

MIMOSA BOTTLE SERVICE

Piper Heidsieck, Orange Juice, Guava, Pomegranate Chinato 110

<p>PEACH BELLINI Giuliana Riondo Prosecco, White Peach Nectar, Lemon Juice 16</p> <p>TEQUILA SOUR Don Julio Reposado Tequila, Velvet Falernum, Grapefruit & Lime Juice, Orange Bitters 20</p>	<p>CITRUS RHUBARB MIMOSA Giffard Rhubarbe, Fresh Orange Juice, Dry Curacao 18</p> <p>BLOODY MARY House Made Pepper Infused Vodka, Shrimp Cocktail, Cornichons 25</p>
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ON ICE *gfm*

“SMOKING” SHELLFISH TOWER* Custom Built *Mkt*

OYSTERS ON THE HALF SHELL*	JUMBO SHRIMP COCKTAIL 29
EAST COAST 29 WEST COAST 32	DRESSED WHOLE MAINE LOBSTER 64
CHILLED CRAB MEAT COCKTAIL 29	CHILLED KING CRAB LEGS <i>Mkt</i>

CAVIAR & VODKA

Traditional accoutrements

PETROSSIAN ROYAL BAIKA \$125 per oz. | PETROSSIAN ROYAL KALUGA \$175 per oz.
GREY GOOSE 70 BELVEDERE 80

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	24
POINT JUDITH CALAMARI Sweet Chili Sauce	28
JUMBO LUMP CRAB CAKE Kale, Pickled Fennel, Horseradish Mustard Aioli	29
WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i>	24
“SURF N TURF”* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	32
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	28
PRIME STEAK TARTARE* Capers, Shallots, Crostini	26

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	24
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	31
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	29
SPICY TUNA* Spicy Tuna, Cucumber, Scallion, Tempura Fried	29
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	23
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	29
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sriracha Ginger Vinaigrette	24
NIGIRI* <i>Caviar, Gold Leaf, Chives</i> Salmon Belly	9 ea.
No. 1 Ahi Tuna	11 ea.
A-5 Wagyu	17 ea.

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	20
FRENCH ONION Brandy & Aged Swiss	18
CRISP ICEBERG “WEDGE” <i>gfm</i> Candied Bacon, Egg, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	19
OCEAN PRIME HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	18
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	18
CHOP CHOP SALAD <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	19

GENERAL MANAGER BRYAN GRAHAM | EXECUTIVE CHEF EUGENIO REYES

PRIVATE DINING ROOMS AVAILABLE Call 702.529.4770 to reserve for your occasion.



BRUNCH

LOBSTER TOAST Avocado Pea Purée, Pea Shoots, Sunny Side Egg	36
TRUFFLE OMELET Mushrooms, Camembert, Arugula, Roasted Tomato, Asparagus, Garlic Croutons	32
CRABCAKE EGGS BENEDICT Toasted English Muffin, Maryland Crab, Poached Eggs, Hollandaise	37
BRIOCHE FRENCH TOAST Cinnamon Sugar Whipped Mascarpone, Sausage, Maple Syrup	28
SHORT RIB SURF & TURF Lobster, Gouda Potato Cake, Poached Egg, Hollandaise	36
SMOKED SALMON LATKE Tomato, Hard Boiled Egg, Arugula, Caviar, Chive Sour Cream	33
PRIME STEAK & EGG 6oz NY Strip, Poached Egg, Crispy Potatoes, Citrus Truffle Vinaigrette	42
BLACKENED SALMON SALAD Basil Poppyseed Dressing, Goat Cheese, Spiced Walnuts, Strawberries, Grapes, Cantaloupe	29
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	29

WARM CINNAMON BREAD, Cream Cheese Icing 16

SEAFOOD

BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	38
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	29
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	34
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	26
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette	43
LOBSTER LINGUINE Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	58

SANDWICH COMBINATIONS

Served with choice of fries, house salad or cup of French onion soup.

CRISPY FISH SANDWICH Flash-Fried, Tillamook Cheddar Cheese, Cabbage Slaw, Tartar Sauce	20
PRIME CHEESEBURGER* Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	22
MARYLAND CRAB MELT Tillamook Cheddar Cheese, New England Tartar Sauce	21

SIDES

CANDIED BACON	12	JALAPEÑO AU GRATIN <i>gfm</i>	18
TRUFFLED POTATOES	13	ROASTED BRUSSELS SPROUTS <i>gfm</i>	19
BREAKFAST SAUSAGE	11	PARMESAN TRUFFLE FRIES	17
SEASONAL FRUIT	13	BACON CREAMED SPINACH	17

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 48

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.