

## 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	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

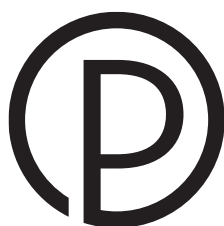
SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	24
POINT JUDITH CALAMARI Sweet Chili Sauce	28
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	29
WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i>	24
“SURF N TURF”* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	32
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	29
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* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	29
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	23
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 Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	19
SHELLFISH “COBB” SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	31



## SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	51
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	51
BRANZINO	Artichoke, Broccoli, Celery Root Purée, Lemon Caper Jus	53
ALASKAN HALIBUT <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	56
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	55
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	74
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	58
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	59
CHILEAN SEA BASS <i>gfm</i>	Broccoli, Pearl Onion, Potato Purée, Truffle Vinaigrette	62
RED KING CRAB LEGS <i>gfm</i>	Asparagus, Drawn Butter	<i>Mkt</i>

## CHICKEN & CHOPS *gfm*

ROASTED CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	45
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	54
COLORADO LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	65

## PRIME STEAKS *gfm*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	64
10 OZ FILET MIGNON	70
12 OZ BONE-IN FILET	73
14 OZ NEW YORK STRIP	69
16 OZ RIBEYE	72
32 OZ BONE-IN RIBEYE	110
16 OZ DRY AGED WAGYU STRIP	125

## ACCESSORIES *gfm*

BÉARNAISE SAUCE	10
BLACK TRUFFLE BUTTER	12
AU POIVRE	11
MAYTAG BLUE CHEESE CRUST	11
OSCAR STYLE	23
GARLIC SHRIMP SCAMPI	19
LOBSTER TAIL	33
ROSSINI	29

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	18	ASPARAGUS & HOLLANDAISE <i>gfm</i>	18
ROASTED GARLIC MASHED <i>gfm</i>	17	BACON CREAMED SPINACH	17
PARMESAN TRUFFLE FRIES	16	MISO-CHILI ROASTED BROCCOLI	17
LOADED BAKED POTATO <i>gfm</i>	18	ROASTED BRUSSELS SPROUTS <i>gfm</i>	19
TWICE BAKED	18	CHOPHOUSE CORN <i>gfm</i>	17
SMOKED GOUDA TATER TOTS	16	SAUTÉED MUSHROOMS <i>gfm</i>	18
WHIPPED POTATOES <i>gfm</i>	16	BLACK TRUFFLE MAC & CHEESE	21

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