

## 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\* *gfm*  
Avocado, Scallion, Jalapeño, Shiso 27

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

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

AHI TUNA TARTARE\*  
Avocado, Ginger Ponzu, Sesame Seeds 27

## 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

BEET SALAD *gfm* Goat Cheese Mousse, Orange, Frisee, Toasted Almonds 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

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



## SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	54
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	57
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	51
BRANZINO	Artichoke, Broccoli, Celery Root Puree, Lemon Caper Jus	52
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	49
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	68
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	52
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	56
CHILEAN SEA BASS <i>gfm</i>	Broccoli, Pearl Onion, Potato Puree, Truffle Vinaigrette	59

## CHICKEN & CHOPS *gfm*

ASHLEY FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	41
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	49
COLORADO LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	58

## PRIME STEAKS\* AND ACCESSORIES *gfm*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	56	BÉARNAISE SAUCE	9
10 OZ FILET MIGNON	60	BLACK TRUFFLE BUTTER	9
12 OZ BONE-IN FILET	64	AU POIVRE	8
14 OZ NEW YORK STRIP	58	MAYTAG BLUE CHEESE CRUST	9
16 OZ RIBEYE	64	OSCAR STYLE	14
		GARLIC SHRIMP SCAMPI	17
		ADD A TAIL	33

## 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	MISO-CHILI ROASTED BROCCOLI	13
LOADED BAKED POTATO <i>gfm</i>	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
TWICE BAKED	16	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	16	SAUTÉED MUSHROOMS <i>gfm</i>	15
WHIPPED POTATOES <i>gfm</i>	15	BLACK TRUFFLE MAC & CHEESE	19

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	44
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GENERAL MANAGER MICHAEL KOPOIAN | EXECUTIVE CHEF NICHOLAS PRATT

PRIVATE DINING ROOMS AVAILABLE Call 407.781.4880 to reserve for your occasion.

*For parties of 8 or more, we suggest a gratuity of 20% at the discretion of the guest.*

\*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.