

COCKTAILS

BERRIES & BUBBLES		PRIME MANHATTAN	
Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon Juice, Domaine Chandon Brut, Dry Ice Smoke	18	Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	17
CUCUMBER GIMLET		SPICED OLD FASHIONED	
Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice	16	Woodford Reserve, Infused with Orange Zest & Bada-Bing Cherries	16
HOT & DIRTY MARTINI		PINEAPPLE PICANTE	
Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives	20	Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters	17

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	
EAST COAST	27	WEST COAST	33
CHILLED CRAB MEAT COCKTAIL		CHILLED WHOLE MAINE LOBSTER	
	26		58

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI	
Golden Oak Mushrooms	20
POINT JUDITH CALAMARI	
Sweet Chili Sauce	23
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	26
JUMBO LUMP CRAB CAKE	
Sweet and Sour Slaw, Horseradish Mustard Aioli	27
PRIME STEAK TARTARE*	
Capers, Shallots, Crostini	23

SUSHI

SPICY TUNA* <i>gfm</i>	
Avocado, Scallion, Jalapeño, Shiso	25
SOMERSET ROLL*	
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	22
OCEAN ROLL * <i>gfm</i>	
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	26
VEGETABLE ROLL	
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	19
DYNAMITE ROLL	
Tempura Shrimp, Spicy Mayo, Sesame Seeds	24
AHI TUNA TARTARE*	
Avocado, Ginger Ponzu, Sesame Seeds	27
HAMACHI CRUDO * <i>gfm</i>	
Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	24

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	18
FRENCH ONION Brandy & Aged Swiss	17
CRISP ICEBERG "WEDGE" <i>gfm</i>	
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	17
BEEF 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	15
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	17
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	28



SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	53
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	47
BRANZINO	Artichoke, Broccolini, Celery Root Puree, Lemon Capers Jus	48
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	54
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	49
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	49
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	65
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	54
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	59

CHICKEN & CHOPS *gfm*

GERBER FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	37
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

8 OZ FILET MIGNON	56	BÉARNAISE SAUCE	7
10 OZ FILET MIGNON	61	BLACK TRUFFLE BUTTER	9
12 OZ BONE-IN FILET	63	AU POIVRE	9
14 OZ NEW YORK STRIP	58	MAYTAG BLUE CHEESE CRUST	8
16 OZ RIBEYE	64	OSCAR STYLE	14
		GARLIC SHRIMP SCAMPI	17
		LOBSTER TAIL	32

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	14
PARMESAN TRUFFLE FRIES	15	MISO-CHILI ROASTED BROCCOLI	14
LOADED BAKED POTATO <i>gfm</i>	15	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
TWICE BAKED	15	CHOPHOUSE CORN <i>gfm</i>	16
SMOKED GOUDA TATER TOTS	13	SAUTÉED MUSHROOMS <i>gfm</i>	15
WHIPPED POTATOES <i>gfm</i>	15	BLACK TRUFFLE MAC & CHEESE	18

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 42

GENERAL MANAGER CHRIS CANTORE | EXECUTIVE CHEF CHRIS MAYER

PRIVATE DINING ROOMS AVAILABLE

Call 248.458.0500 and let our culinary team prepare the perfect menu for your special occasion.

*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.