

COCKTAILS

BERRIES & BUBBLES Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon Juice, Domaine Chandon Brut, Dry Ice Smoke	18	PRIME MANHATTAN Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	18
CUCUMBER GIMLET Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice	17	OLD FASHIONED Russell's Reserve 10 Year Bourbon, Aperol, Angostura Bitters	17
HOT & DIRTY MARTINI Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives	19	PINEAPPLE PICANTE Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters	16

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP	
EAST COAST 27 WEST COAST	31	COCKTAIL	25
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	25
WHITE TRUFFLE CAVIAR DEVEILED 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
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	27
PRIME STEAK TARTARE* Capers, Shallots, Crostini	23

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	24
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	29
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	27
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	27
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	18
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	22
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	27

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	18
FRENCH ONION Brandy & Aged Swiss	15
CRISP ICEBERG "WEDGE" <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	17
BEET 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	18
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	26

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.



SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	54
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	57
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	51
BRANZINO	Artichoke, Broccolini, Celery Root Puree, Lemon Caper Jus	52
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	49
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	68
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	52
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	56
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	59

CHICKEN & CHOPS *gfm*

ASHLEY FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	41
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	49
COLORADO LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	58

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	56	BÉARNAISE SAUCE	9
10 OZ FILET MIGNON	60	BLACK TRUFFLE BUTTER	9
12 OZ BONE-IN FILET	64	AU POIVRE	8
14 OZ NEW YORK STRIP	58	MAYTAG BLUE CHEESE CRUST	9
16 OZ RIBEYE	64	OSCAR STYLE	14
		GARLIC SHRIMP SCAMPI	17
		ADD A TAIL	33

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	15	BACON CREAMED SPINACH	17
PARMESAN TRUFFLE FRIES	16	MISO-CHILI ROASTED BROCCOLI	13
LOADED BAKED POTATO <i>gfm</i>	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
TWICE BAKED	16	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	16	SAUTÉED MUSHROOMS <i>gfm</i>	15
WHIPPED POTATOES <i>gfm</i>	15	BLACK TRUFFLE MAC & CHEESE	19

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	44
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GENERAL MANAGER MICHAEL KOPOIAN | EXECUTIVE CHEF NICHOLAS PRATT

PRIVATE DINING ROOMS AVAILABLE Call 407.781.4880 to reserve for your occasion.

For parties of 8 or more, we suggest a gratuity of 20% at the discretion of the guest.

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.