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”  Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing  17
BEET SALAD  Goat Cheese Mousse, Orange, Frisée, Toasted Almonds  17
OCEAN PRIME HOUSE SALAD  Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette  16
CAESAR SALAD  Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons  16
CHOP CHOP SALAD  Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing  17

APPE TIZERS

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 DEVILED EGGS  19
“SURF N TURF”*  Scallops, Braised Short Rib, Gremolata  29
SHRIMP SAUTÉ  Tabasco Cream Sauce  26
PRIME STEAK TARTARE*  Capers, Shallots, Crostini  27

S USHI

PRIME ROLL*  Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio  23
OCEAN ROLL*  #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil  28
SPICY TUNA*  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*  Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette  21
AHI TUNA TARTARE*  Avocado, Ginger Ponzu, Sesame Seeds  23


*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.
ENTRÉE SALADS

BLACKENED SALMON* SALAD $qm
Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing 23

AIH TUNA*
Mango, Avocado, Cashews, Spicy Sesame Soy Glaze 25

PARMESAN CRUSTED CHICKEN CAESAR
Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil 19

CRAB WEDGE  $m
Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing 21

SHELLFISH "COBB" SALAD  $m
Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing 28

PRIME NY STRIP* SALAD  $m
Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette 28

SANDWICH COMBINATIONS
Served with choice of fries, house salad or cup of French onion soup.

FISH SANDWICH
Chef’s Fresh Selection, Blackened, Jalapeño Corn Tartar, Lettuce, Tomato 19

PRIME CHEESEBURGER*
Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish 19

MARYLAND CRAB MELT
Tillamook Cheddar Cheese, Jalapeño Corn Tartar 18

CHEF’S SPECIALTIES

POKE BOWL*  Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette 26

SEA SCALLOPS*  Parmesan Risotto, English Peas, Citrus Vinaigrette 27

BLACKENED SNAPPER  Corn Spoon Bread, Swiss Chard, Corn Emulsion 27

FREBiRD FARMs CHICKEN  Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus 19

CHILEAN SEA BASS  Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette 31

TERIYAKI SALMON*  Shiitake Sticky Rice, Soy Butter Sauce 21

8 OZ FILET MIGNON*  Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus 52

SIDES

JALAPEÑO AU GRATIN  $m 17
ROASTED GARLIC MASHED  $m 16
PARMESAN TRUFFLE FRIES  17
SMOKED GOUDA TATER TOTS  16
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 to reserve for your occasion.