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## ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	26
EAST COAST	27	CHILLED WHOLE	
WEST COAST	33	MAINE LOBSTER	56
CHILLED CRAB		"SMOKING" SHELLFISH	
MEAT COCKTAIL	25	TOWER* Custom Built	<i>Mkt</i>

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## APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	19
POINT JUDITH CALAMARI Sweet Chili Sauce	23
WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i>	18
"SURF N TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	27
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	26
JUMBO LUMP CRAB CAKE Kale, Pickled Fennel, Horseradish Mustard Aioli	25
PRIME STEAK TARTARE* Capers, Shallots, Crostini	22

## SUSHI

SPICY TUNA* Cucumber, Scallion, Tempura Fried	21
SOMERSET ROLL*	
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	22
OCEAN ROLL* <i>gfm</i>	
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	25
VEGETABLE ROLL	
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	19
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	23
AHI TUNA TARTARE*	
Avocado, Ginger Ponzu, Sesame Seeds	26

## SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	18
FRENCH ONION Brandy & Aged Swiss	17
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	16
CHOP CHOP SALAD <i>gfm</i>	
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	17

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*gfm* CAN BE MADE GLUTEN FREE FRIENDLY WITH MODIFICATIONS ON REQUEST

\*These items may be served raw or undercooked. 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	23
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	24
PARMESAN CRUSTED CHICKEN CAESAR	
Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	18
CRAB WEDGE <i>gfm</i>	
Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	21
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	26

## 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	19
PRIME CHEESEBURGER*	
Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	19
MARYLAND CRAB MELT	
Tillamook Cheddar Cheese, Jalapeño Corn Tartar	20

## CHEF'S SPECIALTIES

POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	24
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	26
BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Jalapeño Corn Tartar	28
GERBER FARMS CHICKEN <i>gfm</i>	
Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	21
CHILEAN SEA BASS <i>gfm</i> Glazed Carrots, Mashed Potatoes, Champagne Truffle Sauce	29
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	27
8 OZ FILET MIGNON* <i>gfm</i>	
Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	49

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	16	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	14
PARMESAN TRUFFLE FRIES	15	BROCCOLI & CAULIFLOWER <i>gfm</i>	14
SMOKED GOUDA TATER TOTS	13	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
BLACK TRUFFLE MAC & CHEESE	18	SAUTÉED MUSHROOMS <i>gfm</i>	14

GENERAL MANAGER CHRIS CANTORE | EXECUTIVE CHEF CHRIS MAYER  
PRIVATE DINING ROOMS AVAILABLE Call 248.458.0500 to reserve for your occasion.