

COCKTAILS

BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,
Marinated Blackberries, Fresh Lemon Juice,
Domaine Chandon Brut, Dry Ice Smoke 18

CUCUMBER GIMLET

Bombay Sapphire Gin, Muddled Fresh
Cucumber, Fresh Lime Juice 16

HOT & DIRTY MARTINI

Olive Oil Infused Belvedere Vodka,
Calabrian Chili Blue Cheese Stuffed
Castelvetrano Olives 19

PRIME MANHATTAN

Woodford Reserve, Carpano Antica
Vermouth, Amaro Nonino, Rosemary
Grapefruit Peppercorn Bitters 18

OLD FASHIONED

Russell's Reserve 10 Year Bourbon,
Aperol, Angostura Bitters 17

PINEAPPLE PICANTE

Pineapple Infused Don Julio Blanco,
Picante, Fresh Lemon Juice, Orange Bitters 16

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*
EAST COAST 26
CHILLED CRAB MEAT COCKTAIL 27

JUMBO SHRIMP COCKTAIL 27
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
DEVILED EGGS *gfm* 20

"SURF N TURF"* *gfm*
Scallops, Braised Short Rib, Gremolata 28

SHRIMP SAUTÉ *gfm*
Tabasco Cream Sauce 27

JUMBO LUMP CRAB CAKE
Sweet and Sour Slaw,
Horseradish Mustard Aioli 27

PRIME STEAK TARTARE*
Capers, Shallots, Crostini 24

SUSHI

PRIME ROLL*
Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 23

OCEAN ROLL* *gfm*
1 Tuna, Salmon, Hamachi,
Avocado, Chili Garlic Oil 29

DYNAMITE ROLL
Tempura Shrimp, Spicy Mayo,
Sesame Seeds 26

SPICY TUNA*
Avocado, Scallion, Jalapeño, Shiso 28

VEGETABLE ROLL
Soy Paper, Crispy Asparagus, Avocado,
Daikon, Mango, Sesame Lime Vinaigrette 18

HAMACHI CRUDO* *gfm*
Pickled Mango, Sweet Peppers,
Cilantro, Sesame Ginger Vinaigrette 22

AHI TUNA TARTARE*
Avocado, Ginger Ponzu, Sesame Seeds 24

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 19

FRENCH ONION Brandy & Aged Swiss 14

CRISP ICEBERG "WEDGE" *gfm*
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 16

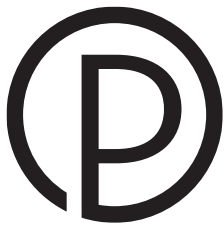
OCEAN PRIME HOUSE SALAD *gfm*
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 15

BEET SALAD *gfm* Goat Cheese Mousse, Orange, Frisee, Toasted Almonds 17

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 16

CHOP CHOP SALAD *gfm*
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 16

SHELLFISH "COBB" SALAD *gfm* Bacon, Egg, Blue Cheese, Gourmet Dressing 29



SEAFOOD

BLACKENED TEXAS RED FISH <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	48
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	51
BRANZINO	Artichoke, Broccolini, Celery Root Puree, Lemon Caper Jus	49
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	52
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	51
ORA KING SALMON <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	52
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 Puree, Truffle Vinaigrette	59

CHICKEN & CHOPS *gfm*

GERBER FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	38
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

		BÉARNAISE SAUCE	8
8 OZ FILET MIGNON	56	BLACK TRUFFLE BUTTER	10
10 OZ FILET MIGNON	60	AU POIVRE	10
12 OZ BONE-IN FILET	63	MAYTAG BLUE CHEESE CRUST	9
14 OZ NEW YORK STRIP	58	OSCAR STYLE	17
16 OZ RIBEYE	63	GARLIC SHRIMP SCAMPI	18

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	16
PARMESAN TRUFFLE FRIES	14	MISO-CHILI ROASTED BROCCOLI	15
LOADED BAKED POTATO <i>gfm</i>	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	17
TWICE BAKED	17	CHOPHOUSE CORN <i>gfm</i>	16
SMOKED GOUDA TATER TOTS	15	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 ETHAN DELK | EXECUTIVE CHEF CHARLIE TKACIK

PRIVATE DINING ROOMS AVAILABLE

Call 214.965.0440 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.