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 17

HOT & DIRTY MARTINI
Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives 19

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 18

BLACK ORCHID
Belvedere Organic Blackberry & Lemongrass Infusion, St. Germain, Fresh Lemon & White Cranberry Juice 16

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*
EAST COAST 28 | WEST COAST 32

CHILLED CRAB MEAT COCKTAIL 27

JUMBO SHRIMP COCKTAIL 28

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 23

POINT JUDITH CALAMARI
Sweet Chili Sauce 28

WHITE TRUFFLE CAVIAR DEVILED EGGS *gfm* 21

"SURF N TURF"* *gfm*
Scallops, Braised Short Rib, Gremolata 30

SHRIMP SAUTÉ *gfm*
Tabasco Cream Sauce 29

JUMBO LUMP CRAB CAKE
Sweet and Sour Slaw, Horseradish Mustard Aioli 28

PRIME STEAK TARTARE*
Capers, Shallots, Crostini 28

SUSHI

PRIME ROLL*
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio 26

OCEAN ROLL* *gfm*
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil 29

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

HAMACHI CRUDO* *gfm*
Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette 23

AHI TUNA TARTARE*
Avocado, Ginger Ponzu, Sesame Seeds 27

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 19

FRENCH ONION Brandy & Aged Swiss 16

CRISP ICEBERG "WEDGE" *gfm*
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 16

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 29

gfm **CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST**

SEAFOOD

BLACKENED SNAPPER *gfm*	Corn Spoon Bread, Swiss Chard, Corn Emulsion	55
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	53
FLORIDA GROUPER *gfm*	Lobster, Gnocchi, Spring Peas, Lemon Jus	57
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	55
SEA SCALLOPS* *gfm*	Parmesan Risotto, English Peas, Citrus Vinaigrette	54
TWIN LOBSTER TAILS *gfm*	Asparagus, Drawn Butter	65
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	57
CHILEAN SEA BASS *gfm*	Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	61
DUTCH HARBOR KING CRAB LEGS *gfm*	Asparagus, Drawn Butter	*Mkt*

CHICKEN & CHOPS *gfm*

GERBER 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*	Two Double Bone Chops, Roasted Garlic Thyme Jus	59

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	57
10 OZ FILET MIGNON	62
12 OZ BONE-IN FILET	66
14 OZ NEW YORK STRIP	61
16 OZ RIBEYE	67

BÉARNAISE SAUCE	8
BLACK TRUFFLE BUTTER	10
AU POIVRE	9
MAYTAG BLUE CHEESE CRUST	10
OSCAR STYLE	14
GARLIC SHRIMP SCAMPI	17
LOBSTER TAIL	32

SIDES

JALAPEÑO AU GRATIN *gfm*	17
ROASTED GARLIC MASHED *gfm*	16
PARMESAN TRUFFLE FRIES	16
LOADED BAKED POTATO *gfm*	17
TWICE BAKED	15
SMOKED GOUDA TATER TOTS	15
WHIPPED POTATOES *gfm*	15

ASPARAGUS & HOLLANDAISE *gfm*	17
BACON CREAMED SPINACH	17
MISO-CHILI ROASTED BROCCOLI	16
ROASTED BRUSSELS SPROUTS *gfm*	18
CHOPHOUSE CORN *gfm*	16
SAUTÉED MUSHROOMS *gfm*	16
BLACK TRUFFLE MAC & CHEESE	18

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

GENERAL MANAGER JONATHAN POLLOCK | EXECUTIVE CHEF JASON MALLON

PRIVATE DINING ROOMS AVAILABLE

Call 813.490.5288 and let our culinary team prepare the perfect menu for your special occasion.

*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.