ON ICE gfm			
OYSTERS ON THE HALF SHELL*		CHILLED WHOLE	
EAST COAST	23	MAINE LOBSTER	58
WEST COAST	27	"SMOKING" SHELLFISH	
CHILLED CRAB MEAT COCKTAIL	25	TOWER* Custom Built	Mkt
JUMBO SHRIMP COCKTAIL	24	DUTCH HARBOR KING CRAB LEGS	Mkt

### APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	20
POINT JUDITH CALAMARI Sweet Chili Sauce	21
WHITE TRUFFLE CAVIAR DEVILED EGGS 8fm	19
"SURF N TURF"* &m Scallops, Braised Short Rib, Gremolata	24
SHRIMP SAUTÉ &m Tabasco Cream Sauce	25
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	26
PRIME STEAK TARTARE* Capers, Shallots, Crostini	24
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	23

## SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	25
OCEAN ROLL* gfm #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	26
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	24
SPICY TUNA* gfm Avocado, Scallion, Jalapeño, Shiso	26
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	19
HAMACHI CRUDO* Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	24

# SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	18
FRENCH ONION Brandy & Aged Swiss	14
CRISP ICEBERG "WEDGE" gfm Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	16
OCEAN PRIME HOUSE SALAD gfm Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	15
CAESAR SALAD 8fm Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	16
CHOP CHOP SALAD gfm Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	16



# ENTRÉE SALADS

BLACKENED SALMON* SALAD gfm Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing	27
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	25
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	22
SHELLFISH "COBB" SALAD 8fm Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing	27
PRIME NY STRIP* SALAD gfm Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette	26
CRAB WEDGE Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	23

## 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	22
PRIME CHEESEBURGER* Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	24
MARYLAND CRAB MELT	
Tillamook Cheddar Cheese, Jalapeno Corn Tartar	21

### CHEF'S SPECIALTIES

POKE BOWL*	
Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	27
SEA SCALLOPS* gfm Parmesan Risotto, English Peas, Citrus Vinaigrette	29
MILLER FARMS CHICKEN gfm Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	22
CHILEAN SEA BASS gfm Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	34
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	27
8 OZ FILET MIGNON* gfm Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	43

## SIDES

16	ASPARAGUS & HOLLANDAISE gfm	15
16	BACON CREAMED SPINACH	14
14	MISO-CHILI ROASTED BROCCOLI	13
15	ROASTED BRUSSELS SPROUTS gfm	16
17	SAUTÉED MUSHROOMS gfm	15
	16 14 15	<ul> <li>BACON CREAMED SPINACH</li> <li>MISO-CHILI ROASTED BROCCOLI</li> <li>ROASTED BRUSSELS SPROUTS gfm</li> </ul>

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 43