

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 15

HOT & DIRTY MARTINI

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

PRIME MANHATTAN

Woodford Reserve, Carpano Antica
Vermouth, Amaro Nonino, Rosemary
Grapefruit Peppercorn Bitters 17

OLD FASHIONED

Russell's Reserve 10 Year Bourbon,
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 26
WEST COAST 28

CHILLED CRAB MEAT COCKTAIL 28

JUMBO SHRIMP

COCKTAIL 27

CHILLED WHOLE

MAINE LOBSTER 56

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI
Golden Oak Mushrooms 19

POINT JUDITH CALAMARI
Sweet Chili Sauce 23

CLASSIC OYSTERS ROCKEFELLER 22

"SURF & TURF"* *gfm*
Scallops, Braised Short Rib, Gremolata 29

SHRIMP SAUTÉ *gfm*
Tabasco Cream Sauce 25

PRIME STEAK TARTARE*
Capers, Shallots, Crostini 21

JUMBO LUMP CRAB CAKE
Sweet and Sour Slaw,
Horseradish Mustard Aioli 25

AHI TUNA TARTARE*
Avocado, Ginger Ponzu, Sesame Seeds 26

SUSHI

PRIME ROLL*
Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 21

OCEAN ROLL* *gfm*
#1 Tuna, Salmon, Hamachi,
Avocado, Chili Garlic Oil 25

DYNAMITE ROLL
Tempura Shrimp, Spicy Mayo,
Sesame Seeds 24

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

SPICY TUNA*
Avocado, Scallion, Jalapeño, Shiso 25

HAMACHI CRUDO*
Pickled Mango, Sweet Peppers,
Cilantro, Sesame Ginger
Vinaigrette 24

NIGIRI* 8 ea.
Salmon Belly, Mango Tobiko Relish 9 ea.
#1 Tuna, Serrano, Scallion, 16 ea.
Cilantro A5, Caviar, Gold Leaf

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 18

FRENCH ONION Brandy & Aged Swiss 16

OCEAN CLUB HOUSE SALAD *gfm*
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 14

CRISP ICEBERG "WEDGE" *gfm*
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 15

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 15

CHOP CHOP SALAD *gfm*
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 16

BEET SALAD Goat Cheese Mousse, Orange, Frisee, Toasted Almonds 16

SHELLFISH "COBB" SALAD *gfm* Bacon, Egg, Blue Cheese, Gourmet Dressing 26

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	49
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	47
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	53
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	49
TWIN LOBSTER TAILS <i>gfm</i> Asparagus, Drawn Butter	64
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	56
14 OZ NEW YORK STRIP	59
16 OZ RIBEYE	65
12 OZ LAMB, Garlic Jus	66

ACCESSORIES *gfm*

BLACK TRUFFLE BUTTER	9
AU POIVRE	9
OSCAR STYLE	15
GARLIC SHRIMP SCAMPI	17

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	16	ASPARAGUS & HOLLANDAISE <i>gfm</i>	15
ROASTED GARLIC MASHED <i>gfm</i>	15	BACON CREAMED SPINACH	14
PARMESAN TRUFFLE FRIES	12	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
SMOKED GOUDA TATER TOTS	15	CHOPHOUSE CORN <i>gfm</i>	15
		BLACK TRUFFLE MAC & CHEESE	16