

## COCKTAILS

### BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,  
Marinated Blackberries, Fresh Lemon Juice,  
Domaine Chandon Brut, Dry Ice Smoke 18

### CUCUMBER GIMLET

Bombay Sapphire Gin, Muddled  
Fresh Cucumber, Fresh Lime Juice 16

### HOT & DIRTY MARTINI

Olive Oil Infused Belvedere Vodka,  
Calabrian Chili Blue Cheese Stuffed  
Castelvetrano Olives 20

### 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 26

JUMBO SHRIMP COCKTAIL 28

CHILLED WHOLE  
MAINE LOBSTER 59

CHILLED KING CRAB LEGS *Mkt*

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

## APPETIZERS

SONOMA GOAT  
CHEESE RAVIOLI  
Golden Oak Mushrooms 19

POINT JUDITH CALAMARI  
Sweet Chili Sauce 26

SHRIMP SAUTÉ *gfm*  
Tabasco Cream Sauce 26

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

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

PRIME STEAK TARTARE\*  
Capers, Shallots, Crostini 25

## SUSHI

PRIME ROLL\*  
Tempura Shrimp, Cream Cheese,  
Scallion, Beef Carpaccio 21

OCEAN ROLL\* *gfm*  
#1 Tuna, Salmon, Hamachi,  
Avocado, Chili Garlic Oil 27

DYNAMITE ROLL  
Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 25

BLUE CRAB ROLL  
Sesame Crab Salad, Tobiko,  
Avocado, Cucumber, Yuzu Aioli 26

SPICY TUNA\* *gfm*  
Avocado, Scallion, Jalapeño, Shiso 27

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

AHI TUNA TARTARE\*  
Avocado, Ginger Ponzu, Sesame Seeds 24

## SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 19

FRENCH ONION Brandy & Aged Swiss 16

CRISP ICEBERG "WEDGE" *gfm*  
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 17

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 16

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 16

CHOP CHOP SALAD *gfm*  
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 16

SHELLFISH "COBB" SALAD *gfm* Bacon, Egg, Blue Cheese, Gourmet Dressing 24

*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	54
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	50
BRANZINO	Artichoke, Broccolini, Celery Root Puree, Lemon Caper Jus	53
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	55
ORA KING SALMON <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	49
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	64
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	57
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	52
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*

FREEBIRD FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	39
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	49
WILLOW BEND LAMB*	Double Cut, Roasted Garlic Thyme Jus	59

## PRIME STEAKS\* AND ACCESSORIES *gfm*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	58	BÉARNAISE SAUCE	7
10 OZ FILET MIGNON	61	BLACK TRUFFLE BUTTER	10
12 OZ BONE-IN FILET	64	AU POIVRE	9
14 OZ NEW YORK STRIP	62	MAYTAG BLUE CHEESE CRUST	8
16 OZ RIBEYE	64	OSCAR STYLE	14
		GARLIC SHRIMP SCAMPI	15
		LOBSTER TAIL	31

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	15	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	17	BACON CREAMED SPINACH	15
PARMESAN TRUFFLE FRIES	14	MISO-CHILI ROASTED BROCCOLI	14
LOADED BAKED POTATO <i>gfm</i>	15	ROASTED BRUSSELS SPROUTS <i>gfm</i>	17
TWICE BAKED	13	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	14	SAUTÉED MUSHROOMS <i>gfm</i>	15
WHIPPED POTATOES <i>gfm</i>	16	BLACK TRUFFLE MAC & CHEESE	19

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	44
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GENERAL MANAGER RYAN MCLOUGHLIN | EXECUTIVE CHEF MAEVE JOYCE

PRIVATE DINING ROOMS AVAILABLE

Call 215.563.0163 and let our culinary team prepare the perfect menu for your special occasion.