

## COCKTAILS

### BERRIES & BUBBLES

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

### CUCUMBER GIMLET

Bombay Sapphire Gin, Muddled  
Fresh Cucumber, Fresh Lime Juice 16

### HOT & DIRTY MARTINI

Olive Oil Infused Belvedere Vodka,  
Calabrian Chili Blue Cheese Stuffed  
Castelvetrano Olives 19

### 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, Fresh 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

DEVILED EGGS *gfm* 19

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

Scallops, Braised Short Rib,  
Gremolata 28

### SHRIMP SAUTÉ *gfm*

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\* *gfm* #1 Tuna, Salmon,

Hamachi, Avocado, Chili Garlic Oil 27

### DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 24

### SPICY TUNA\* *gfm*

Avocado, Scallion, Jalapeño, Shiso 25

### VEGETABLE ROLL

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

### HAMACHI CRUDO\* *gfm*

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" *gfm*

Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 15

BEET SALAD *gfm* Goat Cheese Mousse, Orange, Frisee, Toasted Almonds 17

### OCEAN PRIME HOUSE SALAD *gfm*

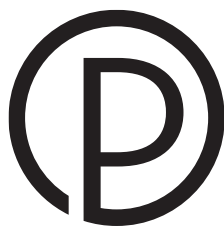
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 16

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 17

SHELLFISH "COBB" SALAD *gfm* Bacon, Egg, 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, Broccolini, 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>	Broccolini, 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.