

COCKTAILS

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| 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 | 18 |
| CUCUMBER GIMLET Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice | 17 | OLD FASHIONED Russell's Reserve 10 Year Bourbon, Aperol, Angostura Bitters | 18 |
| HOT & DIRTY MARTINI Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives | 19 | PINEAPPLE PICANTE Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters | 17 |

ON ICE *gfm*

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| OYSTERS ON THE HALF SHELL* | | JUMBO SHRIMP COCKTAIL | 26 |
| EAST COAST | 27 | WEST COAST | 31 |
| CHILLED CRAB MEAT COCKTAIL | 27 | CHILLED WHOLE MAINE LOBSTER | 59 |

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

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| SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms | 22 |
| POINT JUDITH CALAMARI Sweet Chili Sauce | 25 |
| WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i> | 19 |
| "SURF N TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gremolata | 29 |
| SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce | 27 |
| JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli | 28 |
| PRIME STEAK TARTARE* Capers, Shallots, Crostini | 24 |

SUSHI

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| PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio | 25 |
| OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil | 29 |
| DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds | 27 |
| SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso | 28 |
| VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette | 20 |
| HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette | 23 |
| AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds | 27 |

SOUPS & SALADS

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| LOBSTER BISQUE Butter Poached Lobster | 18 |
| FRENCH ONION Brandy & Aged Swiss | 16 |
| CRISP ICEBERG "WEDGE" <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing | 18 |
| 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 | 17 |
| CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons | 17 |
| CHOP CHOP SALAD <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing | 18 |
| SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing | 27 |

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.



SEAFOOD

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| BLACKENED SNAPPER <i>gfm</i> | Corn Spoon Bread, Swiss Chard, Corn Emulsion | 56 |
| FLORIDA GROUPER <i>gfm</i> | Lobster, Gnocchi, Spring Peas, Lemon Jus | 57 |
| TERIYAKI SALMON* | Shiitake Sticky Rice, Soy Butter Sauce | 51 |
| BRANZINO | Artichoke, Broccolini, Celery Root Puree, Lemon Caper Jus | 53 |
| AHI TUNA* | Mango, Avocado, Cashews, Spicy Sesame Soy Glaze | 49 |
| TWIN LOBSTER TAILS <i>gfm</i> | Asparagus, Drawn Butter | 69 |
| SEA SCALLOPS* <i>gfm</i> | Parmesan Risotto, English Peas, Citrus Vinaigrette | 52 |
| LOBSTER LINGUINE | Roasted Tomato Butter, Arugula, Chili Flake, Parmesan | 57 |
| CHILEAN SEA BASS <i>gfm</i> | Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette | 59 |

CHICKEN & CHOPS *gfm*

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| ASHLEY 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 | 59 |

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

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| 8 OZ FILET MIGNON | 56 | BÉARNAISE SAUCE | 9 |
| 10 OZ FILET MIGNON | 62 | BLACK TRUFFLE BUTTER | 9 |
| 12 OZ BONE-IN FILET | 66 | AU POIVRE | 8 |
| 14 OZ NEW YORK STRIP | 59 | MAYTAG BLUE CHEESE CRUST | 9 |
| 16 OZ RIBEYE | 65 | OSCAR STYLE | 15 |
| | | GARLIC SHRIMP SCAMPI | 17 |
| | | ADD A TAIL | 33 |

SIDES

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

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 44

GENERAL MANAGER MICHAEL KOPOIAN | EXECUTIVE CHEF NICHOLAS PRATT

PRIVATE DINING ROOMS AVAILABLE Call 407.781.4880 to reserve for your occasion.

For parties of 8 or more, we suggest a gratuity of 20% at the discretion of the guest.