

## COCKTAILS

### BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,  
Marinated Blackberries, Fresh Lemon Juice,  
Domaine Chandon Brut, Dry Ice Smoke 20

### CUCUMBER GIMLET

Bombay Sapphire Gin, Muddled  
Fresh Cucumber, Fresh Lime Juice 16

### HOT & DIRTY MARTINI

Olive Oil Infused Belvedere Vodka,  
Calabrian Chili Blue Cheese Stuffed  
Castelvetrano Olives 20

### PRIME MANHATTAN

Woodford Reserve, Carpano Antica  
Vermouth, Amaro Nonino, Rosemary  
Grapefruit Peppercorn Bitters 18

### OLD FASHIONED

Russell's Reserve 10 Year Bourbon,  
Aperol, Angostura Bitters 19

### PINEAPPLE PICANTE

Pineapple Infused Don Julio Blanco,  
Picante, Fresh Lemon Juice, Orange Bitters 18

## ON ICE *gfm*

### OYSTERS ON THE HALF SHELL\*

EAST COAST 27 | WEST COAST 31

CHILLED CRAB MEAT COCKTAIL 27

JUMBO SHRIMP COCKTAIL 29

CHILLED WHOLE  
MAINE LOBSTER 59

DUTCH HARBOR KING CRAB LEGS *Mkt*

"SMOKING" SHELLFISH TOWER\* Custom Built *Mkt*

## APPETIZERS

SONOMA GOAT  
CHEESE RAVIOLI  
Golden Oak Mushrooms 19

POINT JUDITH CALAMARI  
Sweet Chili Sauce 26

SHRIMP SAUTÉ *gfm*  
Tabasco Cream Sauce 27

"SURF N TURF" \* *gfm*  
Scallops, Braised Short Rib,  
Gremolata 29

JUMBO LUMP CRAB CAKE  
Sweet and Sour Slaw,  
Horseradish Mustard Aioli 29

PRIME STEAK TARTARE\*  
Capers, Shallots, Crostini 26

## SUSHI

PRIME ROLL\*  
Tempura Shrimp, Cream Cheese,  
Scallion, Beef Carpaccio 21

OCEAN ROLL\* *gfm*  
#1 Tuna, Salmon, Hamachi,  
Avocado, Chili Garlic Oil 27

DYNAMITE ROLL  
Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 25

BLUE CRAB ROLL  
Sesame Crab Salad, Tobiko,  
Avocado, Cucumber, Yuzu Aioli 27

SPICY TUNA\* *gfm*  
Avocado, Scallion, Jalapeño, Shiso 28

VEGETABLE ROLL  
Soy Paper, Crispy Asparagus, Avocado,  
Daikon, Mango, Sesame Lime Vinaigrette 21

AHI TUNA TARTARE\*  
Avocado, Ginger Ponzu, Sesame Seeds 24

## SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 19

FRENCH ONION Brandy & Aged Swiss 17

CRISP ICEBERG "WEDGE" *gfm*  
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 18

OCEAN PRIME HOUSE SALAD *gfm*  
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 16

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 17

CHOP CHOP SALAD *gfm*  
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 17

SHELLFISH "COBB" SALAD *gfm* Bacon, Egg, Blue Cheese, Gourmet Dressing 25

*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

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	54
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	50
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	56
ORA KING SALMON <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	49
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	64
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	58
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	53
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	59
DUTCH HARBOR KING CRAB LEGS <i>gfm</i>	Asparagus, Drawn Butter	<i>Mkt</i>

## CHICKEN & CHOPS *gfm*

FREEBIRD FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	41
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	51
WILLOW BEND LAMB*	Double Cut, Roasted Garlic Thyme Jus	59

## PRIME STEAKS\* AND ACCESSORIES *gfm*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	59	BÉARNAISE SAUCE	7
10 OZ FILET MIGNON	62	BLACK TRUFFLE BUTTER	11
12 OZ BONE-IN FILET	65	AU POIVRE	9
14 OZ NEW YORK STRIP	63	MAYTAG BLUE CHEESE CRUST	8
16 OZ RIBEYE	66	OSCAR STYLE	14
		GARLIC SHRIMP SCAMPI	16
		LOBSTER TAIL	32

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	15	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	17	BACON CREAMED SPINACH	15
PARMESAN TRUFFLE FRIES	14	MISO-CHILI ROASTED BROCCOLI	15
LOADED BAKED POTATO <i>gfm</i>	15	ROASTED BRUSSELS SPROUTS <i>gfm</i>	17
TWICE BAKED	13	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	14	SAUTÉED MUSHROOMS <i>gfm</i>	15
WHIPPED POTATOES <i>gfm</i>	16	BLACK TRUFFLE MAC & CHEESE	19

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	45
----------------------------	--	----

GENERAL MANAGER RYAN MCLOUGHLIN | EXECUTIVE CHEF MAEVE JOYCE

PRIVATE DINING ROOMS AVAILABLE

Call 215.563.0163 and let our culinary team prepare the perfect menu for your special occasion.