

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

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*

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

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

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
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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.

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	32
ROSE & GARNET	29	CHILLED WHOLE MAINE LOBSTER	63
<i>Private Label, Cape Cod, MA</i>		"SMOKING" SHELLFISH TOWER	<i>Mkt</i>
WEST COAST	33	Custom Built	
CHILLED CRAB MEAT COCKTAIL	31	DUTCH HARBOR KING CRAB LEGS	<i>Mkt</i>

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI	Golden Oak Mushrooms	29
POINT JUDITH CALAMARI	Sweet Chili Sauce	27
WHITE TRUFFLE CAVIAR DEVILED EGGS	<i>gfm</i>	24
SHRIMP SAUTÉ	<i>gfm</i> Tabasco Cream Sauce	32
"SURF N TURF"*	<i>gfm</i> 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*	<i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	35
DYNAMITE ROLL	Tempura Shrimp, Spicy Mayo, Sesame Seeds	32
SPICY TUNA*	<i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	33
VEGETABLE ROLL	Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	25
HAMACHI CRUDO*	<i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	29
NIGIRI*	<i>Caviar, Gold Leaf, Chives</i>	
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"	<i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	19
OCEAN PRIME HOUSE SALAD	<i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	19
CAESAR SALAD	<i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	19
CHOP CHOP SALAD	<i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	21

gfm CAN BE MADE GLUTEN-FREE FRIENDLY WITH MODIFICATIONS ON REQUEST

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CHEF SPECIALTIES

BLACKENED SALMON* SALAD <i>gfm</i> Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing	33
AHI TUNA* Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	35
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	29
CRAB WEDGE <i>gfm</i> Jumbo Lump Crab, Tomatoes, Red Onion, Blue Cheese, Louis Dressing	29
SUSHI AND SALAD* Spicy Rainbow Roll, Crunchy Romaine, Toasted Garlic, Creamy Wasabi Dressing	31
SHELLFISH "COBB" SALAD <i>gfm</i> Shrimp, Lobster, Bacon, Egg, Blue Cheese, Gourmet Dressing	37
POKE BOWL* Ahi Tuna, Salmon, Wasabi Tobiko, Avocado, Sriracha Vinaigrette	35
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	48
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	38

SANDWICH COMBINATIONS

Served with choice of fries, house salad or cup of French onion soup.

FISH SANDWICH Blackened, Jalapeno Cabbage Slaw, Tartar Sauce, Toasted Brioche	23
SAKURA WAGYU CHEESEBURGER* Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles	25
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Arugula, Tomato, Tartar Sauce	22

PRIME STEAKS *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	63
14 OZ NEW YORK STRIP	71
16 OZ RIBEYE	73

ACCESSORIES *gfm*

BÉARNAISE SAUCE	9
BLACK TRUFFLE BUTTER	13
MAYTAG BLUE CHEESE CRUST	10
GARLIC SHRIMP SCAMPI	19

LUNCH FEATURES

CRISPY CHICKEN SANDWICH 21 Spices Marinade, Rosemary Aioli, Tomato, Arugula, Hawaiian Bun	25
BRANZINO Confit Potatoes, Zucchini, Chimichurri Sauce, Amaranth Herb Salad	43
BARRAMUNDI ROLL* Avocado, Mango, Watermelon Radish, Ikura Roe, Sweet & Spicy Yuzu Vinaigrette	32

SIDES

ROASTED GARLIC MASHED <i>gfm</i>	19	ROASTED BRUSSELS SPROUTS <i>gfm</i>	19
PARMESAN TRUFFLE FRIES	18	CHOPHOUSE CORN <i>gfm</i>	17
BACON CREAMED SPINACH	18	MISO-CHILI ROASTED BROCCOLI	17