
ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		CHILLED WHOLE	
EAST COAST	29	MAINE LOBSTER	56
WEST COAST	34	"SMOKING" SHELLFISH	
CHILLED CRAB MEAT COCKTAIL	26	TOWER* Custom Built	<i>Mkt</i>
JUMBO SHRIMP COCKTAIL	28	CHILLED KING CRAB LEGS	<i>Mkt</i>

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	21
POINT JUDITH CALAMARI Sweet Chili Sauce	27
WHITE TRUFFLE CAVIAR DEVEILED EGGS <i>gfm</i>	20
"SURF N TURF" <i>gfm</i> Scallops, Braised Short Rib, Gremolata	29
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	27
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	28
PRIME STEAK TARTARE* Capers, Shallots, Crostini	25

SUSHI

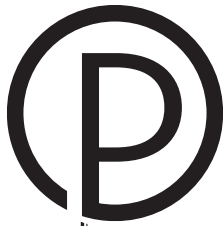
PRIME ROLL*	
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	24
OCEAN ROLL* <i>gfm</i>	
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	28
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	26
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	28
VEGETABLE ROLL	
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	19
HAMACHI CRUDO* <i>gfm</i>	
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" <i>gfm</i>	
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	18
BEEF SALAD <i>gfm</i> Goat Cheese Mousse, Orange, Frisee, Toasted Almonds	18
OCEAN PRIME HOUSE SALAD <i>gfm</i>	
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	16
CAESAR SALAD <i>gfm</i>	
Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	17
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	25
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	29
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	22
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	27
SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing	28
PRIME NY STRIP* SALAD <i>gfm</i> Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette	26

SANDWICH COMBINATIONS

Served with choice of fries, house salad or cup of French onion soup.

BLACKENED FISH SANDWICH Chef's Fresh Selection, Blackened, Jalapeño Corn Tartar, Lettuce, Tomato	20
PRIME CHEESEBURGER* Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	21
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Jalapeño Corn Tartar	21

CHEF'S SPECIALTIES

POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	26
SEA SCALLOPS <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	26
BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	28
FREEBIRD FARMS CHICKEN <i>gfm</i> Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	25
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	35
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	24
8 OZ FILET MIGNON* <i>gfm</i> Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	45

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
SMOKED GOUDA TATER TOTS	15	ROASTED BRUSSELS SPROUTS <i>gfm</i>	17
BLACK TRUFFLE MAC & CHEESE	19	SAUTÉED MUSHROOMS <i>gfm</i>	16

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 to reserve for your 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.