

COCKTAILS

BERRIES & BUBBLES Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon, Domaine Chandon Brut, Dry Ice Smoke	21	PRIME MANHATTAN Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	20
CUCUMBER GIMLET Bombay Sapphire Gin, Muddled Fresh Cucumber, Hand Squeezed Lime	18	OLD FASHIONED Russell's Reserve 10 Year Bourbon, Aperol, Angostura Bitters	19
BLACK ORCHID Belvedere Organic Blackberry & Lemongrass Infusion, St. Germain, Fresh Lemon & White Cranberry	18	PINEAPPLE PICANTE Pineapple Infused Herradura Tequila, Picante, Hand Squeezed Lemon Juice, Orange Bitters	18

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP	
EAST COAST	29	COCKTAIL	31
WEST COAST	33	CHILLED WHOLE	
CHILLED CRAB MEAT COCKTAIL	29	MAINE LOBSTER	62

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	28
POINT JUDITH CALAMARI Sweet Chili Sauce	30
WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i>	22
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	31
"SURF N TURF"* <i>gfm</i> Scallops, Braised Short Rib, Gremolata	33
JUMBO LUMP CRAB CAKE Kale, Pickled Fennel, Horseradish Mustard Aioli	31
PRIME STEAK TARTARE* Capers, Shallots, Crostini	29

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	26
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	32
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	30
SPICY TUNA* Cucumber, Scallion, Tempura Fried	29
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	22
HAMACHI CRUDO* <i>gfm</i> Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	27
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	30

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	18
OCEAN PRIME HOUSE SALAD <i>gfm</i> Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	19
CHOP CHOP SALAD <i>gfm</i> Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	19
CAESAR SALAD <i>gfm</i> Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	18
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Blue Cheese, Gourmet Dressing	36

gfm CAN BE MADE GLUTEN FREE FRIENDLY WITH MODIFICATIONS ON REQUEST

*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.



SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Jalapeño Corn Tartar	59
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	57
AHI TUNA*	Mango, Avocado, Cashews, Spicy Sesame Soy Glaze	61
TWIN LOBSTER TAILS <i>gfm</i>	Asparagus, Drawn Butter	76
SEA SCALLOPS* <i>gfm</i>	Parmesan Risotto, English Peas, Citrus Vinaigrette	57
FLORIDA GROUPEL <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	62
CRAB CAKES	Brussels Sprouts, Corn, Tomatoes, Fingerlings, Mustard Cream	56
CHILEAN SEA BASS <i>gfm</i>	Whipped Potatoes, Champagne Truffle Sauce	66

CHICKEN & CHOPS *gfm*

MURRAY'S FARMS CHICKEN	Spinach Bread Salad, Roasted Tomatoes, Olives, Balsamic Jus	46
SADDLEBERK FARMS PORK*	Berkshire Chop, Cider Cabbage, Bacon, Sherry Reduction	52
LAMB CHOPS*	Two Double Bone Chops, Roasted Garlic Thyme Jus	64

PRIME STEAKS* AND ACCESSORIES *gfm*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	68	BÉARNAISE SAUCE	8
10 OZ FILET MIGNON	71	BLACK TRUFFLE BUTTER	11
12 OZ BONE-IN FILET	74	AU POIVRE	10
14 OZ NEW YORK STRIP	70	MAYTAG BLUE CHEESE CRUST	9
16 OZ RIBEYE	72	OSCAR STYLE	19
		GARLIC SHRIMP SCAMPI	18
		LOBSTER TAIL	34

SIDES

JALAPEÑO AU GRATIN <i>gfm</i>	16	ASPARAGUS & HOLLANDAISE <i>gfm</i>	18
ROASTED GARLIC MASHED <i>gfm</i>	19	BACON CREAMED SPINACH	18
PARMESAN TRUFFLE FRIES	18	BROCCOLI & CAULIFLOWER <i>gfm</i>	16
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>	17
WHIPPED POTATOES <i>gfm</i>	18	BLACK TRUFFLE MAC & CHEESE	21

GENERAL MANAGER BESFORT SHALA | EXECUTIVE CHEF EUGENIO REYES

PRIVATE DINING ROOMS AVAILABLE

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