

COCKTAILS

BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,
Marinated Blackberries, Fresh Lemon Juice,
Piper Sonoma Brut, Dry Ice Smoke 19

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
Castelvetro Olives 20

PRIME MANHATTAN

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

RUSSELL’S RESERVE OLD FASHIONED

Russell’s Reserve 10 Year, Maple
Reduction, Orange and Luxardo Cherry 18

PINEAPPLE PICANTE

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

ON ICE gfm

OYSTERS ON THE HALF SHELL*

EAST COAST 31
WEST COAST 35

CHILLED CRAB MEAT COCKTAIL 29

JUMBO SHRIMP COCKTAIL 30

CHILLED WHOLE MAINE LOBSTER 58

DUTCH HARBOR KING CRAB LEGS Mkt

“SMOKING” SHELLFISH TOWER* Custom Built Mkt

APPETIZERS

SONOMA GOAT

CHEESE RAVIOLI
Golden Oak Mushrooms 21

POINT JUDITH CALAMARI

Sweet Chili Sauce 28

SHRIMP SAUTÉ gfm

Tabasco Cream Sauce 30

“SURF N TURF”* gfm

Scallops, Braised Short Rib,
Gremolata 29

JUMBO LUMP CRAB CAKE

Sweet and Sour Slaw,
Horseradish Mustard Aioli 28

PRIME STEAK TARTARE*

Capers, Shallots, Crostini 26

SUSHI

PRIME ROLL*

Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 27

OCEAN ROLL* gfm

#1 Tuna, Salmon, Hamachi,
Avocado, Chili Garlic Oil 30

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,
Sesame Seeds 28

SPICY TUNA* gfm

Avocado, Scallion, Jalapeño, Shiso 29

VEGETABLE ROLL

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

AHI TUNA TARTARE*

Avocado, Ginger Ponzu, Sesame Seeds 29

HAMACHI CRUDO* gfm

Pickled Mango, Sweet Peppers,
Cilantro, Sesame Ginger Vinaigrette 25

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 19

FRENCH ONION Brandy & Aged Swiss 18

CRISP ICEBERG “WEDGE” gfm

Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 19

OCEAN PRIME HOUSE SALAD gfm

Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 17

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 19

SHELLFISH “COBB” SALAD gfm Bacon, Egg, Blue Cheese, Gourmet Dressing 28

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	51
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	51
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	57
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	71
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	59
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	56
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*

MARY’S FREE RANGE CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	41
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	53
WILLOW BEND LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	65

PRIME STEAKS* AND ACCESSORIES *gfm*

<i>All steaks are seasoned and broiled at 1200 degrees</i>		BÉARNAISE SAUCE	9
8 OZ FILET MIGNON	61	BLACK TRUFFLE BUTTER	12
10 OZ FILET MIGNON	66	AU POIVRE	10
12 OZ BONE-IN FILET	70	MAYTAG BLUE CHEESE CRUST	9
14 OZ NEW YORK STRIP	65	OSCAR STYLE	16
16 OZ RIBEYE	72	GARLIC SHRIMP SCAMPI	18
		LOBSTER TAIL	32

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	18	ASPARAGUS & HOLLANDAISE <i>gfm</i>	17
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	18
PARMESAN TRUFFLE FRIES	15	MISO-CHILI ROASTED BROCCOLI	15
LOADED BAKED POTATO <i>gfm</i>	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
TWICE BAKED	16	CHOPHOUSE CORN <i>gfm</i>	15
SMOKED GOUDA TATER TOTS	15	SAUTÉED MUSHROOMS <i>gfm</i>	17
WHIPPED POTATOES <i>gfm</i>	15	BLACK TRUFFLE MAC & CHEESE	19

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 46

GENERAL MANAGER JAGGER GRIFFIN | EXECUTIVE CHEF ROMAN RODRIGUEZ
PRIVATE DINING ROOMS AVAILABLE
Call 480.347.1313 and let our culinary team prepare the perfect menu for your special occasion.