

COCKTAILS

CRIMSON RYE George Dickel Rye, Langley's Gin, Lillet Rose, Lemon, Molasses Bitters	15	CUCUMBER GIMLET Bombay Sapphire Gin, Muddled Fresh Cucumber, Hand Squeezed Lime	15
BLOOD ORANGE OLD FASHIONED Woodford Reserve, Blood Orange Puree, Honey Water, Whiskey Barrel Aged Bitters	15	PRIME MARGARITA Don Julio Blanco Tequila, Elderflower, Ruby Red Grapefruit, Agave Nectar	16
BLACK ORCHID Belvedere Black Raspberry Vodka, St. Germaine Elderflower Liqueur, Hand Squeezed Lemon & White Cranberry Juice	15	BERRIES & BUBBLES Belvedere Citrus Vodka, Marinated Blackberries, House Made Sour, Domaine Chandon Brut	17

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	16
POINT JUDITH CALAMARI Sweet Chili Sauce, Candied Cashews	18
JUMBO LUMP CRAB CAKE Sweet Corn Cream	19
WHITE TRUFFLE CAVIAR DEVEILED EGGS	16
"SURF N TURF" Sea Scallops, Slow Braised Short Ribs	22
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	19
SHRIMP SAUTÉ Tabasco Cream Sauce	21
PRIME STEAK TARTARE* Capers, Shallots, Crostini	19

SUSHI

CAMDEN ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	19
LOBSTER ROLL Poached Lobster Tail, Kiwi, Pickled Serrano, Masago, Spicy Mango Purée	20
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	20
TUNA ROLL* Spicy Tuna, Avocado, Cucumber	19
SASHIMI* #1 Ahi Tuna, Yellowtail, King Salmon	24
HAMACHI CRUDO* Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	20

RAW BAR

OYSTERS ON THE HALF SHELL*	20	SHRIMP COCKTAIL	22
CHILLED CRAB MEAT COCKTAIL	22	DUTCH HARBOR KING CRAB LEGS	34
CHILLED WHOLE MAINE LOBSTER	33	"SMOKING" SHELLFISH TOWER* Custom Built	<i>Mkt</i>

SOUPS & SALADS

LOBSTER BISQUE Sweet Corn Fritter	17
FRENCH ONION Brandy & Aged Swiss	14
CRISP WEDGE OF ICEBERG Red Onion, Smoked Bacon, Grape Tomatoes, Bleu Cheese, Cabernet Buttermilk Dressing	13
OCEAN PRIME HOUSE SALAD Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	14
CAESAR SALAD Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	13
CHOP CHOP SALAD Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	13
SHELLFISH "COBB" SALAD Bacon, Bleu Cheese, Gourmet Dressing	25

GLUTEN-FREE FRIENDLY MENU AVAILABLE.

*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. D



SEAFOOD

BLACKENED SNAPPER	Corn Spoon Bread, Jalapeño Tartar	41
FLORIDA GROUPER	Brussels Sprouts, Quinoa, Almonds, Red Peppers, Lemon	44
TERIYAKI SALMON	Shiitake Sticky Rice, Soy Butter Sauce	39
YELLOWFIN TUNA	Marble Potatoes, Fava Beans, Truffle Jus	44
KING SALMON	Lobster, Gnocchi, Spring Peas, Lemon Jus	47
TWIN LOBSTER TAILS	Asparagus, Drawn Butter	59
SEA SCALLOPS	Parmesan Risotto, English Peas, Citrus Vinaigrette	39
SWORDFISH & CLAMS	Pancetta, Blistered Tomatoes, Chili Flakes	42
JUMBO LUMP CRAB CAKES	Sweet Corn Cream, Succotash	38
DUTCH HARBOR KING CRAB LEGS	Asparagus, Drawn Butter	67
CHILEAN SEA BASS	Whipped Potatoes, Champagne Truffle Sauce	47

CHICKEN & CHOPS

PITMAN FARMS CHICKEN	Ratatouille, Lemon Pan Jus	33
DUROC PORK CHOP	Long Bone Rib Chop, Marble Potatoes, Kale, Mustard Jus	39
LAMB	Two Double Cut Chops, English Peas, Mushrooms, Caramelized Onions, Mint Jus	49

PRIME STEAKS*

All steaks are seasoned and broiled at 1200 degrees

6 OZ 8 OZ FILET MIGNON	44 49
10 OZ FILET MIGNON	52
12 OZ BONE-IN FILET	56
14 OZ NEW YORK STRIP	50
16 OZ KANSAS CITY STRIP	52
16 OZ RIBEYE	52

ACCESSORIES

BÉARNAISE SAUCE	5
BLACK TRUFFLE BUTTER	5
AU POIVRE	6
MAYTAG BLUE CHEESE CRUST	6
OSCAR STYLE	18
GARLIC SHRIMP SCAMPI	14

SIDES

JALAPEÑO AU GRATIN	13	ASPARAGUS AND HOLLANDAISE	13
ROASTED GARLIC MASHED	12	CREAMED SPINACH	13
PARMESAN TRUFFLE FRIES	12	STEAMED BROCCOLI	12
LOADED BAKED POTATO	12	ROASTED BRUSSELS SPROUTS	12
TWICE BAKED	13	CHOPHOUSE CORN	11
CREAMY WHIPPED POTATOES	12	SAUTÉED BUTTON MUSHROOMS	13
LOBSTER MASHED POTATOES	23	BLACK TRUFFLE MAC & CHEESE	16

GENERAL MANAGER GREG SAGE | EXECUTIVE CHEF GEOFFREY BAUMBERGER

PRIVATE DINING ROOMS AVAILABLE

Call 310.859.4818 and let our culinary team prepare the perfect menu for your special occasion.