

COCKTAILS

BERRIES & BUBBLES		PRIME MANHATTAN	
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
CUCUMBER GIMLET		OLD FASHIONED	
Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice	16	Russell's Reserve 10 Year Bourbon, Aperol, Angostura Bitters	19
HOT & DIRTY MARTINI		PINEAPPLE PICANTE	
Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives	21	Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters	16

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	27
EAST COAST	28	CHILLED WHOLE	
CHILLED CRAB MEAT COCKTAIL	25	MAINE LOBSTER	56

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI	
Golden Oak Mushrooms	20
POINT JUDITH CALAMARI	
Sweet Chili Sauce	27
WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i>	19
"SURF N TURF" <i>gfm</i>	
Scallops, Braised Short Rib, Gremolata	28
SHRIMP SAUTÉ <i>gfm</i>	
Tabasco Cream Sauce	26
JUMBO LUMP CRAB CAKE	
Sweet and Sour Slaw, Horseradish Mustard Aioli	27
PRIME STEAK TARTARE*	
Capers, Shallots, Crostini	24

SUSHI

PRIME ROLL*	
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	23
OCEAN ROLL* <i>gfm</i>	
# 1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	27
DYNAMITE ROLL	
Tempura Shrimp, Spicy Mayo, Sesame Seeds	25
SPICY TUNA*	
Avocado, Scallion, Jalapeño, Shiso	27
HAMACHI CRUDO* <i>gfm</i>	
Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	25
AHI TUNA TARTARE*	
Avocado, Ginger Ponzu, Sesame Seeds	27
VEGETABLE ROLL	
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	18

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	18
FRENCH ONION Brandy & Aged Swiss	16
CRISP ICEBERG "WEDGE" <i>gfm</i>	
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	17
OCEAN PRIME HOUSE SALAD <i>gfm</i>	
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	16
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	17
CHOP CHOP SALAD <i>gfm</i>	
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	15
BEET SALAD Goat Cheese Mousse, Orange, Frisee, Toasted Almonds	18
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, 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.

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	24

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	52
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	51
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	54
TWIN LOBSTER TAILS <i>gfm</i> Asparagus, Drawn Butter	61
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette	59

PRIME STEAKS & LAMB*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	58
14 OZ NEW YORK STRIP	61
16 OZ RIBEYE	66
12 OZ LAMB, Garlic Jus	61

ACCESSORIES *gfm*

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

SIDES

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