
ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	26
EAST COAST	28	CHILLED WHOLE	
WEST COAST	32	MAINE LOBSTER	58
CHILLED CRAB		"SMOKING" SHELLFISH	
MEAT COCKTAIL	27	TOWER* Custom Built	<i>Mkt</i>

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI	Golden Oak Mushrooms	21
POINT JUDITH CALAMARI	Sweet Chili Sauce	23
JUMBO LUMP CRAB CAKE	Kale, Pickled Fennel, Horseradish Mustard Aioli	27
WHITE TRUFFLE CAVIAR DEVEILED EGGS	<i>gfm</i>	19
"SURF N TURF"*	<i>gfm</i> Scallops, Braised Short Rib, Gremolata	29
SHRIMP SAUTÉ	<i>gfm</i> Tabasco Cream Sauce	24
PRIME STEAK TARTARE*	Capers, Shallots, Crostini	26

SUSHI

PRIME ROLL*	Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	23
OCEAN ROLL*	<i>gfm</i>	
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil		28
SPICY TUNA*	Cucumber, Scallion, Tempura Fried	27
DYNAMITE ROLL	Tempura Shrimp, Spicy Mayo, Sesame Seeds	25
VEGETABLE ROLL		
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette		19
AHI TUNA TARTARE*	Avocado, Ginger Ponzu, Sesame Seeds	26

SOUPS & SALADS

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

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	20
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	22
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	17
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	17
SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Blue Cheese, Gourmet Dressing	27
PRIME NY STRIP* SALAD <i>gfm</i> Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette	23

SANDWICH COMBINATIONS

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

FISH SANDWICH Chef's Fresh Selection, Blackened, Jalapeño Corn Tartar, Lettuce, Tomato	18
PRIME CHEESEBURGER* Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	19
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Jalapeño Corn Tartar	18

CHEF'S SPECIALTIES

POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	23
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	24
BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Jalapeño Corn Tartar	24
FREEBIRD FARMS CHICKEN <i>gfm</i> Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	19
CHILEAN SEA BASS <i>gfm</i> Glazed Carrots, Mashed Potatoes, Champagne Truffle Sauce	29
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	20

PRIME STEAKS *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	58
10 OZ FILET MIGNON	61
14 OZ NEW YORK STRIP	61

ACCESSORIES *gfm*

BLACK TRUFFLE BUTTER	11
MAYTAG BLUE CHEESE CRUST	9
GARLIC SHRIMP SCAMPI	17

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	16	BACON CREAMED SPINACH	17
PARMESAN TRUFFLE FRIES	15	BROCCOLI & CAULIFLOWER <i>gfm</i>	16
SMOKED GOUDA TATER TOTS	15	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
WHIPPED POTATOES <i>gfm</i>	14	SAUTÉED MUSHROOMS <i>gfm</i>	16

GENERAL MANAGER MAUREEN DELUCA | EXECUTIVE CHEF LUCAS MONTOYA
PRIVATE DINING ROOMS AVAILABLE Call 312.428.4344 to reserve for your occasion.