

COCKTAILS

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| CRIMSON RYE George Dickel Rye, Langley's Gin, Lillet Rose, Lemon, Molasses Bitters | 13 | CUCUMBER GIMLET Bombay Sapphire Gin, Muddled Fresh Cucumber, Hand Squeezed Lime | 13 |
| TEQUILA COCKTAIL Corzo Silver Tequila, Fresh Squeezed Orange and Lime Juice, House Infused Agave Nectar | 14 | PRIME MANHATTAN Woodford Reserve, Carpana Antica and Luxardo Cherries | 14 |
| RUM PUNCH Don Pancho 8 Year Rum, Ancho Reyes, Apricot Orchard, Fresh Orange, Chocolate Bitters | 14 | BERRIES & BUBBLES Belvedere Citrus Vodka, Marinated Blackberries, House Made Sour, Domaine Chandon Brut | 14 |

APPETIZERS

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| SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms | 14 |
| POINT JUDITH CALAMARI Sweet Chili Sauce, Candied Cashews | 17 |
| AGED WISCONSIN CHEDDAR FONDUE For the Table | 15 |
| "SURF N TURF" Sea Scallops, Slow Braised Short Ribs | 18 |
| SHRIMP SAUTÉ Tabasco Cream Sauce | 20 |
| JUMBO LUMP CRAB CAKE Sweet Corn Cream | 19 |
| PRIME STEAK TARTARE* Capers, Shallots, Crostini | 19 |

SUSHI

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| PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio | 18 |
| LOBSTER ROLL Poached Lobster Tail, Kiwi, Pickled Serrano, Masago, Spicy Mango Purée | 19 |
| DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds | 18 |
| TUNA ROLL* Spicy Tuna, Avocado, Cucumber | 17 |
| VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette | 14 |
| AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds | 18 |

RAW BAR

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| OYSTERS ON THE HALF SHELL* | 21 | DUTCH HARBOR KING CRAB LEGS | 33 |
| CHILLED CRAB MEAT COCKTAIL | 21 | "SMOKING" SHELLFISH TOWER* Custom Built | <i>Mkt</i> |
| SHRIMP COCKTAIL | 22 | | |

SOUPS & SALADS

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| LOBSTER BISQUE | Sweet Corn Fritter | 14 |
| FRENCH ONION | Brandy & Aged Swiss | 10 |
| CRISP WEDGE OF ICEBERG | Red Onion, Smoked Bacon, Grape Tomatoes, Bleu Cheese, Cabernet Buttermilk Dressing | 12 |
| OCEAN PRIME HOUSE SALAD | Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette | 12 |
| CAESAR SALAD | Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons | 12 |
| CHOP CHOP SALAD | Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing | 13 |
| SHELLFISH "COBB" SALAD | Bacon, Bleu Cheese, Gourmet Dressing | 20 |

*Items may be served raw, undercooked or cooked-to-order. 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 menus, however our kitchen is not completely gluten free.



SEAFOOD

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| BLACKENED SWORDFISH* | Corn Spoon Bread, Jalapeño Corn Tartar | 39 |
| KING SALMON* | Brussels Sprouts, Quinoa, Almonds, Red Peppers, Lemon | 42 |
| YELLOWFIN TUNA* | Marble Potatoes, Fava Beans, Truffle Jus | 41 |
| FLORIDA GROUPER* | Lobster, Gnocchi, Spring Peas, Lemon Jus | 42 |
| TERIYAKI SALMON* | Shiitake Sticky Rice, Soy Butter Sauce | 35 |
| TWIN LOBSTER TAILS* | Asparagus, Drawn Butter | 49 |
| SEA SCALLOPS | Parmesan Risotto, English Peas, Citrus Vinaigrette | 36 |
| JUMBO LUMP CRAB CAKES | Sweet Corn Cream, Succotash | 36 |
| DUTCH HARBOR KING CRAB LEGS* | Asparagus, Drawn Butter | 59 |
| CHILEAN SEA BASS* | Whipped Potatoes, Champagne Truffle Sauce | 47 |

CHICKEN & CHOPS

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| MARY'S FREE RANGE CHICKEN | Ratatouille, Lemon Pan Jus | 29 |
| DUROC PORK CHOP | Long Bone Rib Chop, Marble Potatoes, Kale, Mustard Jus | 37 |
| LAMB | Two Double Cut Chops, English Peas, Mushrooms, Caramelized Onions, Mint Jus | 47 |

PRIME STEAKS*

All steaks are seasoned and broiled at 1200 degrees

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| 6 OZ 8 OZ FILET MIGNON | 38 42 |
| 10 OZ FILET MIGNON | 46 |
| 12 OZ BONE-IN FILET | 49 |
| 14 OZ NEW YORK STRIP | 45 |
| 16 OZ KANSAS CITY STRIP | 48 |
| 16 OZ RIBEYE | 49 |

ACCESSORIES

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| BÉARNAISE SAUCE | 4 |
| BLACK TRUFFLE BUTTER | 6 |
| AU POIVRE | 6 |
| MAYTAG BLUE CHEESE CRUST | 6 |
| OSCAR STYLE | 10 |
| GARLIC SHRIMP SCAMPI | 15 |

SIDES

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| JALAPEÑO AU GRATIN | 13 | ASPARAGUS AND HOLLANDAISE | 12 |
| ROASTED GARLIC MASHED | 10 | CREAMED SPINACH | 12 |
| PARMESAN TRUFFLE FRIES | 11 | STEAMED BROCCOLI | 11 |
| LOADED BAKED POTATO | 11 | ROASTED BRUSSELS SPROUTS | 12 |
| TWICE BAKED | 11 | CHOPHOUSE CORN | 10 |
| CREAMY WHIPPED POTATOES | 11 | SAUTÉED BUTTON MUSHROOMS | 12 |
| LOBSTER MASHED POTATOES | 19 | BLACK TRUFFLE MAC & CHEESE | 14 |

GENERAL MANAGER TONY MCMAHON | EXECUTIVE CHEF JAGGER GRIFFIN

PRIVATE DINING ROOMS AVAILABLE

Call 480.347.1313 and let our culinary team prepare the perfect menu for your special occasion.