

COCKTAILS

BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,
Marinated Blackberries, Fresh Lemon,
Domaine Chandon Brut, Dry Ice Smoke 17

CUCUMBER GIMLET

Bombay Sapphire Gin,
Muddled Fresh Cucumber,
Hand Squeezed Lime 16

BLACK ORCHID

Belvedere Organic Blackberry & Lemongrass
Infusion, St. Germain, Fresh Lemon &
White Cranberry 16

PRIME MANHATTAN

Woodford Reserve, Carpano Antica
Vermouth, Amaro Nonino, Rosemary
Grapefruit Peppercorn Bitters 19

OLD FASHIONED

WhistlePig "Piggy Back" 6yr Rye,
Aperol, Angostura Bitters 17

PINEAPPLE PICANTE

Pineapple Infused Don Julio Blanco,
Picante, Hand Squeezed Lemon Juice,
Orange Bitters 16

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*

EAST COAST 28

WEST COAST 33

CHILLED CRAB MEAT COCKTAIL 27

JUMBO SHRIMP

COCKTAIL 26

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 24

WHITE TRUFFLE CAVIAR

DEVILED EGGS *gfm* 19

"SURF N TURF" * *gfm*

Scallops, Braised Short Rib,
Gremolata 28

SHRIMP SAUTÉ *gfm*

Tabasco Cream Sauce 23

JUMBO LUMP CRAB CAKE

Kale, Pickled Fennel,
Horseradish Mustard Aioli 25

PRIME STEAK TARTARE*

Capers, Shallots, Crostini 26

SUSHI

PRIME ROLL*

Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 23

OCEAN ROLL* *gfm* #1 Tuna, Salmon,

Hamachi, Avocado, Chili Garlic Oil 27

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,
Sesame Seeds 24

SPICY TUNA*

Cucumber, Scallion, Tempura Fried 25

VEGETABLE ROLL

Soy Paper, Crispy Asparagus, Avocado,
Daikon, Mango, Sesame Lime Vinaigrette 19

HAMACHI CRUDO* *gfm*

Pickled Mango, Sweet Peppers,
Cilantro, Sesame Ginger Vinaigrette 22

AHI TUNA TARTARE*

Avocado, Ginger Ponzu, Sesame Seeds 26

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 18

FRENCH ONION Brandy & Aged Swiss 16

CRISP ICEBERG "WEDGE" *gfm*

Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 15

OCEAN PRIME HOUSE SALAD *gfm*

Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 16

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 15

CHOP CHOP SALAD *gfm*

Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 17

SHELLFISH "COBB" SALAD *gfm* Bacon, Blue Cheese, Gourmet Dressing 28

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

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Jalapeño Corn Tartar	52
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	49
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	56
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	54
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	50
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	65
CRAB CAKES	Brussels Sprouts, Corn, Tomatoes, Fingerlings, Mustard Cream	51
CHILEAN SEA BASS <i>gfm</i>	Whipped Potatoes, Champagne Truffle Sauce	59

CHICKEN & CHOPS *gfm*

ASHLEY FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	38
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	49
LAMB CHOPS*	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	58	BÉARNAISE SAUCE	9
10 OZ FILET MIGNON	61	BLACK TRUFFLE BUTTER	9
12 OZ BONE-IN FILET	64	AU POIVRE	10
14 OZ NEW YORK STRIP	62	MAYTAG BLUE CHEESE CRUST	9
16 OZ RIBEYE	65	OSCAR STYLE	14
		GARLIC SHRIMP SCAMPI	16
		LOBSTER TAIL	32

SIDES

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

GENERAL MANAGER DAVID LAMARCA | EXECUTIVE CHEF VLADIMIR TRIVUNOVIC

PRIVATE DINING ROOMS AVAILABLE

Call 239.430.0404 and let our culinary team prepare the perfect menu for your special occasion.