
ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	28
EAST COAST	28	CHILLED WHOLE	
WEST COAST	32	MAINE LOBSTER	58
CHILLED CRAB		"SMOKING" SHELLFISH	
MEAT COCKTAIL	27	TOWER* Custom Built	<i>Mkt</i>

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	22
POINT JUDITH CALAMARI Sweet Chili Sauce	27
WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i>	20
"SURF N TURF" * <i>gfm</i> Scallops, Braised Short Rib, Gremolata	29
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	28
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	27
PRIME STEAK TARTARE* Capers, Shallots, Crostini	27

SUSHI

PRIME ROLL*	
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	25
OCEAN ROLL* <i>gfm</i>	
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	28
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	22
AHI TUNA TARTARE*	
Avocado, Ginger Ponzu, Sesame Seeds	26

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	19
FRENCH ONION Brandy & Aged Swiss	16
CRISP ICEBERG "WEDGE" <i>gfm</i>	
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	16
BEEF SALAD <i>gfm</i> Goat Cheese Mousse, Orange, Frisee, Toasted Almonds	17
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	16
CHOP CHOP SALAD <i>gfm</i>	
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	18

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	28
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	25
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	21
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	24
SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Blue Cheese, Gourmet Dressing	29
PRIME NY STRIP* SALAD <i>gfm</i> Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette	29

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, Jalapeño Corn Tartar	19
PRIME CHEESEBURGER* Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	20
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Jalapeño Corn Tartar	20

CHEF'S SPECIALTIES

POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	28
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	31
BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	27
GERBER FARMS CHICKEN <i>gfm</i> Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	19
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	36
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	28
8 OZ FILET MIGNON* <i>gfm</i> Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	46

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	17
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	17
PARMESAN TRUFFLE FRIES	15	MISO-CHILI ROASTED BROCCOLI	15
SMOKED GOUDA TATER TOTS	15	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
WHIPPED POTATOES <i>gfm</i>	15	SAUTÉED MUSHROOMS <i>gfm</i>	16

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