
ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	26
EAST COAST	27	CHILLED WHOLE	
WEST COAST	33	MAINE LOBSTER	56
CHILLED CRAB		"SMOKING" SHELLFISH	
MEAT COCKTAIL	25	TOWER* Custom Built	<i>Mkt</i>

APPETIZERS

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

SUSHI

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

SOUPS & SALADS

LOBSTER BISQUE	Butter Poached Lobster	18
FRENCH ONION	Brandy & Aged Swiss	17
CRISP ICEBERG	"WEDGE" <i>gfm</i>	
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing		16
BEEF SALAD	<i>gfm</i> Goat Cheese Mousse, Orange, Frisee, Toasted Almonds	17
OCEAN PRIME HOUSE SALAD	<i>gfm</i>	
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette		15
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

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.



ENTRÉE SALADS

BLACKENED SALMON* SALAD <i>gfm</i>	
Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing	23
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	24
PARMESAN CRUSTED CHICKEN CAESAR	
Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	18
CRAB WEDGE <i>gfm</i>	
Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	21
SHELLFISH "COBB" SALAD <i>gfm</i>	
Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing	27
PRIME NY STRIP* SALAD <i>gfm</i>	
Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette	26

SANDWICH COMBINATIONS

Served with choice of fries, house salad or cup of French onion soup.

FISH SANDWICH	
Chef's Fresh Selection, Blackened, Jalapeño Corn Tartar, Lettuce, Tomato	19
PRIME CHEESEBURGER*	
Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	19
MARYLAND CRAB MELT	
Tillamook Cheddar Cheese, Jalapeño Corn Tartar	20

CHEF'S SPECIALTIES

POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	24
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	26
BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	28
GERBER FARMS CHICKEN <i>gfm</i>	
Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	21
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	29
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	27
8 OZ FILET MIGNON* <i>gfm</i>	
Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	49

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	MISO-CHILI ROASTED BROCCOLI	14
SMOKED GOUDA TATER TOTS	13	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
BLACK TRUFFLE MAC & CHEESE	18	SAUTÉED MUSHROOMS <i>gfm</i>	14

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar	42
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