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## ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	29
EAST COAST	29	CHILLED WHOLE	
WEST COAST	31	MAINE LOBSTER	62
CHILLED CRAB		"SMOKING" SHELLFISH	
MEAT COCKTAIL	28	TOWER* Custom Built	<i>Mkt</i>

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## APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	22
POINT JUDITH CALAMARI Sweet Chili Sauce	28
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	29
WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i>	23
"SURF N TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	32
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seed	28
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	28
PRIME STEAK TARTARE* Capers, Shallots, Crostini	26

## SUSHI

CAMDEN ROLL*	
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	22
OCEAN ROLL* <i>gfm</i>	
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	29
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	28
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	28
VEGETABLE ROLL	
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	22
SASHIMI* <i>gfm</i> #1 Ahi, Salmon, Hamachi, Ponzu, Carrot Salad	30
HAMACHI CRUDO* <i>gfm</i>	
Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	23
NIGIRI*	
Salmon Belly, Mango Tobiko Relish	9 ea.
#1 Tuna, Serrano, Scallion, Cilantro	11 ea.
A5, Caviar, Gold Leaf	17 ea.

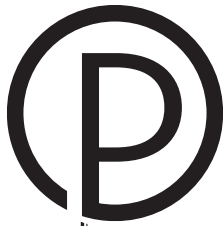
## SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	19
FRENCH ONION Brandy & Aged Swiss	16
CRISP ICEBERG "WEDGE" <i>gfm</i>	
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	18
BEET SALAD <i>gfm</i> Goat Cheese Mousse, Orange, Frisee, Toasted Almonds	18
OCEAN PRIME HOUSE SALAD <i>gfm</i>	
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	17
CAESAR SALAD <i>gfm</i>	
Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	17
CHOP CHOP SALAD <i>gfm</i>	
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	18

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*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	28
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	23
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	22
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	22
SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing	29
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.*

CRISPY FISH SANDWICH Flash-Fried, Tillamook Cheddar Cheese, Cabbage Slaw, Jalapeño Corn Tartar	19
PRIME CHEESEBURGER* Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	21
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Jalapeño Corn Tartar	20

## CHEF'S SPECIALTIES

POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	25
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	32
BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	38
ROASTED CHICKEN <i>gfm</i> Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	23
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	41
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	28
8 OZ FILET MIGNON* <i>gfm</i> Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	42

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	18
ROASTED GARLIC MASHED <i>gfm</i>	17	BACON CREAMED SPINACH	16
PARMESAN TRUFFLE FRIES	17	MISO-CHILI ROASTED BROCCOLI	17
SMOKED GOUDA TATER TOTS	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
BLACK TRUFFLE MAC & CHEESE	20	SAUTÉED MUSHROOMS <i>gfm</i>	17

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar	46
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**GENERAL MANAGER YURII BARAJAS | EXECUTIVE CHEF JONATHAN MILAN**  
PRIVATE DINING ROOMS AVAILABLE Call 310.859.4818 to reserve for your occasion.

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits supplies), we have added a 3% surcharge to all checks.  
You may request to have this taken off of your check, should you choose.