
ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		CHILLED WHOLE	
EAST COAST	29	MAINE LOBSTER	62
WEST COAST	33	"SMOKING" SHELLFISH	
CHILLED CRAB MEAT COCKTAIL	31	TOWER* Custom Built	<i>Mkt</i>
JUMBO SHRIMP COCKTAIL	32	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	29
POINT JUDITH CALAMARI Sweet Chili Sauce	32
WHITE TRUFFLE CAVIAR DEVEILED EGGS <i>gfm</i>	24
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	32
"SURF N TURF" * <i>gfm</i> Scallops, Braised Short Rib, Gremolata	35
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	33
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	34
PRIME STEAK TARTARE* Capers, Shallots, Crostini	29

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	28
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	34
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	32
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	32
VEGETABLE ROLL	
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	25
HAMACHI CRUDO* <i>gfm</i>	
Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	29
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	25
FRENCH ONION Brandy & Aged Swiss	22
CRISP ICEBERG "WEDGE" <i>gfm</i>	
Candied Bacon, 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	19
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	21

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	33
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	35
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	29
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	29
SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing	37
PRIME NY STRIP* SALAD <i>gfm</i> Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette	37

SANDWICH COMBINATIONS

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

BLACKENED FISH SANDWICH Chef's Fresh Selection, Blackened, Jalapeño Corn Tartar, Lettuce, Tomato	23
PRIME CHEESEBURGER* Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	24
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Jalapeño Corn Tartar	22

CHEF'S SPECIALTIES

POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	35
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	39
BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	38
MURRAY'S FARMS CHICKEN <i>gfm</i> Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	29
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette	48
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	38
8 OZ FILET MIGNON* <i>gfm</i> Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	56

PRIME STEAKS *gfm*

All steaks are seasoned and broiled at 1200 degrees

10 OZ FILET MIGNON	71
12 OZ BONE-IN FILET	74
14 OZ NEW YORK STRIP	71
16 OZ RIBEYE	73

ACCESSORIES *gfm*

BÉARNAISE SAUCE	9
BLACK TRUFFLE BUTTER	13
MAYTAG BLUE CHEESE CRUST	10
GARLIC SHRIMP SCAMPI	19

SIDES

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

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar	48
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