

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 17

PRIME MANHATTAN

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

BLOOD ORANGE OLD FASHIONED

Four Roses Small Batch, Blood Orange,
Honey Water, Whiskey Barrel Aged Bitters 18

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 27
WEST COAST 31
CHILLED CRAB MEAT COCKTAIL 25

JUMBO SHRIMP
COCKTAIL 24
CHILLED WHOLE
MAINE LOBSTER 58

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT
CHEESE RAVIOLI
Golden Oak Mushrooms 21
POINT JUDITH CALAMARI
Sweet Chili Sauce 25
WHITE TRUFFLE CAVIAR
DEVILED EGGS *gfm* 19
"SURF N TURF"* *gfm*
Scallops, Braised Short Rib,
Gremolata 29
SHRIMP SAUTÉ *gfm*
Tabasco Cream Sauce 26
JUMBO LUMP CRAB CAKE
Kale, Pickled Fennel,
Horseradish Mustard Aioli 27
PRIME STEAK TARTARE*
Capers, Shallots, Crostini 22

SUSHI

PRIME ROLL*
Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 24
OCEAN ROLL* *gfm*
#1 Tuna, Salmon, Hamachi,
Avocado, Chili Garlic Oil 28
DYNAMITE ROLL
Tempura Shrimp, Spicy Mayo,
Sesame Seeds 27
SPICY TUNA*
Cucumber, Scallion, Tempura Fried 26
HAMACHI CRUDO* *gfm*
Pickled Mango, Sweet Peppers,
Cilantro, Sesame Ginger Vinaigrette 22
AHI TUNA TARTARE*
Avocado, Ginger Ponzu, Sesame Seeds 27

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 18
FRENCH ONION Brandy & Aged Swiss 15
CRISP ICEBERG "WEDGE" *gfm*
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 17
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 16
CHOP CHOP SALAD *gfm*
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 18
SHELLFISH "COBB" SALAD *gfm* Bacon, Blue Cheese, Gourmet Dressing 26

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	53
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	56
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	49
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	48
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	68
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	51
CRAB CAKES	Brussels Sprouts, Corn, Tomatoes, Fingerlings, Mustard Cream	49
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	39
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	49
LAMB CHOPS*	Two Double Bone Chops, Roasted Garlic Thyme Jus	57

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	56	BÉARNAISE SAUCE	9
10 OZ FILET MIGNON	60	BLACK TRUFFLE BUTTER	9
12 OZ BONE-IN FILET	64	AU POIVRE	8
14 OZ NEW YORK STRIP	58	MAYTAG BLUE CHEESE CRUST	8
16 OZ RIBEYE	63	OSCAR STYLE	14
		GARLIC SHRIMP SCAMPI	17
		ADD A TAIL	33

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	16	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	15	BACON CREAMED SPINACH	17
PARMESAN TRUFFLE FRIES	16	BROCCOLI & CAULIFLOWER <i>gfm</i>	13
LOADED BAKED POTATO <i>gfm</i>	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
TWICE BAKED	16	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	16	SAUTÉED MUSHROOMS <i>gfm</i>	15
WHIPPED POTATOES <i>gfm</i>	15	BLACK TRUFFLE MAC & CHEESE	19

GENERAL MANAGER MICHAEL KOPOIAN | EXECUTIVE CHEF NICHOLAS PRATT

PRIVATE DINING ROOMS AVAILABLE Call 407.781.4880 to reserve for your occasion.

For parties of 8 or more, we suggest a gratuity of 20% at the discretion of the guest.