

## COCKTAILS

<b>BERRIES &amp; BUBBLES</b> Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon Juice, Piper Sonoma Brut, Dry Ice Smoke	23	<b>PRIME MANHATTAN</b> Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	21
<b>CUCUMBER GIMLET</b> Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice	19	<b>OLD FASHIONED</b> Russell's Reserve 10 Year Bourbon, Aperol, Angostura Bitters	20
<b>HOT &amp; DIRTY MARTINI</b> Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives	23	<b>PINEAPPLE PICANTE</b> Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters	20

## ON ICE *gfm*

<b>OYSTERS ON THE HALF SHELL*</b>		<b>JUMBO SHRIMP COCKTAIL</b>	32
EAST COAST 29   WEST COAST	33	<b>CHILLED WHOLE MAINE LOBSTER</b>	62
<b>CHILLED CRAB MEAT COCKTAIL</b>	31	<b>DUTCH HARBOR KING CRAB LEGS</b>	150
<b>"SMOKING" SHELLFISH TOWER*</b> Custom Built <i>Mkt</i>			

## APPETIZERS

<b>SONOMA GOAT CHEESE RAVIOLI</b> Golden Oak Mushrooms	29
<b>POINT JUDITH CALAMARI</b> Sweet Chili Sauce	27
<b>WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i></b>	24
<b>SHRIMP SAUTÉ <i>gfm</i></b> Tabasco Cream Sauce	32
<b>"SURF N TURF" * <i>gfm</i></b> Scallops, Braised Short Rib, Gremolata	35
<b>AHI TUNA TARTARE*</b> Avocado, Ginger Ponzu, Sesame Seeds	33
<b>JUMBO LUMP CRAB CAKE</b> Sweet and Sour Slaw, Horseradish Mustard Aioli	34
<b>PRIME STEAK TARTARE*</b> Capers, Shallots, Crostini	29

## SUSHI

<b>PRIME ROLL*</b> Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	28
<b>OCEAN ROLL* <i>gfm</i></b> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	34
<b>DYNAMITE ROLL</b> Tempura Shrimp, Spicy Mayo, Sesame Seeds	32
<b>SPICY TUNA* <i>gfm</i></b> Avocado, Scallion, Jalapeño, Shiso	32
<b>VEGETABLE ROLL</b> Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	25
<b>HAMACHI CRUDO* <i>gfm</i></b> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	29
<b>NIGIRI* <i>Caviar, Gold Leaf, Chives</i></b> Salmon Belly	9 ea.
No. 1 Ahi Tuna	11 ea.
A-5 Wagyu	17 ea.

## SOUPS & SALADS

<b>LOBSTER BISQUE</b> Butter Poached Lobster	23
<b>FRENCH ONION</b> Brandy & Aged Swiss	18
<b>CRISP ICEBERG "WEDGE" <i>gfm</i></b> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	19
<b>OCEAN PRIME HOUSE SALAD <i>gfm</i></b> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	19
<b>CAESAR SALAD <i>gfm</i></b> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	19
<b>CHOP CHOP SALAD <i>gfm</i></b> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	21
<b>SHELLFISH "COBB" SALAD <i>gfm</i></b> Bacon, Egg, Blue Cheese, Gourmet Dressing	37



## SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	57
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	49
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	61
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	77
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	58
FLORIDA GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	62
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	63
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette	62
DUTCH HARBOR KING CRAB LEGS <i>gfm</i>	Asparagus, Drawn Butter	<i>Mkt</i>

## CHICKEN & CHOPS *gfm*

MURRAY'S FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	42
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	53
WILLOW BEND LAMB*	Two Double Bone Chops, Roasted Garlic Thyme Jus	66

## PRIME STEAKS\* AND ACCESSORIES *gfm*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	63	BÉARNAISE SAUCE	9
10 OZ FILET MIGNON	69	BLACK TRUFFLE BUTTER	13
12 OZ BONE-IN FILET	75	AU POIVRE	12
14 OZ NEW YORK STRIP	71	MAYTAG BLUE CHEESE CRUST	10
16 OZ RIBEYE	73	OSCAR STYLE	19
		GARLIC SHRIMP SCAMPI	19
		LOBSTER TAIL	36

## SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	18	ASPARAGUS & HOLLANDAISE <i>gfm</i>	18
ROASTED GARLIC MASHED <i>gfm</i>	19	BACON CREAMED SPINACH	18
PARMESAN TRUFFLE FRIES	18	MISO-CHILI ROASTED BROCCOLI	17
LOADED BAKED POTATO <i>gfm</i>	19	ROASTED BRUSSELS SPROUTS <i>gfm</i>	19
TWICE BAKED	18	CHOPHOUSE CORN <i>gfm</i>	17
SMOKED GOUDA TATER TOTS	16	SAUTÉED MUSHROOMS <i>gfm</i>	18
WHIPPED POTATOES <i>gfm</i>	18	BLACK TRUFFLE MAC & CHEESE	22

BAKED LOBSTER MAC & CHEESE	Whole Maine Lobster, Tillamook Cheddar	48
----------------------------	--	----

GENERAL MANAGER BESFORT SHALA | EXECUTIVE CHEF JESUS PEREZ ESCOBAR

PRIVATE DINING ROOMS AVAILABLE

Call 212.956.1404 and let our culinary team prepare the perfect menu for your special occasion.

\*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 options, however our kitchen is not completely gluten free.