

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 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 16

OLD FASHIONED

Russell's 10 Year, Aperol,
Orange Peel, and Bitters 14

PINEAPPLE PICANTE

Pineapple Infused Don Julio Blanco,
Picante, Hand Squeezed Lemon Juice,
Orange Bitters 14

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*

EAST COAST 23 | WEST COAST 28

CHILLED CRAB MEAT COCKTAIL 26

JUMBO SHRIMP

COCKTAIL 25

CHILLED WHOLE

MAINE LOBSTER 56

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT

CHEESE RAVIOLI
Golden Oak Mushrooms 19

POINT JUDITH CALAMARI

Sweet Chili Sauce 23

WHITE TRUFFLE CAVIAR

DEVILED EGGS *gfm* 18

"SURF N TURF"* *gfm*

Scallops, Braised Short Rib, Gremolata 27

SHRIMP SAUTÉ *gfm*

Tabasco Cream Sauce 24

JUMBO LUMP CRAB CAKE

Sweet and Sour Slaw,
Horseradish Mustard Aioli 26

PRIME STEAK TARTARE*

Capers, Shallots, Crostini 22

SUSHI

PRIME ROLL*

Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 23

OCEAN ROLL* *gfm*

#1 Tuna, Salmon, Hamachi,
Avocado, Chili Garlic Oil 26

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,
Sesame Seeds 27

SPICY TUNA* *gfm*

Avocado, Scallion, Jalapeño, Shiso 26

VEGETABLE ROLL

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

AHI TUNA TARTARE*

Avocado, Ginger Ponzu, Sesame Seeds 24

HAMACHI CRUDO*

Pickled Mango, Sweet Peppers,
Cilantro, Sesame Ginger Vinaigrette 23

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 16

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 15

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 15

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, Swiss Chard, Corn Emulsion	49
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	49
BRANZINO	Artichoke, Broccolini, Celery Root Puree, Lemon Caper Jus	48
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	52
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	51
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	50
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	65
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	54
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	58

CHICKEN & CHOPS *gfm*

MILLER FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	37
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	46
COLORADO LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	61

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	56	BÉARNAISE SAUCE	8
10 OZ FILET MIGNON	59	BLACK TRUFFLE BUTTER	9
12 OZ BONE-IN FILET	62	AU POIVRE	8
14 OZ NEW YORK STRIP	58	MAYTAG BLUE CHEESE CRUST	7
16 OZ RIBEYE	61	OSCAR STYLE	14
		GARLIC SHRIMP SCAMPI	17
		LOBSTER TAIL	32

SIDES

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

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar	42
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GENERAL MANAGER DAVID VAN OSTRAND | EXECUTIVE CHEF CARLOS ALANIZ

PRIVATE DINING ROOMS AVAILABLE

Call 317.569.0975 and let our culinary team prepare the perfect menu for your special occasion.