

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 16

HOT & DIRTY MARTINI

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

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 16

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*
EAST COAST 28
WEST COAST 32
CHILLED CRAB MEAT COCKTAIL 26

JUMBO SHRIMP
COCKTAIL 27
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 26

WHITE TRUFFLE
CAVIAR DEVEILED EGGS *gfm* 19

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

SHRIMP SAUTÉ *gfm*
Tabasco Cream Sauce 27

JUMBO LUMP CRAB CAKE
Sweet and Sour Slaw,
Horseradish Mustard Aioli 26

PRIME STEAK TARTARE*
Capers, Shallots, Crostini 25

SUSHI

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

OCEAN ROLL* *gfm*
#1 Tuna, Salmon, Hamachi,
Avocado, Chili Garlic Oil 27

DYNAMITE ROLL
Tempura Shrimp, Spicy Mayo,
Sesame Seeds 26

SPICY TUNA*
Avocado, Scallion, Jalapeño, Shiso 27

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

HAMACHI CRUDO* *gfm*
Pickled Mango, Sweet Peppers,
Cilantro, Sesame Ginger Vinaigrette 21

AHI TUNA TARTARE*
Avocado, Ginger Ponzu, Sesame Seeds 25

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 18

FRENCH ONION Brandy & Aged Swiss 16

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

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 17

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

SHELLFISH "COBB" SALAD *gfm* 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	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	27

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	53
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	53
TWIN LOBSTER TAILS <i>gfm</i> Asparagus, Drawn Butter	65
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	66
12 OZ LAMB, Garlic Jus	59

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