

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		CHILLED CRAB MEAT COCKTAIL	33
ROSE & GARNET		JUMBO SHRIMP COCKTAIL	33
<i>Private Label, Cape Cod, MA</i>	29	DRESSED COLD WATER LOBSTER TAIL	38
WEST COAST	33	RED KING CRAB LEGS	<i>Mkt</i>

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	29
CAVIAR DEVEILED EGGS* Black Truffle, Chives	29
POINT JUDITH CALAMARI Sweet Chili Sauce	28
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	35
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	34
PRIME STEAK TARTARE* Capers, Shallots, Crostini	31

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	29
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	37
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	33
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	36
VEGETABLE ROLL Tempura Broccolini, Beech Mushroom, Radish, Citrus Soy Vinaigrette	25
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	29
NIGIRI FLIGHT* Caviar, Gold Leaf, Chives <i>Salmon Belly No. 1 Ahi Tuna Hamachi</i>	29

WARM BREAD BASKET

Parker House Loaf, Crackers, Pretzel Bread, Whipped Butter 10

SOUPS & SALADS

LOBSTER BISQUE Butter Poached Lobster	24
FRENCH ONION Brandy & Aged Swiss	19
CRISP ICEBERG "WEDGE" <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	21
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	22
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	39

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

20% Gratuity is customarily added for parties of 6 or more.



SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	
Corn Spoon Bread, Haricot Verts, Red Pepper, Corn Emulsion	51
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	54
SEA SCALLOPS* <i>gfm</i> Parmesan Risotto, English Peas, Citrus Vinaigrette	63
AHI TUNA* Oranges, Avocado, Cashews, Spicy Sesame Soy Glaze	64
GROUPEL <i>gfm</i> Lobster, Gnocchi, Spring Peas, Lemon Jus	64
TWIN LOBSTER TAILS <i>gfm</i> Asparagus, Drawn Butter	79
LOBSTER LINGUINE Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	58
CHILEAN SEA BASS <i>gfm</i> Broccolini, Pearl Onion, Potato Puree, Truffle Vinaigrette	66
RED 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, Chicken Jus	45
SADDLEBERK FARMS PORK* Roasted Tomatoes, Braised Fennel, Leeks, Sherry Reduction	54
RACK OF LAMB* Two Double Bone Chops, Roasted Garlic Thyme Jus	69

PRIME STEAKS* *gfm* All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	68	14 OZ NY STRIP	76
10 OZ FILET MIGNON	74	12 OZ DRY-AGED NY STRIP	76
8 OZ PIEDMONTESE FILET	82	16 OZ RIBEYE	78
7 OZ WAGYU FILET, <i>AUS</i>	89	22 OZ BONE-IN RIBEYE	99

ACCESSORIES *gfm*

BÉARNAISE SAUCE	10	OSCAR STYLE	19
TRUFFLE BUTTER	13	GARLIC SHRIMP SCAMPI	19
MAYTAG BLUE CHEESE CRUST	10	AU POIVRE	13
BLACK GARLIC BUTTER	7	LOBSTER TAIL	38

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	19	MISO-CHILI ROASTED BROCCOLI	18
LOADED BAKED POTATO <i>gfm</i>	19	ROASTED BRUSSELS SPROUTS <i>gfm</i>	19
TWICE BAKED	19	CHOPHOUSE CORN <i>gfm</i>	17
SMOKED GOUDA TATER TOTS	16	SAUTÉED MUSHROOMS <i>gfm</i>	20
WHIPPED POTATOES <i>gfm</i>	18	BLACK TRUFFLE MAC & CHEESE	23

BAKED LOBSTER MAC & CHEESE Whole Maine Lobster, Tillamook Cheddar 49

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.