

COCKTAILS

BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,
Marinated Blackberries, Fresh Lemon,
Domaine Chandon Brut, Dry Ice Smoke 16

CUCUMBER GIMLET

Bombay Sapphire Gin, Muddled Fresh
Cucumber, Hand Squeezed Lime 15

BLACK ORCHID

Belvedere Organic Blackberry &
Lemongrass Infusion, St. Germain,
Fresh Lemon & White Cranberry 15

PRIME MANHATTAN

Woodford Reserve Private Selection,
Carpano Antica Vermouth, Amaro Nonino,
Rosemary Grapefruit Peppercorn Bitters 18

OLD FASHIONED

Russell's Reserve 10 Year,
Aperol, Angostura Bitters 17

PINEAPPLE PICANTE

Pineapple-Infused Don Julio Blanco Tequila,
Picante, Fresh Squeezed Lemon Juice,
Orange Bitters 16

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*

EAST COAST 23

WEST COAST 26

CHILLED CRAB MEAT COCKTAIL 24

JUMBO SHRIMP

COCKTAIL 24

CHILLED WHOLE

MAINE LOBSTER 58

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT

CHEESE RAVIOLI
Golden Oak Mushrooms 20

POINT JUDITH CALAMARI

Sweet Chili Sauce 21

"SURF N TURF" * *gfm*

Scallops, Braised Short Rib, Gremolata 23

SHRIMP SAUTÉ *gfm*

Tabasco Cream Sauce 25

JUMBO LUMP CRAB CAKE

Kale, Pickled Fennel,
Horseradish Mustard Aioli 24

PRIME STEAK TARTARE*

Capers, Shallots, Crostini 23

AHI TUNA TARTARE*

Avocado, Ginger Ponzu, Sesame Seeds 22

SUSHI

PRIME ROLL*

Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 23

OCEAN ROLL* *gfm*

#1 Tuna, Salmon, Hamachi,
Avocado, Chili Garlic Oil 24

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,
Sesame Seeds 22

SPICY TUNA*

Cucumber, Scallion, Tempura Fried 21

VEGETABLE ROLL

Soy Paper, Crispy Asparagus,
Avocado, Daikon, Mango,
Sesame Lime Vinaigrette 18

HAMACHI CRUDO*

Pickled Mango, Sweet Peppers, Cilantro,
Sesame Ginger Vinaigrette 23

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 17

FRENCH ONION Brandy & Aged Swiss 13

CRISP ICEBERG "WEDGE" *gfm*

Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 16

OCEAN PRIME HOUSE SALAD *gfm*

Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 15

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 14

CHOP CHOP SALAD *gfm*

Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 16

SHELLFISH "COBB" SALAD *gfm* Bacon, Blue Cheese, Gourmet Dressing 25

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	46
BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Jalapeño Corn Tartar	45
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	47
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	51
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	53
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	61
CRAB CAKES	Brussels Sprouts, Corn, Tomatoes, Fingerlings, Mustard Cream	44
CHILEAN SEA BASS <i>gfm</i>	Whipped Potatoes, Champagne Truffle Sauce	54

CHICKEN & CHOPS *gfm*

MILLER FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	36
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	45
COLORADO LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	59

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	52	BÉARNAISE SAUCE	8
10 OZ FILET MIGNON	56	BLACK TRUFFLE BUTTER	9
12 OZ BONE-IN FILET	59	AU POIVRE	8
14 OZ NEW YORK STRIP	56	MAYTAG BLUE CHEESE CRUST	8
16 OZ RIBEYE	59	OSCAR STYLE	14
		GARLIC SHRIMP SCAMPI	15
		LOBSTER TAIL	28

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	15	ASPARAGUS & HOLLANDAISE <i>gfm</i>	15
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	14
PARMESAN TRUFFLE FRIES	14	BROCCOLI & CAULIFLOWER <i>gfm</i>	13
LOADED BAKED POTATO <i>gfm</i>	15	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
TWICE BAKED	15	CHOPHOUSE CORN <i>gfm</i>	14
SMOKED GOUDA TATER TOTS	15	SAUTÉED MUSHROOMS <i>gfm</i>	15
WHIPPED POTATOES <i>gfm</i>	15	BLACK TRUFFLE MAC & CHEESE	17

GENERAL MANAGER WILLIAM NEIBERGER | EXECUTIVE CHEF LEO HARVEY

PRIVATE DINING ROOMS AVAILABLE

Call 816.600.0630 and let our culinary team prepare the perfect menu for your special occasion.