

COCKTAILS

BERRIES & BUBBLES		PRIME MANHATTAN	
Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon Juice, Piper Sonoma Brut, Dry Ice Smoke	18	Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	18
CUCUMBER GIMLET		OLD FASHIONED	
Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice	16	Russell's Reserve 10 Year Bourbon, Aperol, Angostura Bitters	17
HOT & DIRTY MARTINI		PINEAPPLE PICANTE	
Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetro Olives	19	Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters	16

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	
EAST COAST	23	CHILLED WHOLE MAINE LOBSTER	58
CHILLED CRAB MEAT COCKTAIL	27	CHILLED KING CRAB LEGS	<i>Mkt</i>

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI	
Golden Oak Mushrooms	19
POINT JUDITH CALAMARI	
Sweet Chili Sauce	23
WHITE TRUFFLE CAVIAR	
DEVILED EGGS <i>gfm</i>	20
"SURF N TURF" * <i>gfm</i>	
Scallops, Braised Short Rib, Gremolata	28
SHRIMP SAUTÉ <i>gfm</i>	
Tabasco Cream Sauce	27
JUMBO LUMP CRAB CAKE	
Sweet and Sour Slaw, Horseradish Mustard Aioli	27
PRIME STEAK TARTARE*	
Capers, Shallots, Crostini	24

SUSHI

PRIME ROLL*	
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	23
OCEAN ROLL* <i>gfm</i>	
# 1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	29
DYNAMITE ROLL	
Tempura Shrimp, Spicy Mayo, Sesame Seeds	26
SPICY TUNA*	
Avocado, Scallion, Jalapeño, Shiso	28
VEGETABLE ROLL	
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	18
HAMACHI CRUDO* <i>gfm</i>	
Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	22
AHI TUNA TARTARE*	
Avocado, Ginger Ponzu, Sesame Seeds	24

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	17
FRENCH ONION Brandy & Aged Swiss	14
CRISP ICEBERG "WEDGE" <i>gfm</i>	
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	16
OCEAN PRIME HOUSE SALAD <i>gfm</i>	
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	15
BEET SALAD <i>gfm</i> Goat Cheese Mousse, Orange, Frisee, Toasted Almonds	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	16
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	29



SEAFOOD

BLACKENED TEXAS RED FISH <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	48
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	47
BRANZINO	Artichoke, Broccolini, Celery Root Puree, Lemon Caper Jus	49
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	52
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	51
ORA KING SALMON <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	52
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	66
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	56
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	59
KING CRAB LEGS <i>gfm</i>	Asparagus, Drawn Butter	<i>Mkt</i>

CHICKEN & CHOPS *gfm*

GERBER FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	38
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	49
WILLOW BEND LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	58

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	56	BÉARNAISE SAUCE	8
10 OZ FILET MIGNON	60	BLACK TRUFFLE BUTTER	10
12 OZ BONE-IN FILET	63	AU POIVRE	10
14 OZ NEW YORK STRIP	58	MAYTAG BLUE CHEESE CRUST	9
16 OZ RIBEYE	63	OSCAR STYLE	17
		GARLIC SHRIMP SCAMPI	18

SIDES

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

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	44
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GENERAL MANAGER ETHAN DELK | EXECUTIVE CHEF CHARLIE TKACIK

PRIVATE DINING ROOMS AVAILABLE

Call 214.965.0440 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.