

MIMOSA BOTTLE SERVICE

Piper Heidsieck, Orange Juice, Guava, Pomegranate Chinato 110

PEACH BELLINI Giuliana Riondo Prosecco, White Peach Nectar, Lemon Juice	16	CITRUS RHUBARB MIMOSA Giffard Rhubarbe, Fresh Orange Juice, Dry Curacao	18
TEQUILA SOUR Don Julio Reposado Tequila, Velvet Falernum, Grapefruit & Lime Juice, Orange Bitters	20	BLOODY MARY House Made Pepper Infused Vodka, Shrimp Cocktail, Cornichons	25

ON ICE *gfm*

“SMOKING” SHELLFISH TOWER* Custom Built *Mkt*

OYSTERS ON THE HALF SHELL*	JUMBO SHRIMP COCKTAIL	30
EAST COAST 30 WEST COAST 33	DRESSED WHOLE MAINE LOBSTER	64
CHILLED CRAB MEAT COCKTAIL	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

CAVIAR & VODKA

Traditional accoutrements

PETROSSIAN ROYAL BAIKA \$125 per oz.	PETROSSIAN ROYAL KALUGA \$175 per oz.
GREY GOOSE 70	BELVEDERE 80

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	25
POINT JUDITH CALAMARI Sweet Chili Sauce	29
JUMBO LUMP CRAB CAKE Kale, Pickled Fennel, Horseradish Mustard Aioli	29
WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i>	25
“SURF N TURF”* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	32
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	29
PRIME STEAK TARTARE* Capers, Shallots, Crostini	26

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	25
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	32
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	29
SPICY TUNA* Spicy Tuna, Cucumber, Scallion, Tempura Fried	29
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	23
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	29
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sriracha Ginger Vinaigrette	25
NIGIRI* <i>Caviar, Gold Leaf, Chives</i> Salmon Belly	9 ea.
No. 1 Ahi Tuna	11 ea.
A-5 Wagyu	17 ea.

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	21
FRENCH ONION Brandy & Aged Swiss	19
CRISP ICEBERG “WEDGE” <i>gfm</i> Candied Bacon, Egg, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	19
OCEAN PRIME HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	18
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	19
CHOP CHOP SALAD <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	20

GENERAL MANAGER BRYAN GRAHAM | EXECUTIVE CHEF EUGENIO REYES

PRIVATE DINING ROOMS AVAILABLE Call 702.529.4770 to reserve for your occasion.



BRUNCH

LOBSTER TOAST Avocado Pea Purée, Pea Shoots, Sunny Side Egg	37
TRUFFLE OMELET Mushrooms, Camembert, Arugula, Roasted Tomato, Asparagus, Garlic Croutons	32
CRABCAKE EGGS BENEDICT Toasted English Muffin, Maryland Crab, Poached Eggs, Hollandaise	38
BRIOCHE FRENCH TOAST Cinnamon Sugar Whipped Mascarpone, Sausage, Maple Syrup	28
SHORT RIB SURF & TURF Lobster, Gouda Potato Cake, Poached Egg, Hollandaise	38
SMOKED SALMON LATKE Tomato, Hard Boiled Egg, Arugula, Caviar, Chive Sour Cream	34
PRIME STEAK & EGG 6oz NY Strip, Poached Egg, Crispy Potatoes, Citrus Truffle Vinaigrette	43
BLACKENED SALMON SALAD Basil Poppyseed Dressing, Goat Cheese, Spiced Walnuts, Strawberries, Grapes, Cantaloupe	29
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	29

WARM CINNAMON BREAD, Cream Cheese Icing 16

SEAFOOD

BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	38
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	29
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	34
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	27
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette	43
LOBSTER LINGUINE Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	59

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, Tartar Sauce	21
PRIME CHEESEBURGER* Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	24
MARYLAND CRAB MELT Tillamook Cheddar Cheese, New England Tartar Sauce	22

SIDES

CANDIED BACON	12	JALAPEÑO AU GRATIN <i>gfm</i>	19
TRUFFLED POTATOES	13	ROASTED BRUSSELS SPROUTS <i>gfm</i>	19
BREAKFAST SAUSAGE	11	PARMESAN TRUFFLE FRIES	17
SEASONAL FRUIT	13	BACON CREAMED SPINACH	17

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 49

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.