

COCKTAILS

BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,
Marinated Blackberries, Fresh Lemon Juice,
Piper Sonoma Brut, Dry Ice Smoke 23

CUCUMBER GIMLET

Bombay Sapphire Gin, Muddled
Fresh Cucumber, Fresh Lime Juice 19

HOT & DIRTY MARTINI

Olive Oil Infused Belvedere Vodka,
Calabrian Chili Blue Cheese Stuffed
Castelvetrano Olives 23

PRIME MANHATTAN

Woodford Reserve, Carpano Antica
Vermouth, Amaro Nonino, Rosemary
Grapefruit Peppercorn Bitters 21

OLD FASHIONED

Four Roses Small Batch Bourbon, Aperol,
Simple Syrup, Angostura Aromatic Bitters 22

PINEAPPLE PICANTE

Pineapple Infused Don Julio Blanco,
Picante, Fresh Lemon Juice, Orange Bitters 21

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*

ROSE & GARNET 29

Private Label, Cape Cod, MA

WEST COAST 33

JUMBO SHRIMP COCKTAIL 32

CHILLED CRAB MEAT COCKTAIL 31

CHILLED WHOLE MAINE LOBSTER 63

DUTCH HARBOR KING CRAB LEGS *Mkt*

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT
CHEESE RAVIOLI
Golden Oak Mushrooms 29

POINT JUDITH CALAMARI
Sweet Chili Sauce 27

WHITE TRUFFLE CAVIAR
DEVILED EGGS *gfm* 24

SHRIMP SAUTÉ *gfm*
Tabasco Cream Sauce 32

"SURF N TURF"* *gfm*
Scallops, Braised Short Rib,
Gremolata 36

AHI TUNA TARTARE*
Avocado, Ginger Ponzu, Sesame Seeds 33

JUMBO LUMP CRAB CAKE
Sweet and Sour Slaw,
Horseradish Mustard Aioli 34

PRIME STEAK TARTARE*
Capers, Shallots, Crostini 29

SUSHI

PRIME ROLL*
Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 28

OCEAN ROLL* *gfm*
#1 Tuna, Salmon, Hamachi,
Avocado, Chili Garlic Oil 35

DYNAMITE ROLL
Tempura Shrimp, Spicy Mayo,
Sesame Seeds 32

SPICY TUNA* *gfm*
Avocado, Scallion, Jalapeño, Shiso 33

VEGETABLE ROLL
Soy Paper, Crispy Asparagus, Avocado,
Daikon, Mango, Sesame Lime Vinaigrette 25

HAMACHI CRUDO* *gfm*
Pickled Mango, Sweet Peppers,
Cilantro, Sesame Ginger Vinaigrette 29

NIGIRI* *Caviar, Gold Leaf, Chives*
Salmon Belly 9 ea.
No. 1 Ahi Tuna 11 ea.
A-5 Wagyu 17 ea.

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster 23

FRENCH ONION Brandy & Aged Swiss 18

CRISP ICEBERG "WEDGE" *gfm*
Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 19

OCEAN PRIME HOUSE SALAD *gfm*
Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette 19

CAESAR SALAD *gfm* Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons 19

CHOP CHOP SALAD *gfm*
Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 21

SHELLFISH "COBB" SALAD *gfm* Bacon, Egg, Blue Cheese, Gourmet Dressing 37



SEAFOOD

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| 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 | 59 |
| 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, Parsley Potatoes, Drawn Butter | <i>Mkt</i> |

CHICKEN & CHOPS *gfm*

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| MURRAY'S FARMS CHICKEN | Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus | 42 |
| SADDLEBERK FARMS PORK* | Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction | 53 |
| WILLOW BEND LAMB* | Two Double Bone Chops, Roasted Garlic Thyme Jus | 67 |

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

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| 8 OZ FILET MIGNON | 63 | BÉARNAISE SAUCE | 9 |
| 10 OZ FILET MIGNON | 69 | BLACK TRUFFLE BUTTER | 13 |
| 14 OZ NEW YORK STRIP | 71 | AU POIVRE | 12 |
| 16 OZ RIBEYE | 73 | MAYTAG BLUE CHEESE CRUST | 10 |
| AUSTRALIAN WAGYU | | OSCAR STYLE | 19 |
| 7 OZ FILET <i>Westholme Farms</i> | 86 | GARLIC SHRIMP SCAMPI | 19 |
| 12 OZ MANHATTAN | 115 | LOBSTER TAIL | 36 |
| <i>Westholme Farms, Dry Aged, Bone-In</i> | | | |

SIDES

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| 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 |

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