
ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	29
EAST COAST	27	CHILLED WHOLE	
WEST COAST	33	MAINE LOBSTER	58
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	24
WHITE TRUFFLE DEVILED EGGS <i>gfm</i>	17
"SURF N TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	28
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	25
JUMBO LUMP CRAB CAKE Kale, Pickled Fennel, Horseradish Mustard Aioli	27
PRIME STEAK TARTARE* Capers, Shallots, Crostini	26

SUSHI

PRIME ROLL*	
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	24
OCEAN ROLL* <i>gfm</i>	
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	28
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	25
SPICY TUNA* Cucumber, Scallion, Tempura Fried	26
VEGETABLE ROLL	
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	19
AHI TUNA TARTARE*	
Avocado, Ginger Ponzu, Sesame Seeds	25
HAMACHI CRUDO* <i>gfm</i>	
Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	26

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	19
FRENCH ONION Brandy & Aged Swiss	14
CRISP ICEBERG "WEDGE" <i>gfm</i>	
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	16
OCEAN PRIME HOUSE SALAD <i>gfm</i>	
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	15
CAESAR SALAD <i>gfm</i>	
Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	15
CHOP CHOP SALAD <i>gfm</i>	
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	16

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	21
SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Blue Cheese, Gourmet Dressing	29
PRIME NY STRIP* SALAD 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	21
PRIME CHEESEBURGER* Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	20
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Jalapeño Corn Tartar	19

CHEF'S SPECIALTIES

POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	28
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	29
RED BIRD FARMS CHICKEN <i>gfm</i> Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	18
CHILEAN SEA BASS <i>gfm</i> Glazed Carrots, Mashed Potatoes, Champagne Truffle Sauce	36
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	26
8 OZ FILET MIGNON* <i>gfm</i> Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	38

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	17	BACON CREAMED SPINACH	16
PARMESAN TRUFFLE FRIES	15	BROCCOLI & CAULIFLOWER <i>gfm</i>	14
SMOKED GOUDA TATER TOTS	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	17
BLACK TRUFFLE MAC & CHEESE	18	SAUTÉED MUSHROOMS <i>gfm</i>	17