

## COCKTAILS

|   |    |   |    |
|---|----|---|----|
| <b>BERRIES &amp; BUBBLES</b><br>Belvedere Organic Lemon & Basil Vodka,<br>Marinated Blackberries, Fresh Lemon Juice,<br>Domaine Chandon Brut, Dry Ice Smoke | 18 | <b>PRIME MANHATTAN</b><br>Woodford Reserve, Carpano Antica<br>Vermouth, Amaro Nonino, Rosemary<br>Grapefruit Peppercorn Bitters | 17 |
| <b>CUCUMBER GIMLET</b><br>Bombay Sapphire Gin,<br>Muddled Fresh Cucumber,<br>Fresh Lime Juice   | 16 | <b>SPICED OLD FASHIONED</b><br>Woodford Reserve, Infused with Orange<br>Zest & Bada-Bing Cherries                               | 16 |
| <b>HOT &amp; DIRTY MARTINI</b><br>Olive Oil Infused Belvedere Vodka,<br>Calabrian Chili Blue Cheese Stuffed<br>Castelvetrano Olives                         | 20 | <b>PINEAPPLE PICANTE</b><br>Pineapple Infused Don Julio Blanco,<br>Picante, Fresh Lemon Juice, Orange Bitters                   | 17 |

## ON ICE *gfm*

|                                   |    |                      |    |
|-----------------------------------|----|----------------------|----|
| <b>OYSTERS ON THE HALF SHELL*</b> |    | <b>JUMBO SHRIMP</b>  |    |
| EAST COAST                        | 27 | COCKTAIL             | 26 |
| WEST COAST                        | 33 | <b>CHILLED WHOLE</b> |    |
| <b>CHILLED CRAB MEAT COCKTAIL</b> | 25 | MAINE LOBSTER        | 56 |

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

## APPETIZERS

|  |    |
|--|----|
| <b>SONOMA GOAT</b><br>CHEESE RAVIOLI<br>Golden Oak Mushrooms                     | 19 |
| <b>POINT JUDITH CALAMARI</b><br>Sweet Chili Sauce                                | 23 |
| <b>WHITE TRUFFLE CAVIAR</b><br>DEVILED EGGS <i>gfm</i>                           | 18 |
| <b>"SURF N TURF" * <i>gfm</i></b><br>Scallops, Braised Short Rib,<br>Gremolata   | 27 |
| <b>SHRIMP SAUTÉ <i>gfm</i></b><br>Tabasco Cream Sauce                            | 26 |
| <b>JUMBO LUMP CRAB CAKE</b><br>Sweet and Sour Slaw,<br>Horseradish Mustard Aioli | 26 |
| <b>PRIME STEAK TARTARE*</b><br>Capers, Shallots, Crostini                        | 22 |

## SUSHI

|   |    |
|---|----|
| <b>SPICY TUNA*</b><br>Avocado, Scallion, Jalapeño, Shiso  | 24 |
| <b>SOMERSET ROLL*</b><br>Tempura Shrimp, Cream Cheese,<br>Scallion, Beef Carpaccio                          | 22 |
| <b>OCEAN ROLL * <i>gfm</i></b><br>#1 Tuna, Salmon, Hamachi,<br>Avocado, Chili Garlic Oil                    | 25 |
| <b>VEGETABLE ROLL</b><br>Soy Paper, Crispy Asparagus,<br>Avocado, Daikon, Mango,<br>Sesame Lime Vinaigrette | 19 |
| <b>DYNAMITE ROLL</b><br>Tempura Shrimp, Spicy Mayo,<br>Sesame Seeds   | 23 |
| <b>AHI TUNA TARTARE*</b><br>Avocado, Ginger Ponzu, Sesame Seeds   | 26 |
| <b>HAMACHI CRUDO*</b><br>Pickled Mango, Sweet Peppers,<br>Cilantro, Sesame Ginger Vinaigrette               | 24 |

## SOUPS & SALADS

|   |    |
|---|----|
| <b>LOBSTER BISQUE</b> Butter Poached Lobster  | 18 |
| <b>FRENCH ONION</b> Brandy & Aged Swiss   | 17 |
| <b>CRISP ICEBERG "WEDGE" <i>gfm</i></b><br>Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing   | 16 |
| <b>OCEAN PRIME HOUSE SALAD <i>gfm</i></b><br>Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette | 15 |
| <b>CAESAR SALAD <i>gfm</i></b> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons  | 16 |
| <b>CHOP CHOP SALAD <i>gfm</i></b><br>Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing                               | 17 |
| <b>BEEF SALAD</b> Goat Cheese Mousse, Orange, Frisee, Toasted Almonds   | 17 |
| <b>SHELLFISH "COBB" SALAD <i>gfm</i></b> Bacon, Egg, Blue Cheese, Gourmet Dressing  | 27 |

*gfm* CAN BE MADE GLUTEN FREE FRIENDLY WITH MODIFICATIONS ON REQUEST

\* These items may be served raw or undercooked. 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<br>Giffard Rhubarbe, Fresh Orange Juice, Dry Curacao                           | 14 |
| TEQUILA SOUR<br>Don Julio Reposado Tequila, Velvet Falernum, Grapefruit & Lime Juice, Orange Bitters | 16 |
| BLOODY MARY<br>House Made Pepper Infused Vodka, Shrimp Cocktail, Cornichons                          | 21 |

WARM CINNAMON BREAD, Cream Cheese Icing 12

### ENTREES

|   |    |
|---|----|
| LOBSTER TOAST<br>Avocado Pea Puree, Pea Shoots, Sunny Side Egg  | 32 |
| CRABCAKE EGGS BENEDICT<br>Toasted English Muffin, Maryland Crab, Poached Eggs, Hollandaise                        | 33 |
| BRIOCHE FRENCH TOAST<br>Cinnamon Sugar Whipped Mascarpone, Sausage, Maple Syrup                                   | 24 |
| SHORT RIB SURF & TURF<br>Lobster, Gouda Potato Cake, Poached Egg, Hollandaise                                     | 32 |
| SMOKED SALMON LATKE<br>Tomato, Hard Boiled Egg, Arugula, Caviar, Chive Sour Cream                                 | 29 |
| PRIME STEAK & EGG<br>6oz NY Strip, Poached Egg, Crispy Potatoes, Citrus Truffle Vinaigrette                       | 38 |
| BLACKENED SALMON SALAD<br>Basil Poppyseed Dressing, Goat Cheese, Spiced Walnuts, Strawberries, Grapes, Cantaloupe | 23 |

### 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              | 52 |
| TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce                                | 47 |
| SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette            | 49 |
| 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 | 58 |

### PRIME STEAKS & LAMB\*

*All steaks are seasoned and broiled at 1200 degrees*

|                        |    |
|------------------------|----|
| 8 OZ FILET MIGNON      | 55 |
| 14 OZ NEW YORK STRIP   | 57 |
| 16 OZ RIBEYE           | 63 |
| 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>    | 16 | ASPARAGUS & HOLLANDAISE <i>gfm</i>  | 16 |
| ROASTED GARLIC MASHED <i>gfm</i> | 16 | BACON CREAMED SPINACH               | 14 |
| PARMESAN TRUFFLE FRIES           | 15 | ROASTED BRUSSELS SPROUTS <i>gfm</i> | 16 |
| SMOKED GOUDA TATER TOTS          | 13 | CHOPHOUSE CORN <i>gfm</i>           | 15 |
|                                  |    | BLACK TRUFFLE MAC & CHEESE          | 18 |