
ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	32
EAST COAST	29	CHILLED WHOLE	
WEST COAST	33	MAINE LOBSTER	62
CHILLED CRAB		"SMOKING" SHELLFISH	
MEAT COCKTAIL	31	TOWER* Custom Built	<i>Mkt</i>

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI	Golden Oak Mushrooms	28
POINT JUDITH CALAMARI	Sweet Chili Sauce	31
WHITE TRUFFLE CAVIAR DEVILED EGGS	<i>gfm</i>	23
SHRIMP SAUTÉ	<i>gfm</i> Tabasco Cream Sauce	32
"SURF N TURF"*	<i>gfm</i> Scallops, Braised Short Rib, Gremolata	35
AHI TUNA TARTARE*	Avocado, Ginger Ponzu, Sesame Seeds	32
JUMBO LUMP CRAB CAKE	Sweet and Sour Slaw, Horseradish Mustard Aioli	33
PRIME STEAK TARTARE*	Capers, Shallots, Crostini	29

SUSHI

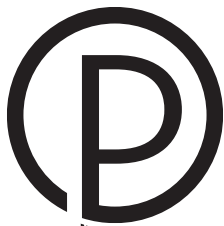
PRIME ROLL*	Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	27
OCEAN ROLL*	<i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	33
DYNAMITE ROLL	Tempura Shrimp, Spicy Mayo, Sesame Seeds	31
SPICY TUNA*	<i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	32
VEGETABLE ROLL		
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette		25
HAMACHI CRUDO*	<i>gfm</i>	
Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette		28
NIGIRI*		
Salmon Belly, Mango Tobiko Relish		9 ea.
#1 Tuna, Serrano, Scallion, Cilantro		11 ea.
A5, Caviar, Gold Leaf		17 ea.

SOUPS & SALADS

LOBSTER BISQUE	Butter Poached Lobster	25
FRENCH ONION	Brandy & Aged Swiss	21
CRISP ICEBERG "WEDGE"	<i>gfm</i>	
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing		18
BEEF SALAD	<i>gfm</i> Goat Cheese Mousse, Orange, Frisee, Toasted Almonds	19
OCEAN PRIME HOUSE SALAD	<i>gfm</i>	
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette		19
CAESAR SALAD	<i>gfm</i>	
Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons		19
CHOP CHOP SALAD	<i>gfm</i>	
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing		20

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.



ENTRÉE SALADS

BLACKENED SALMON* SALAD <i>gfm</i> Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing	33
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	34
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	29
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	28
SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing	37
PRIME NY STRIP* SALAD <i>gfm</i> Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette	36

SANDWICH COMBINATIONS

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

BLACKENED FISH SANDWICH Chef's Fresh Selection, Blackened, Jalapeño Corn Tartar, Lettuce, Tomato	23
PRIME CHEESEBURGER* Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	22
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Jalapeño Corn Tartar	21

CHEF'S SPECIALTIES

POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	34
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	38
BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	37
MURRAY'S FARMS CHICKEN <i>gfm</i> Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	29
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette	47
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	37
8 OZ FILET MIGNON* <i>gfm</i> Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	56

PRIME STEAKS *gfm*

All steaks are seasoned and broiled at 1200 degrees

10 OZ FILET MIGNON	71
12 OZ BONE-IN FILET	74
14 OZ NEW YORK STRIP	70
16 OZ RIBEYE	72

ACCESSORIES *gfm*

BÉARNAISE SAUCE	9
BLACK TRUFFLE BUTTER	12
MAYTAG BLUE CHEESE CRUST	10
GARLIC SHRIMP SCAMPI	19

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	18	BACON CREAMED SPINACH	18
PARMESAN TRUFFLE FRIES	18	MISO-CHILI ROASTED BROCCOLI	17
SMOKED GOUDA TATER TOTS	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	19
WHIPPED POTATOES <i>gfm</i>	18	SAUTÉED MUSHROOMS <i>gfm</i>	18

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