

## COCKTAILS

<b>BERRIES &amp; BUBBLES</b> Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon Juice, Piper Sonoma Brut, Dry Ice Smoke	21	<b>PRIME MANHATTAN</b> Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	19
<b>CUCUMBER GIMLET</b> Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice	18	<b>OLD FASHIONED</b> Russell's Reserve 10 Year Bourbon, Aperol, Angostura Bitters	18
<b>HOT &amp; DIRTY MARTINI</b> Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives	22	<b>PINEAPPLE PICANTE</b> Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters	19

## ON ICE *gfm*

<b>OYSTERS ON THE HALF SHELL*</b>		<b>JUMBO SHRIMP COCKTAIL</b>	27
EAST COAST 28   WEST COAST	32	<b>CHILLED WHOLE MAINE LOBSTER</b>	58
<b>CHILLED CRAB MEAT COCKTAIL</b>	27	<b>DUTCH HARBOR KING CRAB LEGS</b>	<i>Mkt</i>

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

## APPETIZERS

<b>SONOMA GOAT CHEESE RAVIOLI</b> Golden Oak Mushrooms	22
<b>POINT JUDITH CALAMARI</b> Sweet Chili Sauce	24
<b>JUMBO LUMP CRAB CAKE</b> Sweet and Sour Slaw, Horseradish Mustard Aioli	29
<b>WHITE TRUFFLE CAVIAR DEILED EGGS <i>gfm</i></b>	19
<b>"SURF N TURF" * <i>gfm</i></b> Scallops, Braised Short Rib, Gremolata	29
<b>SHRIMP SAUTÉ <i>gfm</i></b> Tabasco Cream Sauce	26
<b>PRIME STEAK TARTARE*</b> Capers, Shallots, Crostini	27

## SUSHI

<b>PRIME ROLL*</b> Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	24
<b>OCEAN ROLL* <i>gfm</i></b> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	29
<b>SPICY TUNA* <i>gfm</i></b> Avocado, Scallion, Jalapeño, Shiso	28
<b>VEGETABLE ROLL</b> Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	21
<b>DYNAMITE ROLL</b> Tempura Shrimp, Spicy Mayo, Sesame Seeds	27
<b>AHI TUNA TARTARE*</b> Avocado, Ginger Ponzu, Sesame Seeds	28
<b>HAMACHI CRUDO* <i>gfm</i></b> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	26

## SOUPS & SALADS

<b>LOBSTER BISQUE</b> Butter Poached Lobster	19
<b>FRENCH ONION</b> Brandy & Aged Swiss	16
<b>CRISP ICEBERG "WEDGE" <i>gfm</i></b> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	17
<b>OCEAN PRIME HOUSE SALAD <i>gfm</i></b> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	16
<b>CAESAR SALAD <i>gfm</i></b> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	17
<b>CHOP CHOP SALAD <i>gfm</i></b> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	18
<b>SHELLFISH "COBB" SALAD <i>gfm</i></b> 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	58
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	49
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	53
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	55
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	49
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	64
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	58
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	39
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	48
WILLOW BEND LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	63

## PRIME STEAKS\* AND ACCESSORIES *gfm*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	61	BÉARNAISE SAUCE	9
10 OZ FILET MIGNON	65	BLACK TRUFFLE BUTTER	12
12 OZ BONE-IN FILET	68	AU POIVRE	10
14 OZ NEW YORK STRIP	66	MAYTAG BLUE CHEESE CRUST	9
16 OZ RIBEYE	69	OSCAR STYLE	16
		GARLIC SHRIMP SCAMPI	17
		LOBSTER TAIL	34

## SIDES

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

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	45
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GENERAL MANAGER JASON BROWN | EXECUTIVE CHEF LUCAS MONTOYA

PRIVATE DINING ROOMS AVAILABLE

Call 312.428.4344 and let our culinary team prepare the perfect menu for your special occasion.