

## COCKTAILS

<b>BERRIES &amp; BUBBLES</b> Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon Juice, Piper Sonoma Brut, Dry Ice Smoke	19	<b>PRIME MANHATTAN</b> Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	17
<b>CUCUMBER GIMLET</b> Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice	16	<b>OLD FASHIONED</b> Woody Creek Bourbon, Aperol, Angostura Bitters	17
<b>HOT &amp; DIRTY MARTINI</b> Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives	20	<b>PINEAPPLE PICANTE</b> Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters	18

## ON ICE *gfm*

<b>OYSTERS ON THE HALF SHELL*</b>		<b>JUMBO SHRIMP COCKTAIL</b>	29
EAST COAST	27	WEST COAST	33
<b>CHILLED CRAB MEAT COCKTAIL</b>	28	<b>CHILLED WHOLE MAINE LOBSTER</b>	58
		<b>CHILLED KING CRAB LEGS</b>	<i>Mkt</i>

"SMOKING" SHELLFISH TOWER\* Custom Built *Mkt*

## APPETIZERS

<b>SONOMA GOAT CHEESE RAVIOLI</b> Golden Oak Mushrooms	23
<b>POINT JUDITH CALAMARI</b> Sweet Chili Sauce	25
<b>WHITE TRUFFLE DEVEILED EGGS</b> <i>gfm</i>	18
<b>"SURF N TURF"</b> * <i>gfm</i> Scallops, Braised Short Rib, Gremolata	29
<b>SHRIMP SAUTÉ</b> <i>gfm</i> Tabasco Cream Sauce	26
<b>JUMBO LUMP CRAB CAKE</b> Sweet and Sour Slaw, Horseradish Mustard Aioli	28
<b>PRIME STEAK TARTARE*</b> Capers, Shallots, Crostini	27

## SUSHI

<b>PRIME ROLL*</b> Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	25
<b>OCEAN ROLL*</b> <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	28
<b>DYNAMITE ROLL</b> Tempura Shrimp, Spicy Mayo, Sesame Seeds	25
<b>SPICY TUNA*</b> <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	28
<b>VEGETABLE ROLL</b> Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	20
<b>AHI TUNA TARTARE*</b> Avocado, Ginger Ponzu, Sesame Seeds	26
<b>HAMACHI CRUDO*</b> <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	27

## SOUPS & SALADS

<b>LOBSTER BISQUE</b> Butter Poached Lobster	19
<b>FRENCH ONION</b> Brandy & Aged Swiss	15
<b>CRISP ICEBERG "WEDGE"</b> <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	16
<b>BEET SALAD</b> <i>gfm</i> Goat Cheese Mousse, Orange, Frisee, Toasted Almonds	18
<b>OCEAN PRIME HOUSE SALAD</b> <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	15
<b>CAESAR SALAD</b> <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	15
<b>CHOP CHOP SALAD</b> <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	17
<b>SHELLFISH "COBB" SALAD</b> <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	29



## SEAFOOD

TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	53
BRANZINO Artichoke, Broccolini, Celery Root Puree, Lemon Caper Jus	53
BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	49
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	53
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	56
FLORIDA GROUPER <i>gfm</i> Lobster, Gnocchi, Spring Peas, Lemon Jus	61
TWIN LOBSTER TAILS <i>gfm</i> Asparagus, Drawn Butter	65
LOBSTER LINGUINE Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	59
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	61
KING CRAB LEGS <i>gfm</i> Asparagus, Drawn Butter	<i>Mkt</i>

## CHICKEN & CHOPS *gfm*

RED BIRD 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	62

## PRIME STEAKS\* AND ACCESSORIES *gfm*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	59	BÉARNAISE SAUCE	10
10 OZ FILET MIGNON	64	BLACK TRUFFLE BUTTER	11
12 OZ BONE-IN FILET	68	AU POIVRE	11
14 OZ NEW YORK STRIP	63	MAYTAG BLUE CHEESE CRUST	9
16 OZ RIBEYE	67	OSCAR STYLE	16
		GARLIC SHRIMP SCAMPI	17
		LOBSTER TAIL	34

## SIDES

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

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar	46
---	----

GENERAL MANAGER JOHN WITMER | EXECUTIVE CHEF RYAN FINNEGAN

PRIVATE DINING ROOMS AVAILABLE

Call 303.552.3000 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.