

COCKTAILS

BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,
Marinated Blackberries, Fresh Lemon,
Domaine Chandon Brut, Dry Ice Smoke 18

CUCUMBER GIMLET

Bombay Sapphire Gin,
Muddled Fresh Cucumber,
Hand Squeezed Lime 14

BLACK ORCHID

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

PRIME MANHATTAN

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

OLD FASHIONED

Russell's Reserve 10 Year Bourbon,
Aperol, Angostura Bitters 16

PINEAPPLE PICANTE

Pineapple Infused Don Julio Blanco,
Picante, Hand Squeezed Lemon Juice,
Orange Bitters 17

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*
EAST COAST 26
WEST COAST 30
CHILLED CRAB MEAT COCKTAIL 25

JUMBO SHRIMP
COCKTAIL 27
CHILLED WHOLE
MAINE LOBSTER 58

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT
CHEESE RAVIOLI
Golden Oak Mushrooms 19

POINT JUDITH CALAMARI
Sweet Chili Sauce 25

SHRIMP SAUTÉ *gfm*
Tabasco Cream Sauce 26

"SURF N TURF" * *gfm*
Scallops, Braised Short Rib,
Gremolata 28

JUMBO LUMP CRAB CAKE
Kale, Pickled Fennel,
Horseradish Mustard Aioli 27

PRIME STEAK TARTARE*
Capers, Shallots, Crostini 24

SUSHI

PRIME ROLL*
Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 21

OCEAN ROLL* *gfm*
#1 Tuna, Salmon, Hamachi,
Avocado, Chili Garlic Oil 26

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

AHI TUNA TARTARE*
Avocado, Ginger Ponzu, Sesame Seeds 23

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 16

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 15

SHELLFISH "COBB" SALAD *gfm* Bacon, Blue Cheese, Gourmet Dressing 23

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
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	50
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	54
ORA KING SALMON <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	49
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	64
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	51
CRAB CAKES	Brussels Sprouts, Corn, Tomatoes, Fingerlings, Mustard Cream	47
CHILEAN SEA BASS <i>gfm</i>	Whipped Potatoes, Champagne Truffle Sauce	59

CHICKEN & CHOPS *gfm*

FREEBIRD FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	38
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	49
LAMB CHOPS*	Double Cut, Roasted Garlic Thyme Jus	59

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	56	BÉARNAISE SAUCE	6
10 OZ FILET MIGNON	59	BLACK TRUFFLE BUTTER	9
12 OZ BONE-IN FILET	62	AU POIVRE	8
14 OZ NEW YORK STRIP	59	MAYTAG BLUE CHEESE CRUST	7
16 OZ RIBEYE	62	OSCAR STYLE	14
		GARLIC SHRIMP SCAMPI	15
		LOBSTER TAIL	29

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	15	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	17	BACON CREAMED SPINACH	15
PARMESAN TRUFFLE FRIES	14	BROCCOLI & CAULIFLOWER <i>gfm</i>	14
LOADED BAKED POTATO <i>gfm</i>	15	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
TWICE BAKED	13	CHOPHOUSE CORN <i>gfm</i>	14
SMOKED GOUDA TATER TOTS	14	SAUTÉED MUSHROOMS <i>gfm</i>	15
WHIPPED POTATOES <i>gfm</i>	16	BLACK TRUFFLE MAC & CHEESE	19

GENERAL MANAGER JEROME JONES | EXECUTIVE CHEF MAEVE JOYCE

PRIVATE DINING ROOMS AVAILABLE

Call 215.563.0163 and let our culinary team prepare the perfect menu for your special occasion.