

## COCKTAILS

### BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,  
Marinated Blackberries, Fresh Lemon Juice,  
Piper Sonoma Brut, Dry Ice Smoke 19

### 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 19

### PRIME MANHATTAN

Woodford Reserve, Carpano Antica  
Vermouth, Amaro Nonino, Rosemary  
Grapefruit Peppercorn Bitters 18

### OLD FASHIONED

Russell's Reserve 10 Year Bourbon,  
Aperol, Angostura Bitters 18

### PINEAPPLE PICANTE

Pineapple Infused Don Julio Blanco,  
Picante, Fresh Lemon Juice, Orange Bitters 17

## ON ICE *gfm*

### OYSTERS ON THE HALF SHELL\*

EAST COAST 27 | WEST COAST 31

CHILLED CRAB MEAT COCKTAIL 27

JUMBO SHRIMP COCKTAIL 26

CHILLED WHOLE  
MAINE LOBSTER 59

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 25

WHITE TRUFFLE CAVIAR  
DEVILED EGGS *gfm* 19

"SURF N TURF"\* *gfm*  
Scallops, Braised Short Rib,  
Gremolata 29

SHRIMP SAUTÉ *gfm*  
Tabasco Cream Sauce 27

JUMBO LUMP CRAB CAKE  
Sweet and Sour Slaw,  
Horseradish Mustard Aioli 28

PRIME STEAK TARTARE\*  
Capers, Shallots, Crostini 24

## SUSHI

PRIME ROLL\*  
Tempura Shrimp, Cream Cheese,  
Scallion, Beef Carpaccio 25

OCEAN ROLL\* *gfm*  
#1 Tuna, Salmon, Hamachi,  
Avocado, Chili Garlic Oil 29

DYNAMITE ROLL  
Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 27

SPICY TUNA\* *gfm*  
Avocado, Scallion, Jalapeño, Shiso 28

VEGETABLE ROLL  
Soy Paper, Crispy Asparagus, Avocado,  
Daikon, Mango, Sesame Lime Vinaigrette 20

HAMACHI CRUDO\* *gfm*  
Pickled Mango, Sweet Peppers,  
Cilantro, Sesame Ginger Vinaigrette 23

AHI TUNA TARTARE\*  
Avocado, Ginger Ponzu, Sesame Seeds 27

## SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 18

FRENCH ONION Brandy & Aged Swiss 16

CRISP ICEBERG "WEDGE" *gfm*  
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 18

BEET SALAD *gfm* Goat Cheese Mousse, Orange, Frisee, Toasted Almonds 18

OCEAN PRIME HOUSE SALAD *gfm*  
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 17

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 17

CHOP CHOP SALAD *gfm*  
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 18

SHELLFISH "COBB" SALAD *gfm* Bacon, Egg, Blue Cheese, Gourmet Dressing 27

*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	56
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	57
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	51
BRANZINO	Artichoke, Broccolini, Celery Root Puree, Lemon Caper Jus	53
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	49
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	69
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	52
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	57
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*

ASHLEY FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	42
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	49
WILLOW BEND 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	9
10 OZ FILET MIGNON	62	BLACK TRUFFLE BUTTER	9
12 OZ BONE-IN FILET	66	AU POIVRE	8
14 OZ NEW YORK STRIP	59	MAYTAG BLUE CHEESE CRUST	9
16 OZ RIBEYE	65	OSCAR STYLE	15
		GARLIC SHRIMP SCAMPI	17
		ADD A TAIL	33

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	18
PARMESAN TRUFFLE FRIES	16	MISO-CHILI ROASTED BROCCOLI	14
LOADED BAKED POTATO <i>gfm</i>	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
TWICE BAKED	16	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	16	SAUTÉED MUSHROOMS <i>gfm</i>	16
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 MICHAEL KOPOIAN | EXECUTIVE CHEF NICHOLAS PRATT  
PRIVATE DINING ROOMS AVAILABLE Call 407.781.4880 to reserve for your occasion.

*For parties of 6 or more, we suggest a gratuity of 20% at the discretion of the guest.*