
ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	27
EAST COAST	28	CHILLED WHOLE	
WEST COAST	32	MAINE LOBSTER	58
CHILLED CRAB		"SMOKING" SHELLFISH	
MEAT COCKTAIL	26	TOWER* Custom Built	<i>Mkt</i>

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	21
POINT JUDITH CALAMARI Sweet Chili Sauce	26
WHITE TRUFFLE CAVIAR DEVEILED EGGS <i>gfm</i>	19
"SURF N TURF" * <i>gfm</i> Scallops, Braised Short Rib, Gremolata	28
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	27
JUMBO LUMP CRAB CAKE Kale, Pickled Fennel, Horseradish Mustard Aioli	25
PRIME STEAK TARTARE* Capers, Shallots, Crostini	26

SUSHI

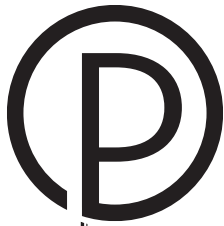
PRIME ROLL*	
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	24
OCEAN ROLL* <i>gfm</i>	
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	27
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	25
SPICY TUNA* Cucumber, Scallion, Tempura Fried	24
VEGETABLE ROLL	
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	19
HAMACHI CRUDO* <i>gfm</i>	
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" <i>gfm</i>	
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	15
OCEAN PRIME HOUSE SALAD <i>gfm</i>	
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	16
CAESAR SALAD <i>gfm</i>	
Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	15
CHOP CHOP SALAD <i>gfm</i>	
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	17

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.



ENTRÉE SALADS

BLACKENED SALMON* SALAD <i>gfm</i>	
Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing	27
AHI TUNA*	
Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	24
PARMESAN CRUSTED CHICKEN CAESAR	
Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	19
CRAB WEDGE <i>gfm</i>	
Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	24
SHELLFISH "COBB" SALAD <i>gfm</i>	
Shrimp, Lobster, Bacon, Blue Cheese, Gourmet Dressing	28
PRIME NY STRIP* SALAD <i>gfm</i>	
Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette	29

SANDWICH COMBINATIONS

Served with choice of fries, house salad or cup of French onion soup.

CRISPY FISH SANDWICH	
Flash-Fried, Tillamook Cheddar Cheese, Cabbage Slaw, Jalapeño Corn Tartar	18
PRIME CHEESEBURGER*	
Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	19
MARYLAND CRAB MELT	
Tillamook Cheddar Cheese, Jalapeño Corn Tartar	20

CHEF'S SPECIALTIES

POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	27
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	29
BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Jalapeño Corn Tartar	26
GERBER FARMS CHICKEN <i>gfm</i>	
Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	19
CHILEAN SEA BASS <i>gfm</i> Glazed Carrots, Mashed Potatoes, Champagne Truffle Sauce	35
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	26
8 OZ FILET MIGNON* <i>gfm</i>	
Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	44

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
SMOKED GOUDA TATER TOTS	15	ROASTED BRUSSELS SPROUTS <i>gfm</i>	17
WHIPPED POTATOES <i>gfm</i>	15	SAUTÉED MUSHROOMS <i>gfm</i>	15

GENERAL MANAGER JONATHAN POLLOCK | EXECUTIVE CHEF JASON MALLON
PRIVATE DINING ROOMS AVAILABLE Call 813.490.5288 to reserve for your occasion.