

COCKTAILS

BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,
Marinated Blackberries, Fresh Lemon,
Domaine Chandon Brut, Dry Ice Smoke 16

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 15

PRIME MANHATTAN

Woodford Reserve, Carpano Antica
Vermouth, Amaro Nonino, Rosemary
Grapefruit Peppercorn Bitters 16

OLD FASHIONED

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

PINEAPPLE PICANTE

Pineapple Infused Herradura Tequila,
Picante, Hand Squeezed Lemon Juice,
Orange Bitters 16

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*
EAST COAST 28
WEST COAST 32
CHILLED CRAB MEAT COCKTAIL 26

JUMBO SHRIMP
COCKTAIL 27
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 26

WHITE TRUFFLE
CAVIAR DEVEILED EGGS *gfm* 19

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

SHRIMP SAUTÉ *gfm*
Tabasco Cream Sauce 27

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 24

OCEAN ROLL* *gfm*
#1 Tuna, Salmon, Hamachi,
Avocado, Chili Garlic Oil 27

DYNAMITE ROLL
Tempura Shrimp, Spicy Mayo,
Sesame Seeds 25

SPICY TUNA*
Cucumber, Scallion, Tempura Fried 24

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

HAMACHI CRUDO* *gfm*
Pickled Mango, Sweet Peppers,
Cilantro, Sesame Ginger Vinaigrette 21

AHI TUNA TARTARE*
Avocado, Ginger Ponzu, Sesame Seeds 25

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	55
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	52
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	51
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	64
CRAB CAKES	Brussels Sprouts, Corn, Tomatoes, Fingerlings, Mustard Cream	50
CHILEAN SEA BASS <i>gfm</i>	Whipped Potatoes, Champagne Truffle Sauce	59

CHICKEN & CHOPS *gfm*

GERBER FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	38
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	49
COLORADO LAMB*	Two Double Bone Chops, 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	7
10 OZ FILET MIGNON	59	BLACK TRUFFLE BUTTER	9
12 OZ BONE-IN FILET	63	AU POIVRE	8
14 OZ NEW YORK STRIP	59	MAYTAG BLUE CHEESE CRUST	7
16 OZ RIBEYE	66	OSCAR STYLE	14
		GARLIC SHRIMP SCAMPI	17
		LOBSTER TAIL	32

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
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>	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	17
TWICE BAKED	15	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	15	SAUTÉED MUSHROOMS <i>gfm</i>	15
WHIPPED POTATOES <i>gfm</i>	15	BLACK TRUFFLE MAC & CHEESE	18

GENERAL MANAGER JONATHAN POLLOCK | EXECUTIVE CHEF JASON MALLON

PRIVATE DINING ROOMS AVAILABLE

Call 813.490.5288 and let our culinary team prepare the perfect menu for your special occasion.