

COCKTAILS

BERRIES & BUBBLES		PRIME MANHATTAN	
Belvedere Organic Lemon & Basil Vodka,		Woodford Reserve, Carpano Antica	
Marinated Blackberries, Fresh Lemon Juice,		Vermouth, Amaro Nonino, Rosemary	
Piper Sonoma Brut, Dry Ice Smoke	20	Grapefruit Peppercorn Bitters	18
CUCUMBER GIMLET		OLD FASHIONED	
Bombay Sapphire Gin, Muddled		Russell's Reserve 10 Year Bourbon,	
Fresh Cucumber, Fresh Lime Juice	17	Aperol, Angostura Bitters	18
HOT & DIRTY MARTINI		PINEAPPLE PICANTE	
Olive Oil Infused Belvedere Vodka,		Pineapple Infused Don Julio Blanco,	
Calabrian Chili Blue Cheese Stuffed		Picante, Fresh Lemon Juice, Orange Bitters	19
Castelvetro Olives	20		

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	30
EAST COAST 27 WEST COAST	30	CHILLED WHOLE	
CHILLED CRAB MEAT COCKTAIL	30	MAINE LOBSTER	58
		DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT	
CHEESE RAVIOLI	
Golden Oak Mushrooms	22
POINT JUDITH CALAMARI	
Sweet Chili Sauce	23
WHITE TRUFFLE	
CAVIAR DEVEILED EGGS <i>gfm</i>	19
"SURF N TURF" * <i>gfm</i>	
Scallops, Braised Short Rib,	
Gnocchi, Black Garlic Jus	29
SHRIMP SAUTÉ <i>gfm</i>	
Tabasco Cream Sauce	25
JUMBO LUMP CRAB CAKE	
Sweet and Sour Slaw,	
Horseradish Mustard Aioli	29
PRIME STEAK TARTARE*	
Capers, Shallots, Crostini	28

SUSHI

PRIME ROLL*	
Tempura Shrimp, Cream Cheese,	
Scallion, Beef Carpaccio	25
OCEAN ROLL * <i>gfm</i>	
#1 Tuna, Salmon, Hamachi,	
Avocado, Chili Garlic Oil	29
DYNAMITE ROLL	
Tempura Shrimp, Spicy Mayo,	
Sesame Seeds	27
SPICY TUNA*	
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	25
HAMACHI CRUDO * <i>gfm</i>	
Pickled Mango, Sweet Peppers,	
Cilantro, Sesame Ginger Vinaigrette	27

SOUPS & SALADS

LOBSTER BISQUE	Butter Poached Lobster	19
FRENCH ONION	Brandy & Aged Swiss	14
CRISP ICEBERG "WEDGE" <i>gfm</i>		
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing		18
OCEAN PRIME HOUSE SALAD <i>gfm</i>		
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette		17
CAESAR SALAD <i>gfm</i>	Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	18
CHOP CHOP SALAD <i>gfm</i>		
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing		17
SHELLFISH "COBB" SALAD <i>gfm</i>	Bacon, Egg, Blue Cheese, Gourmet Dressing	28



SEAFOOD

TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	49
BLACKENED SNAPPER	<i>gfm</i> Corn Spoon Bread, Swiss Chard, Corn Emulsion	50
SEA SCALLOPS*	<i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	54
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	56
FLORIDA GROUPER	<i>gfm</i> Lobster, Gnocchi, Spring Peas, Lemon Jus	61
TWIN LOBSTER TAILS	<i>gfm</i> Asparagus, Drawn Butter	67
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	59
CHILEAN SEA BASS	<i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	62
DUTCH HARBOR KING CRAB LEGS	<i>gfm</i> Asparagus, Drawn Butter	<i>Mkt</i>

CHICKEN & CHOPS *gfm*

RED BIRD FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	39
SADDLEBERK FARMS PORK*	Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	49
COLORADO LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	63

PRIME STEAKS* AND ACCESSORIES *gfm*

<i>All steaks are seasoned and broiled at 1200 degrees</i>		BÉARNAISE SAUCE	10
8 OZ FILET MIGNON	59	BLACK TRUFFLE BUTTER	13
10 OZ FILET MIGNON	62	AU POIVRE	11
12 OZ BONE-IN FILET	68	MAYTAG BLUE CHEESE CRUST	11
14 OZ NEW YORK STRIP	65	OSCAR STYLE	16
16 OZ RIBEYE	68	GARLIC SHRIMP SCAMPI	17
		LOBSTER TAIL	35

SIDES

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

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

GENERAL MANAGER TRAVIS CUSACK | EXECUTIVE CHEF BRADLEY O'BRIEN

PRIVATE DINING ROOMS AVAILABLE

Call 303.825.3663 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.