

ON ICE *gfm*

“SMOKING” SHELLFISH TOWER* Custom Built *Mkt*

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| 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

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

APPETIZERS

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| SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms | 25 |
| POINT JUDITH CALAMARI Sweet Chili Sauce | 29 |
| JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, 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 |
| AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds | 29 |
| SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce | 29 |
| PRIME STEAK TARTARE* Capers, Shallots, Crostini | 26 |

SUSHI

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| 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* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso | 29 |
| VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette | 23 |
| 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

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| 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 |
| CHOP CHOP SALAD Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing | 20 |
| CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons | 19 |

GENERAL MANAGER BRYAN GRAHAM | EXECUTIVE CHEF EUGENIO REYES
PRIVATE DINING ROOMS AVAILABLE Call 702.529.4770 to reserve for your occasion.

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.



SEAFOOD

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| POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette | 27 |
| SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette | 34 |
| BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion | 38 |
| LOBSTER LINGUINE Roasted Tomato Butter, Arugula, Chili Flake, Parmesan | 59 |
| CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette | 43 |
| TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce | 29 |

SANDWICH COMBINATIONS

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

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| 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 |

ENTRÉE SALADS

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| BLACKENED SALMON* SALAD <i>gfm</i> Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing | 29 |
| AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze | 27 |
| PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil | 25 |
| CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing | 25 |
| SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing | 31 |
| PRIME NY STRIP* SALAD <i>gfm</i> Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette | 29 |

PRIME STEAKS *gfm*

All steaks are seasoned and broiled at 1200 degrees

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| 8 OZ FILET MIGNON | 64 |
| 10 OZ FILET MIGNON | 70 |
| 14 OZ NEW YORK STRIP | 69 |
| 16 OZ RIBEYE | 73 |

ACCESSORIES *gfm*

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| BÉARNAISE SAUCE | 10 |
| BLACK TRUFFLE BUTTER | 13 |
| MAYTAG BLUE CHEESE CRUST | 11 |
| OSCAR STYLE | 24 |
| GARLIC SHRIMP SCAMPI | 20 |

SIDES

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| JALAPEÑO AU GRATIN <i>gfm</i> | 19 | BACON CREAMED SPINACH | 17 |
| ROASTED GARLIC MASHED <i>gfm</i> | 17 | MISO-CHILI ROASTED BROCCOLI | 17 |
| PARMESAN TRUFFLE FRIES | 17 | ROASTED BRUSSELS SPROUTS <i>gfm</i> | 19 |
| SMOKED GOUDA TATER TOTS | 16 | SAUTÉED MUSHROOMS <i>gfm</i> | 18 |

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