

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	16
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	19
OLD FASHIONED	
WhistlePig "Piggy Back" 6yr Rye, Aperol, Angostura Bitters	17
PINEAPPLE PICANTE	
Pineapple Infused Don Julio Blanco, Picante, Hand Squeezed Lemon Juice, Orange Bitters	16

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*	
EAST COAST 28 WEST COAST	33
CHILLED CRAB MEAT COCKTAIL	27

JUMBO SHRIMP COCKTAIL	26
CHILLED WHOLE MAINE LOBSTER	58

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	21
POINT JUDITH CALAMARI Sweet Chili Sauce	24
WHITE TRUFFLE CAVIAR DEVEILED EGGS <i>gfm</i>	19
"SURF N TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	28
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	24
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	26
PRIME STEAK TARTARE* Capers, Shallots, Crostini	26

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	23
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	27
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	24
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	25
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	19
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	22
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	26

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	18
FRENCH ONION Brandy & Aged Swiss	16
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	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	29



SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	53
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	51
BRANZINO	Artichoke, Broccoli, Celery Root Puree, Lemon Caper Jus	52
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	57
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	54
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	51
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>	Broccoli, Pearl Onion, Potato Puree, Truffle Vinaigrette	59

CHICKEN & CHOPS *gfm*

ASHLEY 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*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	58	BÉARNAISE SAUCE	9
10 OZ FILET MIGNON	62	BLACK TRUFFLE BUTTER	9
12 OZ BONE-IN FILET	65	AU POIVRE	10
14 OZ NEW YORK STRIP	62	MAYTAG BLUE CHEESE CRUST	9
16 OZ RIBEYE	65	OSCAR STYLE	14
		GARLIC SHRIMP SCAMPI	16
		LOBSTER TAIL	32

SIDES

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

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	44
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GENERAL MANAGER DAVID LAMARCA | EXECUTIVE CHEF VLADIMIR TRIVUNOVIC

PRIVATE DINING ROOMS AVAILABLE

Call 239.430.0404 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.