

## 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 17

### HOT & DIRTY MARTINI

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

### PRIME MANHATTAN

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

### 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 16

## ON ICE *gfm*

OYSTERS ON THE HALF SHELL\*  
EAST COAST 27  
WEST COAST 31  
CHILLED CRAB MEAT COCKTAIL 26

JUMBO SHRIMP  
COCKTAIL 25  
CHILLED WHOLE  
MAINE LOBSTER 58

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

## APPETIZERS

SONOMA GOAT  
CHEESE RAVIOLI  
Golden Oak Mushrooms 21

POINT JUDITH CALAMARI  
Sweet Chili Sauce 25

WHITE TRUFFLE CAVIAR  
DEVILED EGGS *gfm* 19

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

SHRIMP SAUTÉ *gfm*  
Tabasco Cream Sauce 26

JUMBO LUMP CRAB CAKE  
Sweet and Sour Slaw,  
Horseradish Mustard Aioli 27

PRIME STEAK TARTARE\*  
Capers, Shallots, Crostini 23

## SUSHI

PRIME ROLL\*  
Tempura Shrimp, Cream Cheese,  
Scallion, Beef Carpaccio 24

OCEAN ROLL\* *gfm*  
#1 Tuna, Salmon, Hamachi,  
Avocado, Chili Garlic Oil 29

DYNAMITE ROLL  
Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 27

SPICY TUNA\*  
Avocado, Scallion, Jalapeño, Shiso 27

HAMACHI CRUDO\* *gfm*  
Pickled Mango, Sweet Peppers,  
Cilantro, Sesame Ginger Vinaigrette 22

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 15

CRISP ICEBERG "WEDGE" *gfm*  
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 17

OCEAN PRIME HOUSE SALAD *gfm*  
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 16

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 16

CHOP CHOP SALAD *gfm*  
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 18

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

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	54
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	51
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	52
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	49
TWIN LOBSTER TAILS <i>gfm</i> Asparagus, Drawn Butter	68
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	58
16 OZ RIBEYE	64
12 OZ LAMB, Garlic Jus	58

### ACCESSORIES *gfm*

BLACK TRUFFLE BUTTER	9
AU POIVRE	8
OSCAR STYLE	14
GARLIC SHRIMP SCAMPI	17

### SIDES

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