

COCKTAILS

RUM PUNCH Don Pancho 8 Year Rum, Ancho Reyes, Apricot Orchard, Fresh Orange, Chocolate Bitters	12	TEQUILA COCKTAIL Corzo Silver Tequila, Fresh Squeezed Orange and Lime Juice, House Infused Agave Nectar	12
CRIMSON RYE George Dickel Rye, Langley's Gin, Lillet Rose, Housemade Grenadine, Fresh Lemon	12	CUCUMBER GIMLET Bombay Sapphire Gin, Muddled Fresh Cucumber, Hand Squeezed Lime	12
BLACK ORCHID Belvedere Wild Berry Vodka, St. Germaine Elderflower Liqueur, Hand Squeezed Lemon & White Cranberry Juice	12	BERRIES & BUBBLES Belvedere Citrus Vodka, Marinated Blackberries, House Made Sour, Domaine Chandon Brut	14

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	15
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	17
SHRIMP SAUTÉ Tabasco Cream Sauce	17
JUMBO LUMP CRAB CAKE Sweet Corn Cream	17
PRIME STEAK TARTARE* Capers, Shallots, Crostini	19

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	17
LOBSTER ROLL Poached Lobster Tail, Kiwi, Pickled Serrano, Masago, Spicy Mango Purée	18
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	17
TUNA ROLL* Spicy Tuna, Avocado, Cucumber	16
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	15
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	18

RAW BAR

OYSTERS ON THE HALF SHELL*	19	SHRIMP COCKTAIL	20
CHILLED CRAB MEAT COCKTAIL	20	DUTCH HARBOR KING CRAB LEGS	31
CHILLED WHOLE MAINE LOBSTER	32	"SMOKING" SHELLFISH TOWER* Custom Built	<i>Mkt</i>

SOUPS & SALADS

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	11
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	11
CHOP CHOP SALAD Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	12
SHELLFISH "COBB" SALAD Bacon, Bleu Cheese, Gourmet Dressing	21

*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. D



SEAFOOD

BLACKENED COLORADO BASS	Corn Spoon Bread, Jalapeño Corn Tartar	36
FLORIDA GROUPER	Brussels Sprouts, Quinoa, Almonds, Red Peppers, Lemon	42
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	35
YELLOWFIN TUNA*	Marble Potatoes, Fava Beans, Truffle Jus	42
KING SALMON*	Lobster, Gnocchi, Spring Peas, Lemon Jus	45
TWIN LOBSTER TAILS	Asparagus, Drawn Butter	49
SEA SCALLOPS	Parmesan Risotto, English Peas, Citrus Vinaigrette	37
SWORDFISH & CLAMS	Pancetta, Blistered Tomatoes, Chili Flakes	40
JUMBO LUMP CRAB CAKES	Sweet Corn Cream, Succotash	37
DUTCH HARBOR KING CRAB LEGS	Asparagus, Drawn Butter	59
CHILEAN SEA BASS	Whipped Potatoes, Champagne Truffle Sauce	45

CHICKEN & CHOPS

RED BIRD FARMS CHICKEN	Ratatouille, Lemon Pan Jus	28
DUROC PORK CHOP	Long Bone Rib Chop, Marble Potatoes, Kale, Mustard Jus	38
LAMB	Two Double Cut Chops, English Peas, Mushrooms, Caramelized Onions, Mint Jus	47

PRIME STEAKS*

All steaks are seasoned and broiled at 1200 degrees

6 OZ 8 OZ FILET MIGNON	36 41
10 OZ FILET MIGNON	46
12 OZ BONE-IN FILET	49
14 OZ NEW YORK STRIP	44
16 OZ KANSAS CITY STRIP	46
16 OZ RIBEYE	49

ACCESSORIES

BÉARNAISE SAUCE	5
BLACK TRUFFLE BUTTER	5
AU POIVRE	6
MAYTAG BLUE CHEESE CRUST	6
OSCAR STYLE	10
GARLIC SHRIMP SCAMPI	13

SIDES

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

GENERAL MANAGER HEATHER MCCORMICK | EXECUTIVE CHEF ROMAN RODRIGUEZ

PRIVATE DINING ROOMS AVAILABLE

Call 303.825.3663 and let our culinary team prepare the perfect menu for your special occasion.