

## ON ICE *gfm*

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

|                               |                             |            |
|-------------------------------|-----------------------------|------------|
| OYSTERS ON THE HALF SHELL*    | JUMBO SHRIMP COCKTAIL       | 29         |
| EAST COAST 29   WEST COAST 32 | DRESSED WHOLE MAINE LOBSTER | 64         |
| CHILLED CRAB MEAT COCKTAIL 29 | CHILLED KING CRAB LEGS      | <i>Mkt</i> |

### CAVIAR & VODKA

*Traditional accoutrements*

|                                      |                                       |
|--------------------------------------|---------------------------------------|
| PETROSSIAN ROYAL BAIKA \$125 per oz. | PETROSSIAN ROYAL KALUGA \$175 per oz. |
| GREY GOOSE 70                        | BELVEDERE 80                          |

## APPETIZERS

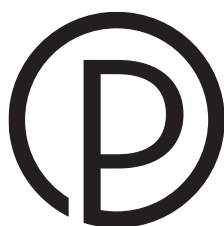
|   |    |
|---|----|
| SONOMA GOAT<br>CHEESE RAVIOLI<br>Golden Oak Mushrooms                     | 24 |
| POINT JUDITH CALAMARI<br>Sweet Chili Sauce                                | 28 |
| JUMBO LUMP CRAB CAKE<br>Sweet and Sour Slaw,<br>Horseradish Mustard Aioli | 29 |
| WHITE TRUFFLE CAVIAR<br>DEVILED EGGS <i>gfm</i>                           | 24 |
| "SURF N TURF"* <i>gfm</i><br>Scallops, Braised Short Rib, Gremolata       | 32 |
| AHI TUNA TARTARE*<br>Avocado, Ginger Ponzu, Sesame Seeds                  | 29 |
| SHRIMP SAUTÉ <i>gfm</i><br>Tabasco Cream Sauce                            | 28 |
| PRIME STEAK TARTARE*<br>Capers, Shallots, Crostini                        | 26 |

## SUSHI

|   |        |
|---|--------|
| PRIME ROLL*<br>Tempura Shrimp, Cream Cheese,<br>Scallion, Beef Carpaccio                            | 24     |
| OCEAN ROLL* <i>gfm</i><br>#1 Tuna, Salmon, Hamachi,<br>Avocado, Chili Garlic Oil                    | 31     |
| DYNAMITE ROLL<br>Tempura Shrimp,<br>Spicy Mayo, Sesame Seeds  | 29     |
| SPICY TUNA* <i>gfm</i><br>Avocado, Scallion, Jalapeño, Shiso  | 29     |
| VEGETABLE ROLL<br>Soy Paper, Crispy Asparagus, Avocado,<br>Daikon, Mango, Sesame Lime Vinaigrette   | 23     |
| HAMACHI CRUDO* <i>gfm</i><br>Pickled Mango, Sweet Peppers,<br>Cilantro, Sriracha Ginger Vinaigrette | 24     |
| NIGIRI* <i>Caviar, Gold Leaf, Chives</i><br>Salmon Belly  | 9 ea.  |
| No. 1 Ahi Tuna  | 11 ea. |
| A-5 Wagyu   | 17 ea. |

## SOUPS & SALADS

|   |    |
|---|----|
| LOBSTER BISQUE Butter Poached Lobster   | 20 |
| FRENCH ONION Brandy & Aged Swiss  | 18 |
| CRISP ICEBERG "WEDGE" <i>gfm</i> Candied Bacon, Egg, Marinated Tomatoes, Pickled Onions,<br>Blue Cheese, Cabernet Buttermilk Dressing | 19 |
| OCEAN PRIME HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples,<br>Goat Cheese, Walnuts, Sherry Mustard Vinaigrette    | 18 |
| CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons   | 18 |
| CHOP CHOP SALAD Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing  | 19 |
| SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing   | 31 |



