

COCKTAILS

BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,
Marinated Blackberries, Fresh Lemon Juice,
Domaine Chandon Brut, Dry Ice Smoke

CUCUMBER GIMLET

Bombay Sapphire Gin, Muddled
Fresh Cucumber, Fresh Lime Juice

HOT & DIRTY MARTINI

Olive Oil Infused Belvedere Vodka,
Calabrian Chili Blue Cheese Stuffed
Castelvetrano Olives

PRIME MANHATTAN

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

OLD FASHIONED

Russell's Reserve 10 Year Bourbon,
Aperol, Angostura Bitters

PINEAPPLE PICANTE

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

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*

ROSE & GARNET *Private Label, Cape Cod, MA*
WEST COAST

CHILLED CRAB MEAT COCKTAIL

JUMBO SHRIMP COCKTAIL

CHILLED WHOLE MAINE LOBSTER

DUTCH HARBOR KING CRAB LEGS

"SMOKING" SHELLFISH TOWER* Custom Built

APPETIZERS

SONOMA GOAT

CHEESE RAVIOLI
Golden Oak Mushrooms

POINT JUDITH CALAMARI

Sweet Chili Sauce

SHRIMP SAUTÉ *gfm*

Tabasco Cream Sauce

"SURF N TURF" * *gfm*

Scallops, Braised Short Rib,
Gnocchi, Black Garlic Jus

JUMBO LUMP CRAB CAKE

Sweet and Sour Slaw,
Horseradish Mustard Aioli

PRIME STEAK TARTARE*

Capers, Shallots, Crostini

SUSHI

PRIME ROLL*

Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio

OCEAN ROLL* *gfm*

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

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo, Sesame Seeds

BLUE CRAB ROLL

Sesame Crab Salad, Tobiko,
Avocado, Cucumber, Yuzu Aioli

SPICY TUNA* *gfm*

Avocado, Scallion, Jalapeño, Shiso

VEGETABLE ROLL

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

AHI TUNA TARTARE*

Avocado, Ginger Ponzu, Sesame Seeds

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster

FRENCH ONION Brandy & Aged Swiss

CRISP ICEBERG "WEDGE" *gfm*

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

OCEAN PRIME HOUSE SALAD *gfm*

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

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons

CHOP CHOP SALAD *gfm*

Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing

SHELLFISH "COBB" SALAD *gfm* Bacon, Egg, Blue Cheese, Gourmet Dressing

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

CHICKEN & CHOPS *gfm*

- FREEBIRD FARMS CHICKEN Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus
- SADDLEBERK FARMS PORK* Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction
- WILLOW BEND LAMB* Double Cut, Roasted Garlic Thyme Jus

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

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| 8 OZ FILET MIGNON | BÉARNAISE SAUCE |
| 10 OZ FILET MIGNON | BLACK TRUFFLE BUTTER |
| 12 OZ BONE-IN FILET | AU POIVRE |
| 14 OZ NEW YORK STRIP | MAYTAG BLUE CHEESE CRUST |
| 16 OZ RIBEYE | OSCAR STYLE |
| | GARLIC SHRIMP SCAMPI |
| | LOBSTER TAIL |

SIDES

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

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar

GENERAL MANAGER RYAN MANCHESTER | EXECUTIVE CHEF MAEVE JOYCE

PRIVATE DINING ROOMS AVAILABLE

Call 215.563.0163 and let our culinary team prepare the perfect menu for your special occasion.