

## 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	16

## APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	16
POINT JUDITH CALAMARI Sweet Chili Sauce, Candied Cashews	17
JUMBO LUMP CRAB CAKE Sweet Corn Cream	19
WHITE TRUFFLE CAVIAR DEVILED EGGS	15
"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	18
LOBSTER ROLL Poached Lobster Tail, Kiwi, Pickled Serrano, Masago, Spicy Mango Purée	19
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	21
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	12
CHOP CHOP SALAD Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	13
SHELLFISH "COBB" SALAD Bacon, Bleu Cheese, Gourmet Dressing	24

### 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
ALASKA HALIBUT	Lobster Ravioli, Asparagus, Sweet Corn Emulsion	47
TWIN LOBSTER TAILS	Asparagus, Drawn Butter	58
SEA SCALLOPS	Parmesan Risotto, English Peas, Citrus Vinaigrette	37
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	65
CHILEAN SEA BASS	Whipped Potatoes, Champagne Truffle Sauce	47

## CHICKEN & CHOPS

PITMAN FARMS CHICKEN	Ratatouille, Lemon Pan Jus	31
DUROC PORK CHOP	Long Bone Rib Chop, Marble Potatoes, Kale, Mustard Jus	39
COLORADO LAMB CHOPS	Arugula Pesto, Snap Peas, Mint Vinaigrette	49

## PRIME STEAKS\*

*All steaks are seasoned and broiled at 1200 degrees*

6 OZ   8 OZ FILET MIGNON	44   48
10 OZ FILET MIGNON	52
12 OZ BONE-IN FILET	56
14 OZ NEW YORK STRIP	50
16 OZ KANSAS CITY STRIP	51
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	12	ASPARAGUS AND HOLLANDAISE	13
ROASTED GARLIC MASHED	12	CREAMED SPINACH	13
PARMESAN TRUFFLE FRIES	11	STEAMED BROCCOLI	11
LOADED BAKED POTATO	12	ROASTED BRUSSELS SPROUTS	12
TWICE BAKED	13	CHOPHOUSE CORN	11
CREAMY WHIPPED POTATOES	11	SAUTÉED BUTTON MUSHROOMS	13
LOBSTER MASHED POTATOES	22	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.

## 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	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	16	Don Pancho 8 Year Rum, Ancho Reyes, Apricot Orchard, Fresh Orange, Chocolate Bitters	15

## APPETIZERS

SONOMA GOAT CHEESE RAVIOLI	
Golden Oak Mushrooms	16
POINT JUDITH CALAMARI	
Sweet Chili Sauce, Candied Cashews	17
JUMBO LUMP CRAB CAKE	
Sweet Corn Cream	19
WHITE TRUFFLE CAVIAR	
DEVILED EGGS	15
"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	18
LOBSTER ROLL	
Poached Lobster Tail, Kiwi, Pickled Serrano, Masago, Spicy Mango Purée	19
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	21
CHILLED CRAB MEAT COCKTAIL	22	DUTCH HARBOR KING CRAB LEGS	34
CHILLED WHOLE MAINE LOBSTER	33	"SMOKING" SHELLFISH TOWER* Custom Built	<i>Mkt</i>

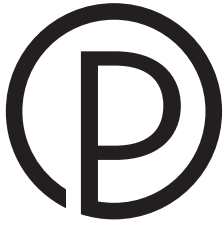
## SOUPS & SALADS

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		12
CHOP CHOP SALAD		
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing		13

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## ENTRÉE SALADS

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	16
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	16
SHELLFISH "COBB" SALAD Shrimp, Lobster, Bacon, Bleu Cheese, Gourmet Dressing	24
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.*

SHRIMP BANH MI WRAP Sticky Rice, Carrots, Jalapeño, Cilantro, Ginger Ponzu Sauce	17
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

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*

8 OZ FILET MIGNON	48
10 OZ FILET MIGNON	52
14 OZ NEW YORK STRIP	50
16 OZ RIBEYE	52

## ACCESSORIES

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

## SIDES

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

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# OCEAN PRIME

SEAFOOD • STEAKS • COCKTAILS

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### APPETIZERS

"SURF N TURF" Sea Scallops, Slow Braised Short Ribs	22
OYSTERS ON THE HALF SHELL*	20
DUTCH HARBOR KING CRAB LEGS	34
"SMOKING" SHELLFISH TOWER* Custom Built	<i>Mkt</i>

### SALADS

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
CHOP CHOP SALAD Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	13

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STEAMED BROCCOLI	11
CHOPHOUSE CORN	11
ASPARAGUS AND HOLLANDAISE	13

### DESSERTS

SORBET Chef's Seasonal Selection	9
CRÉME BRULEE Vanilla Custard, Caramelized Sugar Top, Fresh Berries	11

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YELLOWFIN TUNA Marble Potatoes, Fava Beans, Truffle Jus	44
COLORADO LAMB CHOPS Arugula Pesto, Snap Peas, Mint Vinaigrette	49
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