

## COCKTAILS

<b>BERRIES &amp; BUBBLES</b>		<b>PRIME MANHATTAN</b>	
Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon Juice, Domaine Chandon Brut, Dry Ice Smoke	20	Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	19
<b>CUCUMBER GIMLET</b>		<b>OLD FASHIONED</b>	
Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice	18	Russell's Reserve 10 Year Bourbon, Aperol, Angostura Bitters	19
<b>HOT &amp; DIRTY MARTINI</b>		<b>PINEAPPLE PICANTE</b>	
Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives	21	Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters	18

## ON ICE *gfm*

<b>OYSTERS ON THE HALF SHELL*</b>		<b>JUMBO SHRIMP COCKTAIL</b>	28
EAST COAST	29	<b>CHILLED WHOLE</b>	
WEST COAST	33	<b>MAINE LOBSTER</b>	48
<b>CHILLED CRAB MEAT COCKTAIL</b>	27		

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

## APPETIZERS

<b>SONOMA GOAT CHEESE RAVIOLI</b> Golden Oak Mushrooms	23
<b>POINT JUDITH CALAMARI</b> Sweet Chili Sauce	27
<b>JUMBO LUMP CRAB CAKE</b> Sweet and Sour Slaw, Horseradish Mustard Aioli	28
<b>WHITE TRUFFLE CAVIAR DEVILED EGGS</b> <i>gfm</i>	19
<b>"SURF N TURF"*</b> <i>gfm</i> Scallops, Braised Short Rib, Gremolata	29
<b>SHRIMP SAUTÉ</b> <i>gfm</i> Tabasco Cream Sauce	26
<b>PRIME STEAK TARTARE*</b> Capers, Shallots, Crostini	27

## SUSHI

<b>PRIME ROLL*</b> Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	23
<b>OCEAN ROLL*</b> <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	28
<b>SPICY TUNA*</b> Avocado, Scallion, Jalapeño, Shiso	27
<b>VEGETABLE ROLL</b> Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	19
<b>DYNAMITE ROLL</b> Tempura Shrimp, Spicy Mayo, Sesame Seeds	25
<b>HAMACHI CRUDO*</b> <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	21
<b>AHI TUNA TARTARE*</b> Avocado, Ginger Ponzu, Sesame Seeds	23

## SOUPS & SALADS

<b>LOBSTER BISQUE</b> Butter Poached Lobster	19
<b>CREAMY CLAM CHOWDER</b> Fresh Littleneck Clams, Oyster Crackers	15
<b>FRENCH ONION</b> Brandy & Aged Swiss	16
<b>CRISP ICEBERG "WEDGE"</b> <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	17
<b>OCEAN PRIME HOUSE SALAD</b> <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	16
<b>CAESAR SALAD</b> <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	16
<b>CHOP CHOP SALAD</b> <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	17
<b>BEEF SALAD</b> Goat Cheese Mousse, Orange, Frisee, Toasted Almonds	17
<b>SHELLFISH "COBB" SALAD</b> <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	28

*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.

## BRUNCH

### COCKTAILS

CITRUS RHUBARB MIMOSA Giffard Rhubarbe, Fresh Orange Juice, Dry Curacao	18
TEQUILA SOUR Don Julio Reposado Tequila, Velvet Falernum, Grapefruit & Lime Juice, Orange Bitters	18
BLOODY MARY House Made Pepper Infused Vodka, Shrimp Cocktail, Cornichons	25

WARM CINNAMON BREAD, Cream Cheese Icing 16

### ENTREES

LOBSTER TOAST Avocado Pea Puree, Pea Shoots, Sunny Side Egg	36
CRABCAKE EGGS BENEDICT Toasted English Muffin, Maryland Crab, Poached Eggs, Hollandaise	37
BRIOCHE FRENCH TOAST Cinnamon Sugar Whipped Mascarpone, Sausage, Maple Syrup	28
SHORT RIB SURF & TURF Lobster, Gouda Potato Cake, Poached Egg, Hollandaise	36
SMOKED SALMON LATKE Tomato, Hard Boiled Egg, Arugula, Caviar, Chive Sour Cream	33
PRIME STEAK & EGG 6oz NY Strip, Poached Egg, Crispy Potatoes, Citrus Truffle Vinaigrette	42
BLACKENED SALMON SALAD Basil Poppyseed Dressing, Goat Cheese, Spiced Walnuts, Strawberries, Grapes, Cantaloupe	23

### SIDES

CANDIED BACON	12	TRUFFLED POTATOES	13
SEASONAL FRUIT, Greek Yogurt	13	BREAKFAST SAUSAGE	11

### SEAFOOD

BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	55
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	51
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	51
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	53
TWIN LOBSTER TAILS <i>gfm</i> Asparagus, Drawn Butter	66
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette	60

### PRIME STEAKS & LAMB\*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	56
14 OZ NEW YORK STRIP	61
16 OZ RIBEYE	65
12 OZ LAMB, Garlic Jus	61

### ACCESSORIES *gfm*

BLACK TRUFFLE BUTTER	11
AU POIVRE	10
OSCAR STYLE	14
GARLIC SHRIMP SCAMPI	17

### SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	18
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	16
PARMESAN TRUFFLE FRIES	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
SMOKED GOUDA TATER TOTS	16	CHOPHOUSE CORN <i>gfm</i>	15
		BLACK TRUFFLE MAC & CHEESE	19