

BERRIES & BUBBLES Belvedere Lemon & Basil Vodka, Macerated Berries, Lemon, Domaine Chandon Brut, Dry Ice Smoke	17	PRIME MANHATTAN Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	17
CUCUMBER GIMLET Bombay Sapphire Gin, Muddled Fresh Cucumber, Hand Squeezed Lime	15	OLD FASHIONED Russell's Reserve 10 Year Bourbon, Aperol, Angostura Bitters	16
HOT & DIRTY MARTINI Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetro Olives	18	PINEAPPLE PICANTE Pineapple Infused Don Julio Blanco, Hand Squeezed Lemon, Orange Bitters	16

ON ICE *gfm*

OYSTERS ON THE HALF SHELL* EAST COAST 26 WEST COAST 28	JUMBO SHRIMP COCKTAIL	27
CHILLED CRAB MEAT COCKTAIL	28	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
CLASSIC OYSTERS ROCKEFELLER	22
"SURF & TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	29
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	25
PRIME STEAK TARTARE* Capers, Shallots, Crostini	21
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	25
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	26

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	21
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	25
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	24
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	19
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	25
NIGIRI Salmon Belly, Mango Tobiko Relish	8 ea.
#1 Tuna, Serrano, Scallion, Cilantro	9 ea.
A5, Caviar, Gold Leaf	16 ea.
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	24

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	18
FRENCH ONION Brandy & Aged Swiss	16
OCEAN CLUB HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	14
CRISP ICEBERG "WEDGE" <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	15
BEET SALAD <i>gfm</i> Goat Cheese Mousse, Orange, Frisee, Toasted Almonds	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	16
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Blue Cheese, Gourmet Dressing	26



SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	49
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	47
BRANZINO	Artichoke, Broccolini, Celery Root Puree, Lemon Caper Jus	48
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	53
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	49
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	55
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	59

CHICKEN & CHOPS *gfm*

GERBER FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	39
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	48
COLORADO LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	66

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	62	AU POIVRE	9
14 OZ NEW YORK STRIP	59	MAYTAG BLUE CHEESE CRUST	9
16 OZ RIBEYE	65	OSCAR STYLE	15
		GARLIC SHRIMP SCAMPI	17
		LOBSTER TAIL	33

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	16	ASPARAGUS & HOLLANDAISE <i>gfm</i>	15
ROASTED GARLIC MASHED <i>gfm</i>	15	BACON CREAMED SPINACH	14
PARMESAN TRUFFLE FRIES	12	MISO-CHILI ROASTED BROCCOLI	16
SEA SALT BAKED POTATO <i>gfm</i>	13	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
TWICE BAKED	15	CHOPHOUSE CORN <i>gfm</i>	15
CREAMY WHIPPED POTATOES <i>gfm</i>	14	SAUTÉED MUSHROOMS <i>gfm</i>	17
SMOKED GOUDA TATER TOTS	15	BLACK TRUFFLE MAC & CHEESE	16

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	42
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GENERAL MANAGER EAMAN HAI | EXECUTIVE CHEF MICHAEL GILBERT

PRIVATE DINING ROOMS AVAILABLE

Call 614.416.2582 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.