

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

*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. 1



ENTRÉE SALADS

BLACKENED SALMON* SALAD Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing	18
ASIAN TUNA* SALAD Chili Rubbed Tuna, Seven Vegetables, Toasted Almonds, Rice Wine Vinaigrette	19
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	15
CRAB WEDGE Jumbo Lump Crab, Tomatoes, Red Onion, Maytag Blue Cheese, Louis Dressing	16
CHOPPED CHICKEN SALAD Asparagus, Corn, Dates, Avocado, Blue Cheese, Cabernet Buttermilk Dressing	17
SHELLFISH "COBB" SALAD Shrimp, Lobster, Bacon, Bleu Cheese, Gourmet Dressing	21
FLAT IRON STEAK* SALAD Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette	21

SANDWICHES

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

SHRIMP BANH MI WRAP Sticky Rice, Carrots, Jalapeño, Cilantro, Ginger Ponzu Sauce	15
PRIME CHEESEBURGER* Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	15
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Jalapeño Corn Tartar	17

CHEF'S COMPOSITIONS

SEA SCALLOPS Parmesan Risotto, English Peas, Citrus Vinaigrette	24
SEAFOOD CIOPPINO Salmon, Sea Bass, Mussels, Grilled Sourdough, Tomato Broth	20
BLACKENED COLORADO BASS Corn Spoon Bread, Jalapeño Corn Tartar	22
RED BIRD FARMS CHICKEN Ratatouille, Lemon Pan Jus	17
CHILEAN SEA BASS Glazed Carrots, Mashed Potatoes, Champagne Truffle Sauce	31
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	19
FILET MIGNON* Whipped Potatoes, Haricot Vert, Cab Jus	31

PRIME STEAKS*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	41
10 OZ FILET MIGNON	46
14 OZ NEW YORK STRIP	44
16 OZ RIBEYE	49

ACCESSORIES

BÉARNAISE SAUCE	5
BLACK TRUFFLE BUTTER	5
MAYTAG BLUE CHEESE CRUST	6
GARLIC SHRIMP SCAMPI	13

SIDES

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

GENERAL MANAGER HEATHER MCCORMICK | EXECUTIVE CHEF ROMAN RODRIGUEZ

PRIVATE DINING ROOMS AVAILABLE Call 303.825.3663 to reserve for your occasion.