

COCKTAILS

BERRIES & BUBBLES Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon, Domaine Chandon Brut, Dry Ice Smoke	19	PRIME MANHATTAN Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	19
CUCUMBER GIMLET Bombay Sapphire Gin, Muddled Fresh Cucumber, Hand Squeezed Lime	17	OLD FASHIONED Russell's Reserve 10 Year Bourbon, Aperol, Angostura Bitters	18
BLACK ORCHID Belvedere Organic Blackberry & Lemongrass Infusion, St. Germain, Fresh Lemon & White Cranberry	18	PINEAPPLE PICANTE Pineapple Infused Don Julio Blanco, Picante, Hand Squeezed Lemon Juice, Orange Bitters	18

ON ICE *gfm*

OYSTERS ON THE HALF SHELL* EAST COAST 29 WEST COAST 33	JUMBO SHRIMP COCKTAIL	28
CHILLED CRAB MEAT COCKTAIL	CHILLED WHOLE MAINE LOBSTER	48

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	23
POINT JUDITH CALAMARI Sweet Chili Sauce	27
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	28
WHITE TRUFFLE CAVIAR DEILED EGGS <i>gfm</i>	19
"SURF N TURF" * <i>gfm</i> Scallops, Braised Short Rib, Gremolata	29
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	26
PRIME STEAK TARTARE* Capers, Shallots, Crostini	27

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	23
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	28
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	27
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	19
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	25
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	21
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	23

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	19
CREAMY CLAM CHOWDER Fresh Littleneck Clams, Oyster Crackers	15
FRENCH ONION Brandy & Aged Swiss	16
CRISP ICEBERG "WEDGE" <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	17
BEET SALAD <i>gfm</i> Goat Cheese Mousse, Orange, Frisee, Toasted Almonds	17
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	16
CHOP CHOP SALAD <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	17
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Blue Cheese, Gourmet Dressing	28



SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	55
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	51
BRANZINO	Artichoke, Broccolini, Celery Root Puree, Lemon Caper Jus	53
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	51
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	53
ATLANTIC COD <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	54
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*

FREEBIRD FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	39
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	47
LAMB CHOPS*	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	61	BLACK TRUFFLE BUTTER	11
12 OZ BONE-IN FILET	66	AU POIVRE	10
14 OZ NEW YORK STRIP	61	MAYTAG BLUE CHEESE CRUST	9
16 OZ RIBEYE	65	OSCAR STYLE	14
		GARLIC SHRIMP SCAMPI	17
		LOBSTER TAIL	32

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	18
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	16
PARMESAN TRUFFLE FRIES	17	MISO-CHILI ROASTED BROCCOLI	16
LOADED BAKED POTATO <i>gfm</i>	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
TWICE BAKED	16	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	16	SAUTÉED MUSHROOMS <i>gfm</i>	16
WHIPPED POTATOES <i>gfm</i>	15	BLACK TRUFFLE MAC & CHEESE	19

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	45
----------------------------	--	----

GENERAL MANAGER TYLER MANISCALCO | EXECUTIVE CHEF STEVE ACKNER

PRIVATE DINING ROOMS AVAILABLE

Call 617.670.1345 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.