

COCKTAILS

BERRIES & BUBBLES Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon Juice, Domaine Chandon Brut, Dry Ice Smoke	19	PRIME MANHATTAN Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	17
CUCUMBER GIMLET Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice	16	OLD FASHIONED Russell's Reserve 10 Year Bourbon, Aperol, Angostura Bitters	17
HOT & DIRTY MARTINI Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives	20	PINEAPPLE PICANTE Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters	18

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP	
EAST COAST	27	COCKTAIL	29
WEST COAST	33	CHILLED WHOLE	
CHILLED CRAB MEAT COCKTAIL	28	MAINE LOBSTER	58

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	22
POINT JUDITH CALAMARI Sweet Chili Sauce	24
WHITE TRUFFLE DEVILED EGGS <i>gfm</i>	17
"SURF N TURF" * <i>gfm</i> Scallops, Braised Short Rib, Gremolata	28
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	25
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	27
PRIME STEAK TARTARE* Capers, Shallots, Crostini	26

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	24
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	28
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	25
SPICY TUNA* Avocado, Scallion, Jalapeño, Shiso	27
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	19
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	25
HAMACHI CRUDO* Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	26

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	19
FRENCH ONION Brandy & Aged Swiss	14
CRISP ICEBERG "WEDGE" <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	16
OCEAN PRIME HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	15
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	15
CHOP CHOP SALAD <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	16
BEET SALAD Goat Cheese Mousse, Orange, Frisee, Toasted Almonds	17
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	29

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	14
TEQUILA SOUR Don Julio Reposado Tequila, Velvet Falernum, Grapefruit & Lime Juice, Orange Bitters	16
BLOODY MARY House Made Pepper Infused Vodka, Shrimp Cocktail, Cornichons	21

WARM CINNAMON BREAD, Cream Cheese Icing 12

ENTREES

LOBSTER TOAST Avocado Pea Puree, Pea Shoots, Sunny Side Egg	32
CRABCAKE EGGS BENEDICT Toasted English Muffin, Maryland Crab, Poached Eggs, Hollandaise	33
BRIOCHE FRENCH TOAST Cinnamon Sugar Whipped Mascarpone, Sausage, Maple Syrup	24
SHORT RIB SURF & TURF Lobster, Gouda Potato Cake, Poached Egg, Hollandaise	32
SMOKED SALMON LATKE Tomato, Hard Boiled Egg, Arugula, Caviar, Chive Sour Cream	29
PRIME STEAK & EGG 6oz NY Strip, Poached Egg, Crispy Potatoes, Citrus Truffle Vinaigrette	38
BLACKENED SALMON SALAD Basil Poppyseed Dressing, Goat Cheese, Spiced Walnuts, Strawberries, Grapes, Cantaloupe	28

SIDES

CANDIED BACON	8	TRUFFLED POTATOES	9
SEASONAL FRUIT, Greek Yogurt	9	BREAKFAST SAUSAGE	7

SEAFOOD

BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	48
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	53
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	53
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	56
TWIN LOBSTER TAILS <i>gfm</i> Asparagus, Drawn Butter	65
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette	61

PRIME STEAKS & LAMB*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	59
14 OZ NEW YORK STRIP	62
16 OZ RIBEYE	65
12 OZ LAMB, Garlic Jus	62

ACCESSORIES *gfm*

BLACK TRUFFLE BUTTER	10
AU POIVRE	10
OSCAR STYLE	15
GARLIC SHRIMP SCAMPI	17

SIDES

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