

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 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

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 27 | WEST COAST 31

CHILLED CRAB MEAT COCKTAIL 30

JUMBO SHRIMP

COCKTAIL 28

CHILLED WHOLE

MAINE LOBSTER 58

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT

CHEESE RAVIOLI
Golden Oak Mushrooms 22

POINT JUDITH CALAMARI

Sweet Chili Sauce 24

WHITE TRUFFLE

CAVIAR DEVILED EGGS *gfm* 17

"SURF N TURF" * *gfm*

Scallops, Braised Short Rib, Gremolata 28

SHRIMP SAUTÉ *gfm*

Tabasco Cream Sauce 25

JUMBO LUMP CRAB CAKE

Sweet and Sour Slaw,
Horseradish Mustard Aioli 27

PRIME STEAK TARTARE*

Capers, Shallots, Crostini 26

SUSHI

PRIME ROLL*

Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 23

OCEAN ROLL* *gfm*

#1 Tuna, Salmon, Hamachi,
Avocado, Chili Garlic Oil 27

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,
Sesame Seeds 26

SPICY TUNA*

Avocado, Scallion, Jalapeño, Shiso 27

VEGETABLE ROLL

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

AHI TUNA TARTARE*

Avocado, Ginger Ponzu, Sesame Seeds 25

HAMACHI CRUDO* *gfm*

Pickled Mango, Sweet Peppers,
Cilantro, Sesame Ginger Vinaigrette 25

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 18

FRENCH ONION Brandy & Aged Swiss 14

CRISP ICEBERG "WEDGE" *gfm*

Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 17

BEET SALAD *gfm* Goat Cheese Mousse, Orange, Frisee, Toasted Almonds 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 17

CHOP CHOP SALAD *gfm*

Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 16

SHELLFISH "COBB" SALAD *gfm* Bacon, Blue Cheese, Gourmet Dressing 27



SEAFOOD

TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	53
BRANZINO	Artichoke, Broccolini, Celery Root Puree, Lemon Caper Jus	51
BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	49
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	53
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	54
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	59
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	66
LOBSTER LINGUINE		
	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	56
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	60

CHICKEN & CHOPS *gfm*

RED BIRD FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	39
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	49
COLORADO LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	62

PRIME STEAKS* AND ACCESSORIES *gfm*

<i>All steaks are seasoned and broiled at 1200 degrees</i>		BÉARNAISE SAUCE	9
8 OZ FILET MIGNON	59	BLACK TRUFFLE BUTTER	11
10 OZ FILET MIGNON	62	AU POIVRE	9
12 OZ BONE-IN FILET	65	MAYTAG BLUE CHEESE CRUST	10
14 OZ NEW YORK STRIP	62	OSCAR STYLE	16
16 OZ RIBEYE	65	GARLIC SHRIMP SCAMPI	17

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	17
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	15
PARMESAN TRUFFLE FRIES	16	MISO-CHILI ROASTED BROCCOLI	14
LOADED BAKED POTATO <i>gfm</i>	16	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

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 44

GENERAL MANAGER TRAVIS CUSACK | EXECUTIVE CHEF BRADLEY O'BRIEN

PRIVATE DINING ROOMS AVAILABLE

Call 303.825.3663 and let our culinary team prepare the perfect menu for your special occasion.

*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.