

ZERO PROOF

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| LAVENDER CITRUS SODA | | RHUBARB SODA | |
| Lime, Rosemary, Lavender Soda | 5 | Housemade Grenadine, Lemon Juice | 5 |

COCKTAILS

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| CRIMSON RYE | | CUCUMBER GIMLET | |
| George Dickel Rye, Langley's Gin, Lillet Rose, Lemon, Molasses Bitters | 15 | Bombay Sapphire Gin, Muddled Fresh Cucumber, Hand Squeezed Lime | 15 |
| BERRIES & BUBBLES | | RUM PUNCH | |
| Belvedere Citrus Vodka, Marinated Blackberries, House Made Sour, Domaine Chandon Brut | 17 | Don Pancho 8 Year Rum, Ancho Reyes, Apricot Orchard, Fresh Orange, Chocolate Bitters | 15 |

APPETIZERS

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| 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 | |
| DEVILED 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

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| 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

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| 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

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| 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 |

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. 1



ENTRÉE SALADS

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| BLACKENED SALMON* SALAD Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing | 20 |
| ASIAN TUNA* SALAD Chili Rubbed Tuna, Seven Vegetables, Toasted Almonds, Rice Wine Vinaigrette | 23 |
| PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil | 17 |
| CRAB WEDGE Jumbo Lump Crab, Tomatoes, Red Onion, Maytag Blue Cheese, Louis Dressing | 15 |
| CHOPPED CHICKEN SALAD Asparagus, Corn, Dates, Avocado, Blue Cheese, Cabernet Buttermilk Dressing | 17 |
| SHELLFISH "COBB" SALAD Shrimp, Lobster, Bacon, Bleu Cheese, Gourmet Dressing | 25 |
| FLAT IRON STEAK* SALAD Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette | 25 |

SANDWICHES

Served with choice of fries, house salad or cup of French onion soup.

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| SHRIMP BANH MI WRAP Sticky Rice, Carrots, Jalapeño, Cilantro, Ginger Ponzu Sauce | 18 |
| PRIME CHEESEBURGER* Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish | 19 |
| MARYLAND CRAB MELT Tillamook Cheddar Cheese, Jalapeño Corn Tartar | 18 |

CHEF'S COMPOSITIONS

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| SEA SCALLOPS Parmesan Risotto, English Peas, Citrus Vinaigrette | 26 |
| SEAFOOD CIOPPINO Salmon, Sea Bass, Mussels, Grilled Sourdough, Tomato Broth | 21 |
| BLACKENED SNAPPER Corn Spoon Bread, Jalapeño Corn Tartar | 28 |
| PITMAN FARMS CHICKEN Ratatouille, Lemon Pan Jus | 21 |
| CHILEAN SEA BASS Glazed Carrots, Mashed Potatoes, Champagne Truffle Sauce | 35 |
| TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce | 22 |
| FILET MIGNON* Whipped Potatoes, Haricot Vert, Cab Jus | 31 |

PRIME STEAKS*

All steaks are seasoned and broiled at 1200 degrees

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| 8 OZ FILET MIGNON | 49 |
| 10 OZ FILET MIGNON | 52 |
| 14 OZ NEW YORK STRIP | 50 |
| 16 OZ RIBEYE | 52 |

ACCESSORIES

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| BÉARNAISE SAUCE | 5 |
| BLACK TRUFFLE BUTTER | 5 |
| MAYTAG BLUE CHEESE CRUST | 6 |
| GARLIC SHRIMP SCAMPI | 14 |

SIDES

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| JALAPEÑO AU GRATIN | 13 | ASPARAGUS AND HOLLANDAISE | 13 |
| ROASTED GARLIC MASHED | 12 | STEAMED BROCCOLI | 12 |
| PARMESAN TRUFFLE FRIES | 12 | ROASTED BRUSSELS SPROUTS | 12 |
| CREAMY WHIPPED POTATOES | 12 | SAUTÉED BUTTON MUSHROOMS | 13 |
| BLACK TRUFFLE MAC & CHEESE | 16 | CREAMED SPINACH | 13 |

GENERAL MANAGER GREG SAGE | EXECUTIVE CHEF GEOFFREY BAUMBERGER

PRIVATE DINING ROOMS AVAILABLE Call 310.859.4818 to reserve for your occasion.