

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	19	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		BLACK ORCHID	
Olive Oil Infused Belvedere Vodka,		Belvedere Organic Blackberry &	
Calabrian Chili Blue Cheese Stuffed		Lemongrass Infusion, St. Germain,	
Castelvetro Olives	19	Fresh Lemon & White Cranberry Juice	17

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	28
ROSE & GARNET	28	CHILLED CRAB MEAT COCKTAIL	27
<i>Private Label, Cape Cod, MA</i>		CHILLED WHOLE MAINE LOBSTER	58
WEST COAST	32	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

"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 <i>gfm</i>	21
"SURF N TURF"* <i>gfm</i>	
Scallops, Braised Short Rib,	
Gremolata	30
SHRIMP SAUTÉ <i>gfm</i>	
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* <i>gfm</i>	
#1 Tuna, Salmon, Hamachi,	
Avocado, Chili Garlic Oil	29
DYNAMITE ROLL	
Tempura Shrimp, Spicy Mayo,	
Sesame Seeds	28
SPICY TUNA* <i>gfm</i>	
Avocado, Scallion, Jalapeño, Shiso	29
VEGETABLE ROLL	
Soy Paper, Crispy Asparagus, Avocado,	
Daikon, Mango, Sesame Lime Vinaigrette	21
HAMACHI CRUDO* <i>gfm</i>	
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" <i>gfm</i>	
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	16
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	17
CHOP CHOP SALAD <i>gfm</i>	
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	19
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	29



SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	55
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	53
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	57
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	55
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	54
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	65
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	57
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*

GERBER FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	41
SADDLEBERK FARMS PORK*	Roasted Tomatoes, Braised Fennel, Leeks, 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	BÉARNAISE SAUCE	8
10 OZ FILET MIGNON	62	BLACK TRUFFLE BUTTER	10
14 OZ NEW YORK STRIP	61	AU POIVRE	9
16 OZ RIBEYE	67	MAYTAG BLUE CHEESE CRUST	10
WAGYU		OSCAR STYLE	14
7 OZ FILET, WESTHOLME, AUS	82	GARLIC SHRIMP SCAMPI	17
16 OZ DRY AGED BONE-IN STRIP	115	LOBSTER TAIL	32

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	16	MISO-CHILI ROASTED BROCCOLI	16
LOADED BAKED POTATO <i>gfm</i>	17	ROASTED BRUSSELS SPROUTS <i>gfm</i>	18
TWICE BAKED	15	CHOPHOUSE CORN <i>gfm</i>	16
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 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.