

## 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 15

### 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 16

### RUSSELL'S RESERVE

OLD FASHIONED  
Russell's Reserve 10 Year, Maple  
Reduction, Orange and Luxardo Cherry 16

### PINEAPPLE PICANTE

Pineapple Infused Herradura Tequila,  
Picante, Hand Squeezed Lemon Juice,  
Orange Bitters 15

## ON ICE *gfm*

OYSTERS ON THE HALF SHELL\*  
EAST COAST 29  
WEST COAST 33  
CHILLED CRAB MEAT COCKTAIL 29

JUMBO SHRIMP  
COCKTAIL 28  
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 26

SHRIMP SAUTÉ *gfm*  
Tabasco Cream Sauce 28

"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 23

## SUSHI

PRIME ROLL\*  
Tempura Shrimp, Cream Cheese,  
Scallion, Beef Carpaccio 25

OCEAN ROLL\* *gfm*  
#1 Tuna, Salmon, Hamachi,  
Avocado, Chili Garlic Oil 28

DYNAMITE ROLL  
Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 26

SPICY TUNA\*  
Cucumber, Scallion, Tempura Fried 27

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

AHI TUNA TARTARE\*  
Avocado, Ginger Ponzu, Sesame Seeds 28

## SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 19

FRENCH ONION Brandy & Aged Swiss 17

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 27

*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	51
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	56
SWORDFISH <i>gfm</i>	Crispy Garlic Potatoes, Shallots, Lemon Caper Reduction	43
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	59
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	69
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	57
CRAB CAKES	Brussels Sprouts, Corn, Tomatoes, Fingerlings, Mustard Cream	53
CHILEAN SEA BASS <i>gfm</i>	Whipped Potatoes, Champagne Truffle Sauce	63

## CHICKEN & CHOPS *gfm*

MARY'S FREE RANGE CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	42
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	51
COLORADO LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	63

## PRIME STEAKS\* AND ACCESSORIES *gfm*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	63	BÉARNAISE SAUCE	8
10 OZ FILET MIGNON	67	BLACK TRUFFLE BUTTER	10
12 OZ BONE-IN FILET	70	AU POIVRE	9
14 OZ NEW YORK STRIP	64	MAYTAG BLUE CHEESE CRUST	9
16 OZ RIBEYE	69	OSCAR STYLE	16
		GARLIC SHRIMP SCAMPI	18
		LOBSTER TAIL	31

## SIDES

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

GENERAL MANAGER JAGGER GRIFFIN | EXECUTIVE CHEF ROMAN RODRIGUEZ

PRIVATE DINING ROOMS AVAILABLE

Call 480.347.1313 and let our culinary team prepare the perfect menu for your special occasion.