## SEAFOOD

|                               |  |            |
|-------------------------------|--|------------|
| BLACKENED SNAPPER <i>gfm</i>  | Corn Spoon Bread, Swiss Chard, Corn Emulsion             | 51         |
| TERIYAKI SALMON*              | Shiitake Sticky Rice, Soy Butter Sauce                   | 51         |
| BRANZINO                      | Artichoke, Broccoli, Celery Root Purée, Lemon Caper Jus  | 53         |
| SWORDFISH <i>gfm</i>          | Lobster, Gnocchi, Spring Peas, Lemon Jus                 | 56         |
| AHI TUNA*                     | Mango, Avocado, Cashews, Spicy Sesame Soy Glaze          | 55         |
| TWIN LOBSTER TAILS <i>gfm</i> | Asparagus, Drawn Butter                                  | 74         |
| SEA SCALLOPS* <i>gfm</i>      | Parmesan Risotto, English Peas, Citrus Vinaigrette       | 58         |
| LOBSTER LINGUINE              | Roasted Tomato Butter, Arugula, Chili Flake, Parmesan    | 59         |
| CHILEAN SEA BASS <i>gfm</i>   | Broccoli, Pearl Onion, Potato Purée, Truffle Vinaigrette | 62         |
| RED KING CRAB LEGS <i>gfm</i> | Asparagus, Drawn Butter                                  | <i>Mkt</i> |

## CHICKEN & CHOPS *gfm*

|                        |   |    |
|------------------------|---|----|
| ROASTED CHICKEN        | Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus | 45 |
| SADDLEBERK FARMS PORK* | Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction      | 54 |
| WILLOW BEND LAMB*      | Two Double Bone Chops, Roasted Garlic Thyme Jus             | 65 |

## PRIME STEAKS *gfm*

*All steaks are seasoned and broiled at 1200 degrees*

|                            |     |
|----------------------------|-----|
| 8 OZ FILET MIGNON          | 64  |
| 10 OZ FILET MIGNON         | 70  |
| 12 OZ BONE-IN FILET        | 73  |
| 14 OZ NEW YORK STRIP       | 69  |
| 16 OZ RIBEYE               | 72  |
| 32 OZ BONE-IN RIBEYE       | 110 |
| 16 OZ DRY AGED WAGYU STRIP | 125 |

## ACCESSORIES *gfm*

|                          |    |
|--------------------------|----|
| BÉARNAISE SAUCE          | 10 |
| BLACK TRUFFLE BUTTER     | 12 |
| AU POIVRE                | 11 |
| MAYTAG BLUE CHEESE CRUST | 11 |
| OSCAR STYLE              | 23 |
| GARLIC SHRIMP SCAMPI     | 19 |
| LOBSTER TAIL             | 33 |
| ROSSINI                  | 29 |

## SIDES

|                                  |    |                                     |    |
|----------------------------------|----|-------------------------------------|----|
| JALAPEÑO AU GRATIN <i>gfm</i>    | 18 | ASPARAGUS & HOLLANDAISE <i>gfm</i>  | 18 |
| ROASTED GARLIC MASHED <i>gfm</i> | 17 | BACON CREAMED SPINACH               | 17 |
| PARMESAN TRUFFLE FRIES           | 16 | MISO-CHILI ROASTED BROCCOLI         | 17 |
| LOADED BAKED POTATO <i>gfm</i>   | 18 | ROASTED BRUSSELS SPROUTS <i>gfm</i> | 19 |
| TWICE BAKED                      | 18 | CHOPHOUSE CORN <i>gfm</i>           | 17 |
| SMOKED GOUDA TATER TOTS          | 16 | SAUTÉED MUSHROOMS <i>gfm</i>        | 18 |
| WHIPPED POTATOES <i>gfm</i>      | 16 | BLACK TRUFFLE MAC & CHEESE          | 21 |

|   |    |
|---|----|
| BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar | 48 |
|---|----|

*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.