

ON ICE <i>gfm</i>			
OYSTERS ON THE HALF SHELL*		CHILLED WHOLE	
EAST COAST	23	MAINE LOBSTER	58
WEST COAST	27	"SMOKING" SHELLFISH	
CHILLED CRAB MEAT COCKTAIL	25	TOWER* Custom Built	Mkt
JUMBO SHRIMP COCKTAIL	24	CHILLED KING CRAB LEGS	Mkt

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI	Golden Oak Mushrooms	20
POINT JUDITH CALAMARI	Sweet Chili Sauce	21
WHITE TRUFFLE CAVIAR DEVEILED EGGS	<i>gfm</i>	18
"SURF N TURF"*	<i>gfm</i> Scallops, Braised Short Rib, Gremolata	24
SHRIMP SAUTÉ	<i>gfm</i> Tabasco Cream Sauce	25
JUMBO LUMP CRAB CAKE	Sweet and Sour Slaw, Horseradish Mustard Aioli	26
PRIME STEAK TARTARE*	Capers, Shallots, Crostini	24
AHI TUNA TARTARE*	Avocado, Ginger Ponzu, Sesame Seeds	23

SUSHI		
PRIME ROLL*		
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio		24
OCEAN ROLL*	<i>gfm</i>	
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil		25
DYNAMITE ROLL	Tempura Shrimp, Spicy Mayo, Sesame Seeds	23
SPICY TUNA*	<i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	25
VEGETABLE ROLL		
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette		19
HAMACHI CRUDO*	Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	24

SOUPS & SALADS

LOBSTER BISQUE	Butter Poached Lobster	18
FRENCH ONION	Brandy & Aged Swiss	14
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		15
CAESAR SALAD	<i>gfm</i>	
Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons		15
CHOP CHOP SALAD	<i>gfm</i>	
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing		16

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	27
AHI TUNA*	
Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	25
PARMESAN CRUSTED CHICKEN CAESAR	
Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	21
SHELLFISH “COBB” SALAD <i>gfm</i>	
Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing	27
PRIME NY STRIP* SALAD <i>gfm</i>	
Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette	25
CRAB WEDGE	
Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	22

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	21
PRIME CHEESEBURGER*	
Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	22
MARYLAND CRAB MELT	
Tillamook Cheddar Cheese, Jalapeno Corn Tartar	20

CHEF’S SPECIALTIES

POKE BOWL*	
Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	26
SEA SCALLOPS* <i>gfm</i>	
Parmesan Risotto, English Peas, Citrus Vinaigrette	29
MILLER FARMS CHICKEN <i>gfm</i>	
Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	22
CHILEAN SEA BASS <i>gfm</i>	
Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	34
TERIYAKI SALMON*	
Shiitake Sticky Rice, Soy Butter Sauce	27
8 OZ FILET MIGNON* <i>gfm</i>	
Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	43

SIDES

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

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