

## COCKTAILS

<b>BERRIES &amp; BUBBLES</b>		<b>PRIME MANHATTAN</b>	
Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon, Domaine Chandon Brut, Dry Ice Smoke	18	Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	17
<b>CUCUMBER GIMLET</b>		<b>SPICED OLD FASHIONED</b>	
Bombay Sapphire Gin, Muddled Fresh Cucumber, Hand Squeezed Lime	16	Woodford Reserve, Infused with Orange Zest & Bada-Bing Cherries	15
<b>BLACK ORCHID</b>		<b>PINEAPPLE PICANTE</b>	
Belvedere Organic Blackberry & Lemongrass Infusion, St. Germain, Fresh Lemon & White Cranberry	15	Pineapple Infused Don Julio Blanco, Picante, Hand Squeezed Lemon Juice, Orange Bitters	16

## ON ICE *gfm*

<b>OYSTERS ON THE HALF SHELL*</b>		<b>JUMBO SHRIMP COCKTAIL</b>	
EAST COAST 27   WEST COAST	33		26
<b>CHILLED CRAB MEAT COCKTAIL</b>	25	<b>CHILLED WHOLE MAINE LOBSTER</b>	56

"SMOKING" SHELLFISH TOWER\* Custom Built *Mkt*

## APPETIZERS

<b>SONOMA GOAT CHEESE RAVIOLI</b>	
Golden Oak Mushrooms	19
<b>POINT JUDITH CALAMARI</b>	
Sweet Chili Sauce	23
<b>WHITE TRUFFLE CAVIAR</b>	
DEVILED EGGS <i>gfm</i>	18
<b>"SURF N TURF" * <i>gfm</i></b>	
Scallops, Braised Short Rib, Gremolata	27
<b>SHRIMP SAUTÉ <i>gfm</i></b>	
Tabasco Cream Sauce	26
<b>JUMBO LUMP CRAB CAKE</b>	
Sweet and Sour Slaw, Horseradish Mustard Aioli	26
<b>PRIME STEAK TARTARE*</b>	
Capers, Shallots, Crostini	22

## SUSHI

<b>SPICY TUNA* <i>gfm</i></b>	
Avocado, Scallion, Jalapeño, Shiso	24
<b>SOMERSET ROLL*</b>	
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	22
<b>OCEAN ROLL * <i>gfm</i></b>	
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	25
<b>VEGETABLE ROLL</b>	
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	19
<b>DYNAMITE ROLL</b>	
Tempura Shrimp, Spicy Mayo, Sesame Seeds	23
<b>AHI TUNA TARTARE*</b>	
Avocado, Ginger Ponzu, Sesame Seeds	26
<b>HAMACHI CRUDO * <i>gfm</i></b>	
Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	24

## SOUPS & SALADS

<b>LOBSTER BISQUE</b> Butter Poached Lobster	18
<b>FRENCH ONION</b> Brandy & Aged Swiss	17
<b>CRISP ICEBERG "WEDGE" <i>gfm</i></b>	
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	16
<b>BEEF SALAD <i>gfm</i></b> Goat Cheese Mousse, Orange, Frisee, Toasted Almonds	17
<b>OCEAN PRIME HOUSE SALAD <i>gfm</i></b>	
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	15
<b>CAESAR SALAD <i>gfm</i></b> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	16
<b>CHOP CHOP SALAD <i>gfm</i></b>	
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	17
<b>SHELLFISH "COBB" SALAD <i>gfm</i></b> Bacon, Blue Cheese, Gourmet Dressing	27



## SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	52
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	47
BRANZINO	Artichoke, Broccolini, Celery Root Puree, Lemon Capers Jus	48
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	54
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	49
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	49
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	64
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*

GERBER FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	36
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*

<i>All steaks are seasoned and broiled at 1200 degrees</i>		BÉARNAISE SAUCE	6
8 OZ FILET MIGNON	55	BLACK TRUFFLE BUTTER	9
10 OZ FILET MIGNON	59	AU POIVRE	8
12 OZ BONE-IN FILET	62	MAYTAG BLUE CHEESE CRUST	7
14 OZ NEW YORK STRIP	57	OSCAR STYLE	14
16 OZ RIBEYE	63	GARLIC SHRIMP SCAMPI	17
		LOBSTER TAIL	32

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	16	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	14
PARMESAN TRUFFLE FRIES	15	MISO-CHILI ROASTED BROCCOLI	14
LOADED BAKED POTATO <i>gfm</i>	15	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
TWICE BAKED	15	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	13	SAUTÉED MUSHROOMS <i>gfm</i>	14
WHIPPED POTATOES <i>gfm</i>	15	BLACK TRUFFLE MAC & CHEESE	18

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 42

GENERAL MANAGER CHRIS CANTORE | EXECUTIVE CHEF CHRIS MAYER

PRIVATE DINING ROOMS AVAILABLE

Call 248.458.0500 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.