

## COCKTAILS

BERRIES & BUBBLES		PRIME MANHATTAN	
Belvedere Organic Lemon & Basil Vodka,		Woodford Reserve, Carpano Antica	
Marinated Blackberries, Fresh Lemon Juice,		Vermouth, Amaro Nonino, Rosemary	
Domaine Chandon Brut, Dry Ice Smoke	17	Grapefruit Peppercorn Bitters	17
CUCUMBER GIMLET		OLD FASHIONED	
Bombay Sapphire Gin, Muddled		Russell's Reserve 10 Year Bourbon,	
Fresh Cucumber, Fresh Lime Juice	16	Aperol, Angostura Bitters	17
HOT & DIRTY MARTINI		BLACK ORCHID	
Olive Oil Infused Belvedere Vodka,		Belvedere Organic Blackberry &	
Calabrian Chili Blue Cheese Stuffed		Lemongrass Infusion, St. Germain,	
Castelvetrano Olives	18	Fresh Lemon & White Cranberry Juice	15

## ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP	
EAST COAST 28   WEST COAST	32	COCKTAIL	27
CHILLED CRAB MEAT COCKTAIL	26	CHILLED WHOLE	
		MAINE LOBSTER	58

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

## APPETIZERS

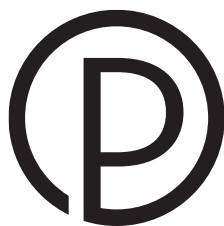
SONOMA GOAT	
CHEESE RAVIOLI	
Golden Oak Mushrooms	21
POINT JUDITH CALAMARI	
Sweet Chili Sauce	26
WHITE TRUFFLE	
CAVIAR DEVILED EGGS <i>gfm</i>	19
"SURF N TURF" * <i>gfm</i>	
Scallops, Braised Short Rib,	
Gremolata	29
SHRIMP SAUTÉ <i>gfm</i>	
Tabasco Cream Sauce	27
JUMBO LUMP CRAB CAKE	
Sweet and Sour Slaw,	
Horseradish Mustard Aioli	26
PRIME STEAK TARTARE*	
Capers, Shallots, Crostini	26

## SUSHI

PRIME ROLL*	
Tempura Shrimp, Cream Cheese,	
Scallion, Beef Carpaccio	24
OCEAN ROLL* <i>gfm</i>	
#1 Tuna, Salmon, Hamachi,	
Avocado, Chili Garlic Oil	27
DYNAMITE ROLL	
Tempura Shrimp, Spicy Mayo,	
Sesame Seeds	26
SPICY TUNA* <i>gfm</i>	
Avocado, Scallion, Jalapeño, Shiso	27
VEGETABLE ROLL	
Soy Paper, Crispy Asparagus, Avocado,	
Daikon, Mango, Sesame Lime Vinaigrette	19
HAMACHI CRUDO* <i>gfm</i>	
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" <i>gfm</i>	
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	15
BEEF SALAD <i>gfm</i> Goat Cheese Mousse, Orange, Frisee, Toasted Almonds	16
OCEAN PRIME HOUSE SALAD <i>gfm</i>	
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	16
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	16
CHOP CHOP SALAD <i>gfm</i>	
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	17
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	29



## SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	53
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	51
BRANZINO	Artichoke, Broccolini, Celery Root Puree, Lemon Caper Jus	52
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	56
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	53
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	52
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	65
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	55
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	59

## CHICKEN & CHOPS *gfm*

GERBER FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	39
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	49
COLORADO LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	59

## PRIME STEAKS\* AND ACCESSORIES *gfm*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	56	BÉARNAISE SAUCE	8
10 OZ FILET MIGNON	60	BLACK TRUFFLE BUTTER	9
12 OZ BONE-IN FILET	64	AU POIVRE	8
14 OZ NEW YORK STRIP	59	MAYTAG BLUE CHEESE CRUST	7
16 OZ RIBEYE	66	OSCAR STYLE	14
		GARLIC SHRIMP SCAMPI	17
		LOBSTER TAIL	32

## 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	MISO-CHILI ROASTED BROCCOLI	15
LOADED BAKED POTATO <i>gfm</i>	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	17
TWICE BAKED	15	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	15	SAUTÉED MUSHROOMS <i>gfm</i>	15
WHIPPED POTATOES <i>gfm</i>	15	BLACK TRUFFLE MAC & CHEESE	18

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	44
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GENERAL MANAGER JONATHAN POLLOCK | EXECUTIVE CHEF JASON MALLON

PRIVATE DINING ROOMS AVAILABLE

Call 813.490.5288 and let our culinary team prepare the perfect menu for your special occasion.

\*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.