
ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	24
EAST COAST	23	CHILLED WHOLE	
WEST COAST	26	MAINE LOBSTER	58
CHILLED CRAB		"SMOKING" SHELLFISH	
MEAT COCKTAIL	24	TOWER* Custom Built	<i>Mkt</i>

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI	Golden Oak Mushrooms	20
POINT JUDITH CALAMARI	Sweet Chili Sauce	21
"SURF N TURF"* <i>gfm</i>	Scallops, Braised Short Rib, Gremolata	23
SHRIMP SAUTÉ <i>gfm</i>	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* <i>gfm</i>		
#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" <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		14
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	26
AHI TUNA*	
Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	21
PARMESAN CRUSTED CHICKEN CAESAR	
Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	17
SHELLFISH "COBB" SALAD <i>gfm</i>	
Shrimp, Lobster, Bacon, Blue Cheese, Gourmet Dressing	25
PRIME NY STRIP* SALAD <i>gfm</i>	
Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette	25
CRAB WEDGE	
Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	19

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	20
PRIME CHEESEBURGER*	
Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	22
MARYLAND CRAB MELT	
Tillamook Cheddar Cheese, Jalapeno Corn Tartar	19

CHEF'S SPECIALTIES

POKE BOWL*	
Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	25
SEA SCALLOPS* <i>gfm</i>	
Parmesan Risotto, English Peas, Citrus Vinaigrette	27
GERBER 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	33
TERIYAKI SALMON*	
Shiitake Sticky Rice, Soy Butter Sauce	25
8 OZ FILET MIGNON* <i>gfm</i>	
Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	42

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
SMOKED GOUDA TATER TOTS	15	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
BLACK TRUFFLE MAC & CHEESE	17	SAUTÉED MUSHROOMS <i>gfm</i>	15