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## ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		CHILLED WHOLE	
EAST COAST	27	MAINE LOBSTER	58
WEST COAST	33	"SMOKING" SHELLFISH	
CHILLED CRAB MEAT COCKTAIL	27	TOWER* Custom Built	<i>Mkt</i>
JUMBO SHRIMP COCKTAIL	28	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

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## APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	21
POINT JUDITH CALAMARI Sweet Chili Sauce	23
WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i>	20
"SURF N TURF" * <i>gfm</i> Scallops, Braised Short Rib, Gremolata	29
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	27
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	28
PRIME STEAK TARTARE* Capers, Shallots, Crostini	24

## SUSHI

SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	26
SOMERSET ROLL*	
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	23
OCEAN ROLL* <i>gfm</i>	
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	27
VEGETABLE ROLL	
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	20
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	24
AHI TUNA TARTARE*	
Avocado, Ginger Ponzu, Sesame Seeds	28
HAMACHI CRUDO* <i>gfm</i>	
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" <i>gfm</i>	
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	17
OCEAN PRIME HOUSE SALAD <i>gfm</i>	
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	15
CAESAR SALAD <i>gfm</i>	
Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	16
CHOP CHOP SALAD <i>gfm</i>	
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	17

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

\*These items may be served raw or undercooked. 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	26
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	27
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	21
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	23
SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing	29
PRIME NY STRIP* SALAD <i>gfm</i> Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette	29

## SANDWICH COMBINATIONS

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

FISH SANDWICH Chef's Fresh Selection, Blackened, Jalapeño Corn Tartar, Lettuce, Tomato	21
PRIME CHEESEBURGER* Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	23
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Jalapeño Corn Tartar	20

## CHEF'S SPECIALTIES

POKE BOWL* Ahi Tuna, Salmon, Avocado, Sriracha Vinaigrette	25
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	28
BLACKENED SNAPPER <i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	29
OTTO'S FARM CHICKEN <i>gfm</i> Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	24
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	33
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	29
8 OZ FILET MIGNON* <i>gfm</i> Gouda Potato Cake, Chili Seared Spinach, Cabernet Jus	49

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	17	ASPARAGUS & HOLLANDAISE <i>gfm</i>	16
ROASTED GARLIC MASHED <i>gfm</i>	16	BACON CREAMED SPINACH	14
PARMESAN TRUFFLE FRIES	15	MISO-CHILI ROASTED BROCCOLI	15
SMOKED GOUDA TATER TOTS	13	ROASTED BRUSSELS SPROUTS <i>gfm</i>	16
BLACK TRUFFLE MAC & CHEESE	18	SAUTÉED MUSHROOMS <i>gfm</i>	16

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar	43
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