

## COCKTAILS

<b>BERRIES &amp; BUBBLES</b> Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon, Domaine Chandon Brut, Dry Ice Smoke	17	<b>PRIME MANHATTAN</b> Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	18
<b>CUCUMBER GIMLET</b> Bombay Sapphire Gin, Muddled Fresh Cucumber, Hand Squeezed Lime	15	<b>OLD FASHIONED</b> Russell's Reserve 10 Year Bourbon, Aperol, Angostura Bitters	16
<b>BLACK ORCHID</b> Belvedere Organic Blackberry & Lemongrass Infusion, St. Germain, Fresh Lemon & White Cranberry	16	<b>PINEAPPLE PICANTE</b> Pineapple Infused Herradura Tequila, Picante, Hand Squeezed Lemon Juice, Orange Bitters	13

## ON ICE *gfm*

<b>OYSTERS ON THE HALF SHELL*</b> EAST COAST	26	<b>JUMBO SHRIMP COCKTAIL</b>	27
<b>CHILLED CRAB MEAT COCKTAIL</b>	26	<b>CHILLED WHOLE MAINE LOBSTER</b>	58

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

## APPETIZERS

<b>SONOMA GOAT CHEESE RAVIOLI</b> Golden Oak Mushrooms	21
<b>POINT JUDITH CALAMARI</b> Sweet Chili Sauce	24
<b>WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i></b>	19
<b>"SURF N TURF" * <i>gfm</i></b> Scallops, Braised Short Rib, Gremolata	27
<b>SHRIMP SAUTÉ <i>gfm</i></b> Tabasco Cream Sauce	26
<b>JUMBO LUMP CRAB CAKE</b> Kale, Pickled Fennel, Horseradish Mustard Aioli	25
<b>PRIME STEAK TARTARE*</b> Capers, Shallots, Crostini	23

## SUSHI

<b>PRIME ROLL*</b> Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	22
<b>OCEAN ROLL* <i>gfm</i></b> # 1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	28
<b>DYNAMITE ROLL</b> Tempura Shrimp, Spicy Mayo, Sesame Seeds	25
<b>SPICY TUNA*</b> Cucumber, Scallion, Tempura Fried	26
<b>HAMACHI CRUDO* <i>gfm</i></b> 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	18
<b>FRENCH ONION</b> Brandy & Aged Swiss	13
<b>CRISP ICEBERG "WEDGE" <i>gfm</i></b> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	16
<b>OCEAN PRIME HOUSE SALAD <i>gfm</i></b> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	15
<b>CAESAR SALAD <i>gfm</i></b> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	16
<b>CHOP CHOP SALAD <i>gfm</i></b> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	15
<b>SHELLFISH "COBB" SALAD <i>gfm</i></b> 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 TEXAS RED FISH <i>gfm</i>	Corn Spoon Bread, Jalapeño Corn Tartar	48
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	50
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	51
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	49
ORA KING SALMON <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	52
CRAB CAKES	Brussels Sprouts, Corn, Tomatoes, Fingerlings, Mustard Cream	47
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	66
CHILEAN SEA BASS <i>gfm</i>	Whipped Potatoes, Champagne Truffle Sauce	59

## CHICKEN & CHOPS *gfm*

GERBER FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	37
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	48
COLORADO LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	58

## PRIME STEAKS\* AND ACCESSORIES *gfm*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	56	BÉARNAISE SAUCE	7
10 OZ FILET MIGNON	60	BLACK TRUFFLE BUTTER	9
12 OZ BONE-IN FILET	63	AU POIVRE	10
14 OZ NEW YORK STRIP	58	MAYTAG BLUE CHEESE CRUST	9
16 OZ RIBEYE	63	OSCAR STYLE	16
		GARLIC SHRIMP SCAMPI	17

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	16
PARMESAN TRUFFLE FRIES	14	BROCCOLI & CAULIFLOWER <i>gfm</i>	15
LOADED BAKED POTATO <i>gfm</i>	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	17
TWICE BAKED	16	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	15	SAUTÉED MUSHROOMS <i>gfm</i>	15
WHIPPED POTATOES <i>gfm</i>	15	BLACK TRUFFLE MAC & CHEESE	19

GENERAL MANAGER ETHAN DELK | EXECUTIVE CHEF BRANDON MOORE

PRIVATE DINING ROOMS AVAILABLE

Call 214.965.0440 and let our culinary team prepare the perfect menu for your special occasion.