

## ZERO PROOF

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

## COCKTAILS

CRIMSON RYE		CUCUMBER GIMLET	
George Dickel Rye, Langley's Gin, Lillet Rose, Lemon, Molasses Bitters	13	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	16	Don Pancho 8 Year Rum, Ancho Reyes, Apricot Orchard, Fresh Orange, Chocolate Bitters	14

## APPETIZERS

SONOMA GOAT CHEESE RAVIOLI		Golden Oak Mushrooms	13
POINT JUDITH CALAMARI		Sweet Chili Sauce, Candied Cashews	17
JUMBO LUMP CRAB CAKE		Sweet Corn Cream	18
WHITE TRUFFLE CAVIAR DEVEILED EGGS			14
"SURF N TURF"		Sea Scallops, Slow Braised Short Ribs	19
SHRIMP SAUTÉ		Tabasco Cream Sauce	20
PRIME STEAK TARTARE*		Capers, Shallots, Crostini	19

## SUSHI

PRIME ROLL*		Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	18
LOBSTER ROLL		Poached Lobster Tail, Kiwi, Pickled Serrano, Masago, Spicy Mango Purée	19
TUNAROLL*		Spicy Tuna, Avocado, Cucumber	17
HAMACHI CRUDO*		Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	20
DYNAMITE ROLL		Tempura Shrimp, Spicy Mayo, Sesame Seeds	18
AHI TUNA TARTARE*		Avocado, Ginger Ponzu, Sesame Seeds	18

## RAW BAR

OYSTERS ON THE HALF SHELL*	19	SHRIMP COCKTAIL	20
CHILLED CRAB MEAT COCKTAIL	21	DUTCH HARBOR KING CRAB LEGS	30
CHILLED WHOLE MAINE LOBSTER	33	"SMOKING" SHELLFISH TOWER* Custom Built	<i>Mkt</i>

## SOUPS & SALADS

LOBSTER BISQUE	Sweet Corn Fritter		14
CREAMY CLAM CHOWDER	Fresh Littleneck Clams, Oyster Crackers		12
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			11
CAESAR SALAD	Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons		11
CHOP CHOP SALAD			
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing			12

\*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.



## ENTRÉE SALADS

BLACKENED SALMON* SALAD Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing	19
ASIAN TUNA* SALAD Chili Rubbed Tuna, Seven Vegetables, Toasted Almonds, Rice Wine Vinaigrette	22
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	17
CHOPPED CHICKEN SALAD Asparagus, Corn, Dates, Avocado, Blue Cheese, Cabernet Buttermilk Dressing	15
SHELLFISH "COBB" SALAD Shrimp, Lobster, Bacon, Bleu Cheese, Gourmet Dressing	23
FLAT IRON STEAK* SALAD Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette	23

## 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	16
PRIME CHEESEBURGER* Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	15
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Jalapeño Corn Tartar	18

## CHEF'S COMPOSITIONS

SEA SCALLOPS Parmesan Risotto, English Peas, Citrus Vinaigrette	24
BLACKENED SNAPPER Corn Spoon Bread, Jalapeño Corn Tartar	24
FREEBIRD FARMS CHICKEN Ratatouille, Lemon Pan Jus	19
CHILEAN SEA BASS Glazed Carrots, Mashed Potatoes, Champagne Truffle Sauce	29
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	20
FILET MIGNON* Whipped Potatoes, Haricot Vert, Cab Jus	37

## PRIME STEAKS\*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	42
10 OZ FILET MIGNON	45
14 OZ NEW YORK STRIP	46
16 OZ RIBEYE	49

## ACCESSORIES

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

## SIDES

JALAPEÑO AU GRATIN	12	ROASTED BRUSSELS SPROUTS	12
ROASTED GARLIC MASHED	10	ASPARAGUS AND HOLLANDAISE	12
PARMESAN TRUFFLE FRIES	11	STEAMED BROCCOLI	11
CREAMY WHIPPED POTATOES	9	SAUTÉED BUTTON MUSHROOMS	12
BLACK TRUFFLE MAC & CHEESE	16	CREAMED SPINACH	13

GENERAL MANAGER NICK FOLEY | EXECUTIVE CHEF MITCHELL BRUMELS

PRIVATE DINING ROOMS AVAILABLE Call 617.670.1345 to reserve for your occasion.