

COCKTAILS

BERRIES & BUBBLES			
Belvedere Organic Lemon & Basil Vodka,			
Marinated Blackberries, Fresh Lemon Juice,			
Piper Sonoma Brut, Dry Ice Smoke	20		
CUCUMBER GIMLET			
Bombay Sapphire Gin, Muddled Fresh			
Cucumber, Fresh Lime Juice	17		
HOT & DIRTY MARTINI			
Olive Oil Infused Belvedere Vodka,			
Calabrian Chili Blue Cheese Stuffed			
Castelvetrano Olives	21		
PRIME MANHATTAN			
Woodford Reserve, Carpano Antica			
Vermouth, Amaro Nonino, Rosemary			
Grapefruit Peppercorn Bitters		19	
OLD FASHIONED			
Russell's Reserve 10 Year Bourbon,			
Aperol, Angostura Bitters		17	
PINEAPPLE PICANTE			
Pineapple Infused Don Julio Blanco,			
Picante, Fresh Lemon Juice, Orange Bitters		18	

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	26
EAST COAST	28 WEST COAST	32	
CHILLED CRAB MEAT COCKTAIL		27	
		CHILLED WHOLE MAINE LOBSTER	58
		CHILLED KING CRAB LEGS	Mkt
"SMOKING" SHELLFISH TOWER* Custom Built Mkt			

APPETIZERS

SONOMA GOAT	
CHEESE RAVIOLI	
Golden Oak Mushrooms	22
POINT JUDITH CALAMARI	
Sweet Chili Sauce	24
JUMBO LUMP CRAB CAKE	
Sweet and Sour Slaw,	
Horseradish Mustard Aioli	28
WHITE TRUFFLE CAVIAR	
DEVEILED 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	25
PRIME STEAK TARTARE*	
Capers, Shallots, Crostini	27

SUSHI

PRIME ROLL*	
Tempura Shrimp, Cream Cheese,	
Scallion, Beef Carpaccio	24
OCEAN ROLL* <i>gfm</i>	
#1 Tuna, Salmon, Hamachi,	
Avocado, Chili Garlic Oil	29
SPICY TUNA* <i>gfm</i>	
Avocado, Scallion, Jalapeño, Shiso	28
VEGETABLE ROLL	
Soy Paper, Crispy Asparagus, Avocado,	
Daikon, Mango, Sesame Lime Vinaigrette	21
DYNAMITE ROLL	
Tempura Shrimp, Spicy Mayo,	
Sesame Seeds	26
AHI TUNA TARTARE*	
Avocado, Ginger Ponzu, Sesame Seeds	27
HAMACHI CRUDO* <i>gfm</i>	
Pickled Mango, Sweet Peppers,	
Cilantro, Sesame Ginger Vinaigrette	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		17
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		16
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
SHELLFISH "COBB" SALAD <i>gfm</i>	Bacon, Egg, Blue Cheese, Gourmet Dressing	28

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

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	57
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	49
BRANZINO	Artichoke, Broccolini, Celery Root Puree, Lemon Caper Jus	51
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	52
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	54
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	49
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	63
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	57
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	58
KING CRAB LEGS <i>gfm</i>	Asparagus, Drawn Butter	<i>Mkt</i>

CHICKEN & CHOPS *gfm*

FREEBIRD FARMS CHICKEN*	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	39
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	47
WILLOW BEND LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	63

PRIME STEAKS* AND ACCESSORIES *gfm*

<i>All steaks are seasoned and broiled at 1200 degrees</i>		BÉARNAISE SAUCE	9
8 OZ FILET MIGNON	61	BLACK TRUFFLE BUTTER	12
10 OZ FILET MIGNON	64	AU POIVRE	10
12 OZ BONE-IN FILET	67	MAYTAG BLUE CHEESE CRUST	9
14 OZ NEW YORK STRIP	65	OSCAR STYLE	16
16 OZ RIBEYE	69	GARLIC SHRIMP SCAMPI	17
		LOBSTER TAIL	33

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	16	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	16
LOADED BAKED POTATO <i>gfm</i>	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	17
TWICE BAKED	16	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	15	SAUTÉED MUSHROOMS <i>gfm</i>	16
WHIPPED POTATOES <i>gfm</i>	14	BLACK TRUFFLE MAC & CHEESE	18

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

GENERAL MANAGER JASON BROWN | EXECUTIVE CHEF LUCAS MONTOYA

PRIVATE DINING ROOMS AVAILABLE

Call 312.428.4344 and let our culinary team prepare the perfect menu for your special occasion.

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits supplies), we have added a 3% surcharge to all checks. You may request to have this taken off of your check, should you choose.