

## COCKTAILS

<b>BERRIES &amp; BUBBLES</b>		<b>PRIME MANHATTAN</b>	
Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon Juice, Domaine Chandon Brut, Dry Ice Smoke	20	Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	19
<b>CUCUMBER GIMLET</b>		<b>OLD FASHIONED</b>	
Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice	18	Russell's Reserve 10 Year Bourbon, Aperol, Angostura Bitters	19
<b>HOT &amp; DIRTY MARTINI</b>		<b>PINEAPPLE PICANTE</b>	
Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives	21	Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters	18

## ON ICE *gfm*

<b>OYSTERS ON THE HALF SHELL*</b>		<b>JUMBO SHRIMP COCKTAIL</b>	
EAST COAST 29   WEST COAST 33			28
<b>CHILLED CRAB MEAT COCKTAIL</b>	27	<b>CHILLED WHOLE MAINE LOBSTER</b>	48

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

## APPETIZERS

<b>SONOMA GOAT CHEESE RAVIOLI</b>	
Golden Oak Mushrooms	23
<b>POINT JUDITH CALAMARI</b>	
Sweet Chili Sauce	27
<b>JUMBO LUMP CRAB CAKE</b>	
Sweet and Sour Slaw, Horseradish Mustard Aioli	28
<b>WHITE TRUFFLE CAVIAR</b>	
DEVILED EGGS <i>gfm</i>	19
<b>"SURF N TURF" * <i>gfm</i></b>	
Scallops, Braised Short Rib, Gremolata	29
<b>SHRIMP SAUTÉ <i>gfm</i></b>	
Tabasco Cream Sauce	26
<b>PRIME STEAK TARTARE*</b>	
Capers, Shallots, Crostini	27

## SUSHI

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

## SOUPS & SALADS

<b>LOBSTER BISQUE</b> Butter Poached Lobster	19
<b>CREAMY CLAM CHOWDER</b> Fresh Littleneck Clams, Oyster Crackers	15
<b>FRENCH ONION</b> Brandy & Aged Swiss	16
<b>CRISP ICEBERG "WEDGE" <i>gfm</i></b>	
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	17
<b>BEET SALAD <i>gfm</i></b> Goat Cheese Mousse, Orange, Frisee, Toasted Almonds	17
<b>OCEAN PRIME HOUSE SALAD <i>gfm</i></b>	
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	16
<b>CAESAR SALAD <i>gfm</i></b> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	16
<b>CHOP CHOP SALAD <i>gfm</i></b>	
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	17
<b>SHELLFISH "COBB" SALAD <i>gfm</i></b> Bacon, Egg, Blue Cheese, Gourmet Dressing	28



## SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	55
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	51
BRANZINO	Artichoke, Broccolini, Celery Root Purée, Lemon Caper Jus	53
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	51
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	53
ATLANTIC COD <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	54
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	66
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	56
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette	60

## CHICKEN & CHOPS *gfm*

FREEBIRD FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	39
VANDE ROSE FARMS PORK*	Heritage Chop, Cider Cabbage, Bacon, Sherry Reduction	47
LAMB CHOPS*	Two Double Bone Chops, Roasted Garlic Thyme Jus	61

## 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*	61	BLACK TRUFFLE BUTTER	11
12 OZ BONE-IN FILET*	66	AU POIVRE	10
14 OZ NEW YORK STRIP*	61	MAYTAG BLUE CHEESE CRUST	9
16 OZ RIBEYE*	65	OSCAR STYLE	14
		GARLIC SHRIMP SCAMPI	17
		LOBSTER TAIL	32

## 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
LOADED BAKED POTATO <i>gfm</i>	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
TWICE BAKED	16	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	16	SAUTÉED MUSHROOMS <i>gfm</i>	16
WHIPPED POTATOES <i>gfm</i>	15	BLACK TRUFFLE MAC & CHEESE	19

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	45
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GENERAL MANAGER TYLER MANISCALCO | EXECUTIVE CHEF STEVE ACKNER

PRIVATE DINING ROOMS AVAILABLE

Call 617.670.1345 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.

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## 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>

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## 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

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*gfm* CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST

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## 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

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