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## ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		CHILLED WHOLE	
EAST COAST	28	MAINE LOBSTER	58
WEST COAST	33	"SMOKING" SHELLFISH	
CHILLED CRAB MEAT COCKTAIL	28	TOWER* Custom Built	<i>Mkt</i>
JUMBO SHRIMP COCKTAIL	30	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

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## APPETIZERS

SONOMA GOAT CHEESE RAVIOLI	Golden Oak Mushrooms	23
POINT JUDITH CALAMARI	Sweet Chili Sauce	26
WHITE TRUFFLE DEVEILED EGGS	<i>gfm</i>	19
"SURF N TURF"*	<i>gfm</i> Scallops, Braised Short Rib, Gremolata	30
SHRIMP SAUTÉ	<i>gfm</i> Tabasco Cream Sauce	27
JUMBO LUMP CRAB CAKE	Sweet and Sour Slaw, Horseradish Mustard Aioli	29
PRIME STEAK TARTARE*	Capers, Shallots, Crostini	27

## SUSHI

PRIME ROLL*		
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio		25
OCEAN ROLL* <i>gfm</i>		
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil		29
DYNAMITE ROLL	Tempura Shrimp, Spicy Mayo, Sesame Seeds	26
SPICY TUNA* <i>gfm</i>	Avocado, Scallion, Jalapeño, Shiso	29
VEGETABLE ROLL		
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette		21
AHI TUNA TARTARE*		
Avocado, Ginger Ponzu, Sesame Seeds		26
HAMACHI CRUDO* <i>gfm</i>		
Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette		28

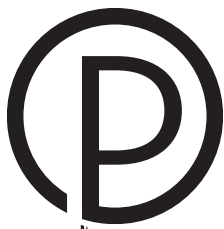
## SOUPS & SALADS

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		16
OCEAN PRIME HOUSE SALAD <i>gfm</i>		
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette		15
CAESAR SALAD <i>gfm</i>		
Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons		15
CHOP CHOP SALAD <i>gfm</i>		
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing		18

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*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	28
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	27
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	23
SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing	30
PRIME NY STRIP* SALAD Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette	29

## SANDWICH COMBINATIONS

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

CRISPY FISH SANDWICH Flash-Fried, Tillamook Cheddar Cheese, Cabbage Slaw, Jalapeño Corn Tartar	23
PRIME CHEESEBURGER* Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	24
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Jalapeño Corn Tartar	21

## CHEF'S SPECIALTIES

POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	29
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	31
RED BIRD FARMS CHICKEN <i>gfm</i> Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	22
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	36
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	29
8 OZ FILET MIGNON* <i>gfm</i> Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	46

## SIDES

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

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 46