



PORTLAND
PRIME

PRIMERS

OVEN-ROASTED DUNGENESS CRAB DIP

SERVED WITH HOUSEMADE TORTILLA CHIPS \$15

NINKASI-BATTERED SWEET ONION RINGS

SERVED WITH CHIPOTLE RANCH AND
MALTED CARAMELIZED ONION KETCHUP \$10

BAKED FROMAGE DUO

HAZELNUT-ENCRUSTED BRIE AND PRETZEL-ENCRUSTED
BLUE CHEESE SERVED WITH TOAST POINTS,
BALSAMIC REDUCTION AND FRESH FRUIT \$12

CALAMARI FRIES

HOUSE-CUT CALAMARI BRINED IN BUTTERMILK, TOPPED WITH
FIVE-SPICE POWDER, FRESNO CHILI, CILANTRO AND CITRUS \$12

COUNTRY NATURAL BEEF SLIDERS

THREE MINI BURGERS ON BRIOCHE BUNS
WITH OLIVE MAYONNAISE \$10

DUNGENESS CRAB CAKES

SERVED WITH TOMATO GAZPACHO AND SAUCE GRIBICHE \$16

BEEF WELLINGTON

BEEF RIB LOIN WITH MUSHROOM DUXELLES,
DIJON MUSTARD WRAPPED IN PUFF PASTRY
AND SERVED WITH PORT WINE REDUCTION \$12

OYSTERS ROCKEFELLER

FRESHLY SHUCKED OYSTERS TOPPED WITH SPINACH,
PERNOD AND SEASONED BREADCRUMBS \$15

PRAWN COCKTAIL TRIO

TIGER PRAWNS WITH SHREDDED ICEBERG LETTUCE AND
CLASSIC COCKTAIL SAUCE, SHOYU SOY SAUCE
WITH SESAME WASABI, AND A BLOODY MARY SHOOTER \$16

PORTLAND PRIME SIGNATURE SHOESTRING FRIES

CRACKED PEPPER, PARMESAN REGGIANO.
SERVED WITH MALTED ONION KETCHUP \$8

SWEET POTATO FRENCH FRIES

CHIPOTLE RANCH & MALTED ONION KETCHUP \$8

SEAFOOD TOWER

INCLUDES OVEN-ROASTED CRAB DIP, CALAMARI FRIES,
POACHED PRAWNS AND FRESHLY SHUCKED OYSTERS \$45

AHI TUNA

AHI SASHIMI WITH WONTONS, MUNG BEANS,
KAIWARE SPROUTS, SWEET GARLIC CHILI SAUCE,
FIVE-SPICE POWDER AND CRÈME FRAICHE \$16

SPINACH ARTICHOKE DIP

WITH CROSTINI BREAD, FRESH SPINACH & CHILIS \$8

BUFFALO CHICKEN WINGS

BLUE CHEESE DIPPING SAUCE
& VEGETABLE STICKS \$9