

BERRIES & BUBBLES		PRIME MANHATTAN	
Belvedere Lemon & Basil Vodka, Macerated		Woodford Reserve, Carpano Antica	
Berries, Fresh Lemon Juice,		Vermouth, Amaro Nonino, Rosemary	
Piper Sonoma Brut, Dry Ice Smoke	18	Grapefruit Peppercorn Bitters	17
CUCUMBER GIMLET		OLD FASHIONED	
Bombay Sapphire Gin, Muddled		Russell's Reserve 10 Year Bourbon,	
Fresh Cucumber, Fresh Lime Juice	15	Aperol, Angostura Bitters	17
HOT & DIRTY MARTINI		PINEAPPLE PICANTE	
Olive Oil Infused Belvedere Vodka, Calabrian		Pineapple Infused Don Julio Blanco,	
Chili Blue Cheese Stuffed Castelvetro Olives	19	Picante, Fresh Lemon Juice, Orange Bitters	17

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL		28
EAST COAST	27	WEST COAST	29	
CHILLED CRAB MEAT COCKTAIL		CHILLED WHOLE MAINE LOBSTER		57
	29	DUTCH HARBOR KING CRAB LEGS		<i>Mkt</i>

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	19
POINT JUDITH CALAMARI Sweet Chili Sauce	24
CLASSIC OYSTERS ROCKEFELLER	23
"SURF & TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	29
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	25
PRIME STEAK TARTARE* Capers, Shallots, Crostini	22
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	26
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	27

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	22
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	26
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	25
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	19
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	26
NIGIRI* <i>Caviar, Gold Leaf, Chives</i> Salmon Belly	8 ea.
No. 1 Ahi Tuna	9 ea.
A-5 Wagyu	16 ea.
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	24

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	19
FRENCH ONION Brandy & Aged Swiss	16
OCEAN CLUB HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	15
CRISP ICEBERG "WEDGE" <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	16
BEET SALAD <i>gfm</i> Goat Cheese Mousse, Orange, Frisee, Toasted Almonds	17
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	16
CHOP CHOP SALAD <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	17
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	27



SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	49
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	48
BRANZINO	Artichoke, Broccoli, Celery Root Puree, Lemon Caper Jus	49
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	53
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	51
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	56
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	65
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	54
CHILEAN SEA BASS <i>gfm</i>	Broccoli, Pearl Onion, Potato Puree, Truffle Vinaigrette	59
DUTCH HARBOR KING CRAB LEGS <i>gfm</i>	Asparagus, Drawn Butter	<i>Mkt</i>

CHICKEN & CHOPS *gfm*

GERBER 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	66

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	58	BÉARNAISE SAUCE	8
10 OZ FILET MIGNON	61	BLACK TRUFFLE BUTTER	9
14 OZ NEW YORK STRIP	62	AU POIVRE	10
16 OZ RIBEYE	66	MAYTAG BLUE CHEESE CRUST	9
16 OZ DRY AGED WAGYU STRIP	100	OSCAR STYLE	15
		GARLIC SHRIMP SCAMPI	17
		LOBSTER TAIL	34

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	16	ASPARAGUS & HOLLANDAISE <i>gfm</i>	15
ROASTED GARLIC MASHED <i>gfm</i>	15	BACON CREAMED SPINACH	14
PARMESAN TRUFFLE FRIES	12	MISO-CHILI ROASTED BROCCOLI	16
SEA SALT BAKED POTATO <i>gfm</i>	13	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
TWICE BAKED	15	CHOPHOUSE CORN <i>gfm</i>	15
CREAMY WHIPPED POTATOES <i>gfm</i>	14	SAUTÉED MUSHROOMS <i>gfm</i>	17
SMOKED GOUDA TATER TOTS	15	BLACK TRUFFLE MAC & CHEESE	16

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	42
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GENERAL MANAGER EAMAN HAI | EXECUTIVE CHEF MICHAEL GILBERT

PRIVATE DINING ROOMS AVAILABLE

Call 614.416.2582 and let our culinary team prepare the perfect menu for your special occasion.

*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.