
ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	28
EAST COAST	29	CHILLED WHOLE MAINE LOBSTER	48
WEST COAST	33	"SMOKING" SHELLFISH	
CHILLED CRAB MEAT COCKTAIL	27	TOWER* Custom Built	<i>Mkt</i>

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI	Golden Oak Mushrooms	23
POINT JUDITH CALAMARI	Sweet Chili Sauce	27
JUMBO LUMP CRAB CAKE	Sweet and Sour Slaw, Horseradish Mustard Aioli	28
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	26
PRIME STEAK TARTARE*	Capers, Shallots, Crostini	27

SUSHI

PRIME ROLL*	Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	23
OCEAN ROLL* <i>gfm</i>	#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	28
SPICY TUNA* <i>gfm</i>	Avocado, Scallion, Jalapeño, Shiso	27
VEGETABLE ROLL	Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	19
DYNAMITE ROLL	Tempura Shrimp, Spicy Mayo, Sesame Seeds	25
HAMACHI CRUDO* <i>gfm</i>	Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	21
AHI TUNA TARTARE*	Avocado, Ginger Ponzu, Sesame Seeds	23

SOUPS & SALADS

LOBSTER BISQUE	Butter Poached Lobster	19
CREAMY CLAM CHOWDER	Fresh Littleneck Clams, Oyster Crackers	15
FRENCH ONION	Brandy & Aged Swiss	16
CRISP ICEBERG "WEDGE" <i>gfm</i>	Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	17
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	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

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.



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	25
PARMESAN CRUSTED CHICKEN CAESAR	
Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	19
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	28
PRIME NY STRIP* SALAD <i>gfm</i>	
Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette	28

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	24
MARYLAND CRAB MELT	
Tillamook Cheddar Cheese, Jalapeño Corn Tartar	18

CHEF'S SPECIALTIES

POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	26
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	27
BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	27
FREEBIRD FARMS CHICKEN <i>gfm</i>	
Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	19
CHILEAN SEA BASS <i>gfm</i> Broccoli, Pearl Onion, Potato Purée, Truffle Vinaigrette	31
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	21
8 OZ FILET MIGNON* <i>gfm</i>	
Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	52

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	18
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	16
PARMESAN TRUFFLE FRIES	17	MISO-CHILI ROASTED BROCCOLI	16
SMOKED GOUDA TATER TOTS	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
BLACK TRUFFLE MAC & CHEESE	19	SAUTÉED MUSHROOMS <i>gfm</i>	16

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 45

GENERAL MANAGER TYLER MANISCALCO | EXECUTIVE CHEF STEVE ACKNER

PRIVATE DINING ROOMS AVAILABLE Call 617.670.1345 to reserve for your occasion.