

## 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	17	Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	16
<b>CUCUMBER GIMLET</b>		<b>OLD FASHIONED</b>	
Bombay Sapphire Gin, Muddled Fresh Cucumber, Hand Squeezed Lime	15	Russell's Reserve 10 Year Bourbon, Aperol, Angostura Bitters	16
<b>BLACK ORCHID</b>		<b>PINEAPPLE PICANTE</b>	
Belvedere Organic Blackberry & Lemongrass Infusion, St. Germain, Fresh Lemon & White Cranberry	16	Pineapple Infused Herradura Tequila, Picante, Hand Squeezed Lemon Juice, Orange Bitters	17

## ON ICE *gfm*

<b>OYSTERS ON THE HALF SHELL*</b>		<b>JUMBO SHRIMP</b>	
EAST COAST	27	COCKTAIL	28
WEST COAST	31	CHILLED WHOLE	
CHILLED CRAB MEAT COCKTAIL	30	MAINE LOBSTER	58

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

## APPETIZERS

<b>SONOMA GOAT</b>	
CHEESE RAVIOLI Golden Oak Mushrooms	22
<b>POINT JUDITH CALAMARI</b>	
Sweet Chili Sauce	24
<b>"SURF N TURF" * <i>gfm</i></b>	
Scallops, Braised Short Rib, Gremolata	28
<b>SHRIMP SAUTÉ <i>gfm</i></b>	
Tabasco Cream Sauce	25
<b>JUMBO LUMP CRAB CAKE</b>	
Kale, Pickled Fennel, Horseradish Mustard Aioli	27
<b>PRIME STEAK TARTARE*</b>	
Capers, Shallots, Crostini	26

## SUSHI

<b>PRIME ROLL*</b>	
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	23
<b>OCEAN ROLL* <i>gfm</i></b>	
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	27
<b>DYNAMITE ROLL</b>	
Tempura Shrimp, Spicy Mayo, Sesame Seeds	26
<b>SPICY TUNA*</b>	
Cucumber, Scallion, Tempura Fried	24
<b>VEGETABLE ROLL</b>	
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	19
<b>AHI TUNA TARTARE*</b>	
Avocado, Ginger Ponzu, Sesame Seeds	25

## SOUPS & SALADS

<b>LOBSTER BISQUE</b> Butter Poached Lobster	18
<b>FRENCH ONION</b> Brandy & Aged Swiss	14
<b>CRISP ICEBERG "WEDGE" <i>gfm</i></b>	
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	17
<b>OCEAN PRIME HOUSE SALAD <i>gfm</i></b>	
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	16
<b>CAESAR SALAD <i>gfm</i></b> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	17
<b>CHOP CHOP SALAD <i>gfm</i></b>	
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	16
<b>SHELLFISH "COBB" SALAD <i>gfm</i></b> Bacon, Blue Cheese, Gourmet Dressing	27

*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

TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	53
BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Jalapeño Corn Tartar	49
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	53
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	54
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	59
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	66
CRAB CAKES	Brussels Sprouts, Corn, Tomatoes, Fingerlings, Mustard Cream	51
CHILEAN SEA BASS <i>gfm</i>	Whipped Potatoes, Champagne Truffle Sauce	60

## CHICKEN & CHOPS *gfm*

RED BIRD FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	39
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	49
COLORADO LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	62

## PRIME STEAKS\* AND ACCESSORIES *gfm*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	59	BÉARNAISE SAUCE	9
10 OZ FILET MIGNON	62	BLACK TRUFFLE BUTTER	11
12 OZ BONE-IN FILET	65	AU POIVRE	9
14 OZ NEW YORK STRIP	62	MAYTAG BLUE CHEESE CRUST	10
16 OZ RIBEYE	65	OSCAR STYLE	16
		GARLIC SHRIMP SCAMPI	17

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	17
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	15
PARMESAN TRUFFLE FRIES	16	BROCCOLI & CAULIFLOWER <i>gfm</i>	14
LOADED BAKED POTATO <i>gfm</i>	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	17
TWICE BAKED	15	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	18

GENERAL MANAGER CHRISTINA GIANNASI | EXECUTIVE CHEF BRADLEY O'BRIEN

PRIVATE DINING ROOMS AVAILABLE

Call 303.825.3663 and let our culinary team prepare the perfect menu for your special occasion.