

## 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 17

### 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 18

## ON ICE *gfm*

### OYSTERS ON THE HALF SHELL\*

EAST COAST 28 | WEST COAST 32

CHILLED CRAB MEAT COCKTAIL 30

### JUMBO SHRIMP

COCKTAIL 29

### CHILLED WHOLE

MAINE LOBSTER 58

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

## APPETIZERS

### SONOMA GOAT

CHEESE RAVIOLI  
Golden Oak Mushrooms 23

### POINT JUDITH CALAMARI

Sweet Chili Sauce 25

### WHITE TRUFFLE

CAVIAR DEVEILED EGGS *gfm* 18

### "SURF N TURF"\* *gfm*

Scallops, Braised Short Rib, Gremolata 29

### SHRIMP SAUTÉ *gfm*

Tabasco Cream Sauce 25

### JUMBO LUMP CRAB CAKE

Sweet and Sour Slaw,  
Horseradish Mustard Aioli 28

### PRIME STEAK TARTARE\*

Capers, Shallots, Crostini 27

## SUSHI

### PRIME ROLL\*

Tempura Shrimp, Cream Cheese,  
Scallion, Beef Carpaccio 24

### OCEAN ROLL\* *gfm*

#1 Tuna, Salmon, Hamachi,  
Avocado, Chili Garlic Oil 28

### 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 20

### AHI TUNA TARTARE\*

Avocado, Ginger Ponzu, Sesame Seeds 25

### HAMACHI CRUDO\* *gfm*

Pickled Mango, Sweet Peppers,  
Cilantro, Sesame Ginger Vinaigrette 26

## SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 18

FRENCH ONION Brandy & Aged Swiss 14

### CRISP ICEBERG "WEDGE" *gfm*

Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 17

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

### OCEAN PRIME HOUSE SALAD *gfm*

Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 16

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 17

### CHOP CHOP SALAD *gfm*

Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 17

SHELLFISH "COBB" SALAD *gfm* Bacon, Egg, Blue Cheese, Gourmet Dressing 28



## SEAFOOD

TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	53
BRANZINO	Artichoke, Broccolini, Celery Root Puree, Lemon Caper Jus	52
BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	49
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	53
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	54
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	59
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	66
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	57
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	60

## CHICKEN & CHOPS *gfm*

RED BIRD FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	39
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	49
COLORADO LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	63

## PRIME STEAKS\* AND ACCESSORIES *gfm*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	61	BÉARNAISE SAUCE	9
10 OZ FILET MIGNON	64	BLACK TRUFFLE BUTTER	12
12 OZ BONE-IN FILET	67	AU POIVRE	10
14 OZ NEW YORK STRIP	64	MAYTAG BLUE CHEESE CRUST	10
16 OZ RIBEYE	67	OSCAR STYLE	16
		GARLIC SHRIMP SCAMPI	17

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	18	ASPARAGUS & HOLLANDAISE <i>gfm</i>	17
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	16
PARMESAN TRUFFLE FRIES	16	MISO-CHILI ROASTED BROCCOLI	15
LOADED BAKED POTATO <i>gfm</i>	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	17
TWICE BAKED	15	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	15	SAUTÉED MUSHROOMS <i>gfm</i>	16
WHIPPED POTATOES <i>gfm</i>	15	BLACK TRUFFLE MAC & CHEESE	18

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	44
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GENERAL MANAGER TRAVIS CUSACK | EXECUTIVE CHEF BRADLEY O'BRIEN

PRIVATE DINING ROOMS AVAILABLE

Call 303.825.3663 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.