

COCKTAILS

BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,
Marinated Blackberries, Fresh Lemon Juice,
Domaine Chandon Brut, Dry Ice Smoke 17

CUCUMBER GIMLET

Bombay Sapphire Gin, Muddled Fresh
Cucumber, Fresh Lime Juice 15

HOT & DIRTY MARTINI

Olive Oil Infused Belvedere Vodka,
Calabrian Chili Blue Cheese Stuffed
Castelvetrano Olives 18

PRIME MANHATTAN

Woodford Reserve Private Selection,
Carpano Antica Vermouth, Amaro Nonino,
Rosemary Grapefruit Peppercorn Bitters 18

OLD FASHIONED

Russell's Reserve 10 Year,
Aperol, Angostura Bitters 17

PINEAPPLE PICANTE

Pineapple Infused Don Julio Blanco,
Picante, Fresh Lemon Juice, Orange Bitters 17

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*

EAST COAST 23

WEST COAST 26

CHILLED CRAB MEAT COCKTAIL 24

JUMBO SHRIMP

COCKTAIL 24

CHILLED WHOLE

MAINE LOBSTER 58

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT

CHEESE RAVIOLI
Golden Oak Mushrooms 20

POINT JUDITH CALAMARI

Sweet Chili Sauce 21

"SURF N TURF" * *gfm*

Scallops, Braised Short Rib, Gremolata 23

SHRIMP SAUTÉ *gfm*

Tabasco Cream Sauce 25

JUMBO LUMP CRAB CAKE

Sweet and Sour Slaw,
Horseradish Mustard Aioli 25

PRIME STEAK TARTARE*

Capers, Shallots, Crostini 23

AHI TUNA TARTARE*

Avocado, Ginger Ponzu, Sesame Seeds 22

SUSHI

PRIME ROLL*

Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 23

OCEAN ROLL* *gfm*

#1 Tuna, Salmon, Hamachi,
Avocado, Chili Garlic Oil 24

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,
Sesame Seeds 22

SPICY TUNA*

Avocado, Scallion, Jalapeño, Shiso 24

VEGETABLE ROLL

Soy Paper, Crispy Asparagus,
Avocado, Daikon, Mango,
Sesame Lime Vinaigrette 18

HAMACHI CRUDO*

Pickled Mango, Sweet Peppers, Cilantro,
Sesame Ginger Vinaigrette 23

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 17

FRENCH ONION Brandy & Aged Swiss 13

CRISP ICEBERG "WEDGE" *gfm*

Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 16

OCEAN PRIME HOUSE SALAD *gfm*

Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 15

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 14

CHOP CHOP SALAD *gfm*

Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 16

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

SHELLFISH "COBB" SALAD *gfm* Bacon, Egg, Blue Cheese, Gourmet Dressing 25

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	26

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	45
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	46
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	47
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	51
TWIN LOBSTER TAILS <i>gfm</i> Asparagus, Drawn Butter	61
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette	54

PRIME STEAKS & LAMB*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	52
14 OZ NEW YORK STRIP	56
16 OZ RIBEYE	59
12 OZ LAMB, Garlic Jus	59

ACCESSORIES *gfm*

BLACK TRUFFLE BUTTER	9
AU POIVRE	8
OSCAR STYLE	14
GARLIC SHRIMP SCAMPI	15

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	15	ASPARAGUS & HOLLANDAISE <i>gfm</i>	15
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	14
PARMESAN TRUFFLE FRIES	14	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
SMOKED GOUDA TATER TOTS	15	CHOPHOUSE CORN <i>gfm</i>	14
		BLACK TRUFFLE MAC & CHEESE	17