

## COCKTAILS

<b>BERRIES &amp; BUBBLES</b> Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon Juice, Domaine Chandon Brut, Dry Ice Smoke	17	<b>PRIME MANHATTAN</b> Woodford Reserve Private Selection, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	18
<b>CUCUMBER GIMLET</b> Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice	15	<b>OLD FASHIONED</b> Russell's Reserve 10 Year, Aperol, Angostura Bitters	17
<b>HOT &amp; DIRTY MARTINI</b> Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives	18	<b>PINEAPPLE PICANTE</b> Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters	17

## ON ICE *gfm*

<b>OYSTERS ON THE HALF SHELL*</b>		<b>JUMBO SHRIMP COCKTAIL</b>	24
EAST COAST 23   WEST COAST	27	<b>CHILLED WHOLE MAINE LOBSTER</b>	58
<b>CHILLED CRAB MEAT COCKTAIL</b>	25		

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

## APPETIZERS

<b>SONOMA GOAT CHEESE RAVIOLI</b> Golden Oak Mushrooms	20
<b>POINT JUDITH CALAMARI</b> Sweet Chili Sauce	21
<b>WHITE TRUFFLE CAVIAR DEVILED EGGS</b> <i>gfm</i>	18
<b>"SURF N TURF"*</b> <i>gfm</i> Scallops, Braised Short Rib, Gremolata	24
<b>SHRIMP SAUTÉ</b> <i>gfm</i> Tabasco Cream Sauce	25
<b>JUMBO LUMP CRAB CAKE</b> Sweet and Sour Slaw, Horseradish Mustard Aioli	26
<b>PRIME STEAK TARTARE*</b> Capers, Shallots, Crostini	24
<b>AHI TUNA TARTARE*</b> Avocado, Ginger Ponzu, Sesame Seeds	23

## SUSHI

<b>PRIME ROLL*</b> Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	24
<b>OCEAN ROLL*</b> <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	25
<b>DYNAMITE ROLL</b> Tempura Shrimp, Spicy Mayo, Sesame Seeds	23
<b>SPICY TUNA*</b> <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	25
<b>VEGETABLE ROLL</b> Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	19
<b>HAMACHI CRUDO*</b> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	24

## SOUPS & SALADS

<b>LOBSTER BISQUE</b> Butter Poached Lobster	18
<b>FRENCH ONION</b> Brandy & Aged Swiss	14
<b>CRISP ICEBERG "WEDGE"</b> <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	16
<b>BEET SALAD</b> <i>gfm</i> Goat Cheese Mousse, Orange, Frisee, Toasted Almonds	17
<b>OCEAN PRIME HOUSE SALAD</b> <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	15
<b>CAESAR SALAD</b> <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	15
<b>CHOP CHOP SALAD</b> <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	16
<b>SHELLFISH "COBB" SALAD</b> <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	26



## SEAFOOD

TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	46
BRANZINO	Artichoke, Broccolini, Celery Root Puree, Lemon Caper Jus	49
BLACKENED SNAPPER	<i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	46
SEA SCALLOPS*	<i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	48
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	51
FLORIDA GROUPER	<i>gfm</i> Lobster, Gnocchi, Spring Peas, Lemon Jus	53
TWIN LOBSTER TAILS	<i>gfm</i> Asparagus, Drawn Butter	61
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	55
CHILEAN SEA BASS	<i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	54

## CHICKEN & CHOPS *gfm*

MILLER FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	37
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	46
COLORADO LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	59

## PRIME STEAKS\* AND ACCESSORIES *gfm*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	52	BÉARNAISE SAUCE	8
10 OZ FILET MIGNON	58	BLACK TRUFFLE BUTTER	10
12 OZ BONE-IN FILET	61	AU POIVRE	8
14 OZ NEW YORK STRIP	57	MAYTAG BLUE CHEESE CRUST	9
16 OZ RIBEYE	61	OSCAR STYLE	14
		GARLIC SHRIMP SCAMPI	15
		LOBSTER TAIL	29

## SIDES

JALAPEÑO AU GRATIN	<i>gfm</i> 16	ASPARAGUS & HOLLANDAISE	<i>gfm</i> 15
ROASTED GARLIC MASHED	<i>gfm</i> 16	BACON CREAMED SPINACH	14
PARMESAN TRUFFLE FRIES	14	MISO-CHILI ROASTED BROCCOLI	13
LOADED BAKED POTATO	<i>gfm</i> 15	ROASTED BRUSSELS SPROUTS	<i>gfm</i> 16
TWICE BAKED	15	CHOPHOUSE CORN	<i>gfm</i> 14
SMOKED GOUDA TATER TOTS	15	SAUTÉED MUSHROOMS	<i>gfm</i> 15
WHIPPED POTATOES	<i>gfm</i> 15	BLACK TRUFFLE MAC & CHEESE	17

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	42
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GENERAL MANAGER SARAH LEAMER | EXECUTIVE CHEF JULIO JUAREZ

PRIVATE DINING ROOMS AVAILABLE

Call 816.600.0630 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.