

COCKTAILS

BERRIES & BUBBLES

Ketel One Citroen Vodka, Marinated Blackberries, Fresh Lemon Juice, Piper Sonoma Brut, Dry Ice Smoke 24

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 Castelvetro 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 23

PINEAPPLE PICANTE

Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters 22

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*

ROSE & GARNET

Private Label, Cape Cod, MA 29

WEST COAST 33

CHILLED CRAB MEAT COCKTAIL 32

JUMBO SHRIMP COCKTAIL 33

DRESSED 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 34

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 29

OCEAN ROLL* *gfm*

#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil 36

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo, Sesame Seeds 32

SPICY TUNA* *gfm*

Avocado, Scallion, Jalapeño, Shiso 34

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 24

FRENCH ONION Brandy & Aged Swiss 19

CRISP ICEBERG "WEDGE" *gfm*

Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing 20

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 22

SHELLFISH "COBB" SALAD *gfm* Bacon, Egg, Blue Cheese, Gourmet Dressing 38



SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	58
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	50
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	62
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	77
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	59
GROUPEL <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	63
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	64
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette	63
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	43
SADDLEBERK FARMS PORK*	Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	53
AUSTRALIAN 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	64	BÉARNAISE SAUCE	9
10 OZ FILET MIGNON	69	BLACK TRUFFLE BUTTER	13
14 OZ NEW YORK STRIP	72	AU POIVRE	12
16 OZ RIBEYE	74	MAYTAG BLUE CHEESE CRUST	10
AUSTRALIAN WAGYU		OSCAR STYLE	19
7 OZ FILET <i>Westholme Farms</i>	86	GARLIC SHRIMP SCAMPI	19
16 OZ NEW YORK STRIP		LOBSTER TAIL	36
<i>Westholme Farms</i>	130		

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.