeño Corn Tartar	55
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	51
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	51
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	53
ATLANTIC COD <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	54
CRAB CAKES	Brussels Sprouts, Corn, Tomatoes, Fingerlings, Mustard Cream	49
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	66
CHILEAN SEA BASS <i>gfm</i>	Whipped Potatoes, Champagne Truffle Sauce	60

## CHICKEN & CHOPS *gfm*

FREEBIRD FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	39
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	47
LAMB CHOPS*	Two Double Bone Chops, Roasted Garlic Thyme Jus	61

## PRIME STEAKS\* AND ACCESSORIES *gfm*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	56	BÉARNAISE SAUCE	8
10 OZ FILET MIGNON	61	BLACK TRUFFLE BUTTER	11
12 OZ BONE-IN FILET	66	AU POIVRE	10
14 OZ NEW YORK STRIP	61	MAYTAG BLUE CHEESE CRUST	9
16 OZ RIBEYE	65	OSCAR STYLE	14
		GARLIC SHRIMP SCAMPI	17
		LOBSTER TAIL	32

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	18
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	16
PARMESAN TRUFFLE FRIES	17	BROCCOLI & CAULIFLOWER <i>gfm</i>	16
LOADED BAKED POTATO <i>gfm</i>	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
TWICE BAKED	16	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	16	SAUTÉED MUSHROOMS <i>gfm</i>	16
WHIPPED POTATOES <i>gfm</i>	15	BLACK TRUFFLE MAC & CHEESE	19

GENERAL MANAGER TYLER MANISCALCO | EXECUTIVE CHEF STEVE ACKNER

PRIVATE DINING ROOMS AVAILABLE

Call 617.670.1345 and let our culinary team prepare the perfect menu for your special occasion.