

COCKTAILS

BERRIES & BUBBLES Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon Juice, Domaine Chandon Brut, Dry Ice Smoke	19	PRIME MANHATTAN Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	17
CUCUMBER GIMLET Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice	16	OLD FASHIONED Woody Creek Bourbon, Aperol, Angostura Bitters	17
HOT & DIRTY MARTINI Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives	20	PINEAPPLE PICANTE Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters	18

ON ICE *gfm*

OYSTERS ON THE HALF SHELL* EAST COAST 27 WEST COAST 33		JUMBO SHRIMP COCKTAIL	29
CHILLED CRAB MEAT COCKTAIL	28	CHILLED WHOLE MAINE LOBSTER	58

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

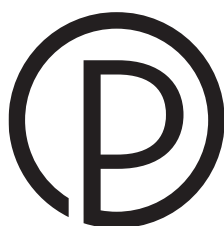
SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	23
POINT JUDITH CALAMARI Sweet Chili Sauce	25
WHITE TRUFFLE DEVILED EGGS <i>gfm</i>	18
"SURF N TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	29
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	26
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	28
PRIME STEAK TARTARE* Capers, Shallots, Crostini	27

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	25
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	28
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	25
SPICY TUNA* <i>gfm</i> 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	26
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	27

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	19
FRENCH ONION Brandy & Aged Swiss	15
CRISP ICEBERG "WEDGE" <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	16
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	15
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	15
CHOP CHOP SALAD <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	17
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	29



SEAFOOD

TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	53
BRANZINO	Artichoke, Broccoli, Celery Root Puree, Lemon Caper Jus	53
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	56
FLORIDA GROUPER	<i>gfm</i> Lobster, Gnocchi, Spring Peas, Lemon Jus	61
TWIN LOBSTER TAILS	<i>gfm</i> Asparagus, Drawn Butter	65
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	59
CHILEAN SEA BASS	<i>gfm</i> Broccoli, Pearl Onion, Potato Puree, Truffle Vinaigrette	61

CHICKEN & CHOPS *gfm*

RED BIRD FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	42
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	49
COLORADO LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	62

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	59	BÉARNAISE SAUCE	10
10 OZ FILET MIGNON	64	BLACK TRUFFLE BUTTER	11
12 OZ BONE-IN FILET	68	AU POIVRE	11
14 OZ NEW YORK STRIP	63	MAYTAG BLUE CHEESE CRUST	9
16 OZ RIBEYE	67	OSCAR STYLE	16
		GARLIC SHRIMP SCAMPI	17
		LOBSTER TAIL	34

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	18	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	17	BACON CREAMED SPINACH	16
PARMESAN TRUFFLE FRIES	15	MISO-CHILI ROASTED BROCCOLI	14
LOADED BAKED POTATO <i>gfm</i>	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	17
TWICE BAKED	16	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	16	SAUTÉED MUSHROOMS <i>gfm</i>	17
WHIPPED POTATOES <i>gfm</i>	16	BLACK TRUFFLE MAC & CHEESE	19

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	46
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GENERAL MANAGER JOHN WITMER | EXECUTIVE CHEF RYAN FINNEGAN

PRIVATE DINING ROOMS AVAILABLE

Call 303.552.3000 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.