

## COCKTAILS

### BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,  
Marinated Blackberries, Fresh Lemon Juice,  
Piper Sonoma Brut, Dry Ice Smoke 20

### 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 21

### PRIME MANHATTAN

Woodford Reserve, Carpano Antica  
Vermouth, Amaro Nonino, Rosemary  
Grapefruit Peppercorn Bitters 19

### OLD FASHIONED

Russell's Reserve 10 Year Bourbon,  
Aperol, Angostura Bitters 19

### PINEAPPLE PICANTE

Pineapple Infused Don Julio Blanco,  
Picante, Fresh Lemon Juice, Orange Bitters 16

## ON ICE *gfm*

### OYSTERS ON THE HALF SHELL\*

EAST COAST 29 | WEST COAST 34

CHILLED CRAB MEAT COCKTAIL 26

JUMBO SHRIMP COCKTAIL 28

CHILLED WHOLE  
MAINE LOBSTER 56

CHILLED KING CRAB LEGS *Mkt*

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

## APPETIZERS

SONOMA GOAT  
CHEESE RAVIOLI  
Golden Oak Mushrooms 21

POINT JUDITH CALAMARI  
Sweet Chili Sauce 27

WHITE TRUFFLE CAVIAR  
DEVILED EGGS *gfm* 20

"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 25

## SUSHI

PRIME ROLL\*  
Tempura Shrimp, Cream Cheese,  
Scallion, Beef Carpaccio 24

OCEAN ROLL\* *gfm*  
# 1 Tuna, Salmon, Hamachi,  
Avocado, Chili Garlic Oil 28

DYNAMITE ROLL  
Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 26

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

VEGETABLE ROLL  
Soy Paper, Crispy Asparagus, Avocado,  
Daikon, Mango, Sesame Lime Vinaigrette 19

HAMACHI CRUDO\* *gfm*  
Pickled Mango, Sweet Peppers,  
Cilantro, Sesame Ginger Vinaigrette 26

AHI TUNA TARTARE\*  
Avocado, Ginger Ponzu, Sesame Seeds 28

## 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 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 16

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 16

SHELLFISH "COBB" SALAD *gfm* Bacon, Egg, Blue Cheese, Gourmet Dressing 28

*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	55
TERIYAKI SALMON	Shiitake Sticky Rice, Soy Butter Sauce	52
BRANZINO	Artichoke, Broccolini, Celery Root Puree, Lemon Caper Jus	54
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	56
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	61
ORA KING SALMON <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	53
SEA SCALLOPS <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	53
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	57
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*

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*	Two Double Bone Chops, Roasted Garlic Thyme Jus	61

## PRIME STEAKS\* AND ACCESSORIES *gfm*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	59	BÉARNAISE SAUCE	8
10 OZ FILET MIGNON	63	BLACK TRUFFLE BUTTER	12
12 OZ BONE-IN FILET	66	AU POIVRE	11
14 OZ NEW YORK STRIP	62	MAYTAG BLUE CHEESE CRUST	9
16 OZ RIBEYE	68	OSCAR STYLE	18
		GARLIC SHRIMP SCAMPI	17
		LOBSTER TAIL	34

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	16
PARMESAN TRUFFLE FRIES	16	MISO-CHILI ROASTED BROCCOLI	15
LOADED BAKED POTATO <i>gfm</i>	16	ROASTED BRUSSELS SPROUTS <i>gfm</i>	17
TWICE BAKED	15	CHOPHOUSE CORN <i>gfm</i>	16
SMOKED GOUDA TATER TOTS	15	SAUTÉED MUSHROOMS <i>gfm</i>	16
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 TIM MANLEY | EXECUTIVE CHEF JAMES NEWELL

PRIVATE DINING ROOMS AVAILABLE

Call 202.393.0313 and let our culinary team prepare the perfect menu for your special occasion.

As a way to offset rising costs associated with the restaurant (food, beverage, labor, benefits supplies), we have added a 3% surcharge to all checks. You may request to have this taken off of your check, should you choose.