
ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	31
EAST COAST	29	CHILLED WHOLE	
WEST COAST	33	MAINE LOBSTER	62
CHILLED CRAB		"SMOKING" SHELLFISH	
MEAT COCKTAIL	29	TOWER* Custom Built	<i>Mkt</i>

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	28
POINT JUDITH CALAMARI Sweet Chili Sauce	30
WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i>	22
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	31
"SURF N TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	33
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	31
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	32
PRIME STEAK TARTARE* Capers, Shallots, Crostini	29

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	26
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	32
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	30
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	31
VEGETABLE ROLL	
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	22
HAMACHI CRUDO* <i>gfm</i>	
Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	27
NIGIRI	
Salmon Belly, Mango Tobiko Relish	9 ea.
#1 Tuna, Serrano, Scallion, Cilantro	11 ea.
A5, Caviar, Gold Leaf	17 ea.

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	24
FRENCH ONION Brandy & Aged Swiss	19
CRISP ICEBERG "WEDGE" <i>gfm</i>	
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	18
BEEF SALAD <i>gfm</i> Goat Cheese Mousse, Orange, Frisee, Toasted Almonds	18
OCEAN PRIME HOUSE SALAD <i>gfm</i>	
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	19
CAESAR SALAD <i>gfm</i>	
Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	18
CHOP CHOP SALAD <i>gfm</i>	
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	19

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.



ENTRÉE SALADS

BLACKENED SALMON* SALAD <i>gfm</i> Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing	32
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	32
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	28
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	26
SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing	36
PRIME NY STRIP* SALAD <i>gfm</i> Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette	35

SANDWICH COMBINATIONS

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

BLACKENED FISH SANDWICH Chef's Fresh Selection, Blackened, Jalapeño Corn Tartar, Lettuce, Tomato	22
PRIME CHEESEBURGER* Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	21
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Jalapeño Corn Tartar	19

CHEF'S SPECIALTIES

POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	33
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	37
BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	36
MURRAY'S FARMS CHICKEN <i>gfm</i> Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	27
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette	45
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	36
8 OZ FILET MIGNON* <i>gfm</i> Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	54

PRIME STEAKS *gfm*

All steaks are seasoned and broiled at 1200 degrees

10 OZ FILET MIGNON	71
12 OZ BONE-IN FILET	74
14 OZ NEW YORK STRIP	70
16 OZ RIBEYE	72

ACCESSORIES *gfm*

BÉARNAISE SAUCE	8
BLACK TRUFFLE BUTTER	11
MAYTAG BLUE CHEESE CRUST	9
GARLIC SHRIMP SCAMPI	18

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	16	BACON CREAMED SPINACH	18
PARMESAN TRUFFLE FRIES	18	MISO-CHILI ROASTED BROCCOLI	16
SMOKED GOUDA TATER TOTS	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	19
WHIPPED POTATOES <i>gfm</i>	18	SAUTÉED MUSHROOMS <i>gfm</i>	17

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar	48
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