

## COCKTAILS

### BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,  
Marinated Blackberries, Fresh Lemon,  
Domaine Chandon Brut, Dry Ice Smoke 18

### CUCUMBER GIMLET

Bombay Sapphire Gin,  
Muddled Fresh Cucumber,  
Hand Squeezed Lime 15

### 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 16

### RUSSELL'S RESERVE

OLD FASHIONED  
Russell's Reserve 10 Year, Maple  
Reduction, Orange and Luxardo Cherry 16

### PINEAPPLE PICANTE

Pineapple Infused Don Julio Blanco,  
Picante, Hand Squeezed Lemon Juice,  
Orange Bitters 15

## ON ICE *gfm*

### OYSTERS ON THE HALF SHELL\*

EAST COAST 29 | WEST COAST 33

CHILLED CRAB MEAT COCKTAIL 29

### JUMBO SHRIMP

COCKTAIL 28

### CHILLED WHOLE

MAINE LOBSTER 58

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

## APPETIZERS

### SONOMA GOAT

CHEESE RAVIOLI  
Golden Oak Mushrooms 19

### POINT JUDITH CALAMARI

Sweet Chili Sauce 26

### SHRIMP SAUTÉ *gfm*

Tabasco Cream Sauce 28

### "SURF N TURF" \* *gfm*

Scallops, Braised Short Rib,  
Gremolata 28

### JUMBO LUMP CRAB CAKE

Sweet and Sour Slaw,  
Horseradish Mustard Aioli 28

### PRIME STEAK TARTARE\*

Capers, Shallots, Crostini 23

## SUSHI

### PRIME ROLL\*

Tempura Shrimp, Cream Cheese,  
Scallion, Beef Carpaccio 25

### OCEAN ROLL\* *gfm*

#1 Tuna, Salmon, Hamachi,  
Avocado, Chili Garlic Oil 28

### DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 26

### SPICY TUNA\* *gfm*

Avocado, Scallion, Jalapeño, Shiso 27

### VEGETABLE ROLL

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

### AHI TUNA TARTARE\*

Avocado, Ginger Ponzu, Sesame Seeds 28

### HAMACHI CRUDO\* *gfm*

Pickled Mango, Sweet Peppers,  
Cilantro, Sesame Ginger Vinaigrette 24

## SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 19

FRENCH ONION Brandy & Aged Swiss 17

### CRISP ICEBERG "WEDGE" *gfm*

Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 17

BEET SALAD *gfm* Goat Cheese Mousse, Orange, Frisee, Toasted Almonds 18

### OCEAN PRIME HOUSE SALAD *gfm*

Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 16

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 18

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               | 51 |
| TERIYAKI SALMON*              | Shiitake Sticky Rice, Soy Butter Sauce                     | 56 |
| BRANZINO                      | Artichoke, Broccolini, Celery Root Puree, Lemon Caper Jus  | 52 |
| AHI TUNA*                     | Mango, Avocado, Cashews, Spicy Sesame Soy Glaze            | 59 |
| TWIN LOBSTER TAILS <i>gfm</i> | Asparagus, Drawn Butter                                    | 69 |
| LOBSTER LINGUINE              | Roasted Tomato Butter, Arugula, Chili Flake, Parmesan      | 56 |
| SEA SCALLOPS* <i>gfm</i>      | Parmesan Risotto, English Peas, Citrus Vinaigrette         | 57 |
| CHILEAN SEA BASS <i>gfm</i>   | Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette | 63 |

## CHICKEN & CHOPS *gfm*

|                           |   |    |
|---------------------------|---|----|
| MARY'S FREE RANGE CHICKEN | Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus | 42 |
| SADDLEBERK FARMS PORK*    | Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction      | 51 |
| COLORADO LAMB*            | Two Double Bone Chops, Roasted Garlic Thyme Jus             | 63 |

## PRIME STEAKS\* AND ACCESSORIES *gfm*

*All steaks are seasoned and broiled at 1200 degrees*

|                      |    |                          |    |
|----------------------|----|--------------------------|----|
| 8 OZ FILET MIGNON    | 63 | BÉARNAISE SAUCE          | 8  |
| 10 OZ FILET MIGNON   | 67 | BLACK TRUFFLE BUTTER     | 10 |
| 12 OZ BONE-IN FILET  | 70 | AU POIVRE                | 9  |
| 14 OZ NEW YORK STRIP | 64 | MAYTAG BLUE CHEESE CRUST | 9  |
| 16 OZ RIBEYE         | 69 | OSCAR STYLE              | 16 |
|                      |    | GARLIC SHRIMP SCAMPI     | 18 |
|                      |    | LOBSTER TAIL             | 31 |

## SIDES

|                                  |    |                                     |    |
|----------------------------------|----|-------------------------------------|----|
| JALAPEÑO AU GRATIN <i>gfm</i>    | 18 | ASPARAGUS & HOLLANDAISE <i>gfm</i>  | 17 |
| ROASTED GARLIC MASHED <i>gfm</i> | 16 | BACON CREAMED SPINACH               | 17 |
| PARMESAN TRUFFLE FRIES           | 15 | MISO-CHILI ROASTED BROCCOLI         | 15 |
| 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          | 15 | SAUTÉED MUSHROOMS <i>gfm</i>        | 16 |
| WHIPPED POTATOES <i>gfm</i>      | 15 | BLACK TRUFFLE MAC & CHEESE          | 18 |

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

GENERAL MANAGER JAGGER GRIFFIN | EXECUTIVE CHEF ROMAN RODRIGUEZ

PRIVATE DINING ROOMS AVAILABLE

Call 480.347.1313 and let our culinary team prepare the perfect menu for your special occasion.