

COCKTAILS

BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,
Marinated Blackberries, Fresh Lemon Juice,
Domaine Chandon Brut, Dry Ice Smoke 22

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 20

OLD FASHIONED

Russell's Reserve 10 Year Bourbon,
Aperol, Angostura Bitters 20

PINEAPPLE PICANTE

Pineapple Infused Don Julio Blanco,
Picante, Fresh Lemon Juice, Orange Bitters 19

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*

EAST COAST 29 | WEST COAST 33

CHILLED CRAB MEAT COCKTAIL 29

JUMBO SHRIMP

COCKTAIL 31

CHILLED WHOLE

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 *gfm* 22

SHRIMP SAUTÉ *gfm*

Tabasco Cream Sauce 31

"SURF N TURF" * *gfm*

Scallops, Braised Short Rib,
Gremolata 33

AHI TUNA TARTARE*

Avocado, Ginger Ponzu, Sesame Seeds 30

JUMBO LUMP CRAB CAKE

Sweet and Sour Slaw,
Horseradish Mustard Aioli 32

PRIME STEAK TARTARE*

Capers, Shallots, Crostini 29

SUSHI

PRIME ROLL*

Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 26

OCEAN ROLL* *gfm*

#1 Tuna, Salmon, Hamachi,
Avocado, Chili Garlic Oil 32

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,
Sesame Seeds 30

SPICY TUNA* *gfm*

Avocado, Scallion, Jalapeño, Shiso 31

VEGETABLE ROLL

Soy Paper, Crispy Asparagus, Avocado,
Daikon, Mango, Sesame Lime Vinaigrette 22

HAMACHI CRUDO* *gfm*

Pickled Mango, Sweet Peppers,
Cilantro, Sesame Ginger Vinaigrette 27

NIGIRI

Salmon Belly, Mango Tobiko Relish 9 ea.
#1 Tuna, Serrano, Scallion, Cilantro 11 ea.
A5, Caviar, Gold Leaf 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 18

BEET SALAD *gfm* Goat Cheese Mousse, Orange, Frisee, Toasted Almonds

18

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

18

CHOP CHOP SALAD *gfm*

Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing 19

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

36



SEAFOOD

BLACKENED SNAPPER <i>gfm</i>	Corn Spoon Bread, Swiss Chard, Corn Emulsion	59
TERIYAKI SALMON*	Shiitake Sticky Rice, Soy Butter Sauce	57
BRANZINO	Artichoke, Broccolini, Celery Root Purée, Lemon Caper Jus	58
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 GROUPER <i>gfm</i>	Lobster, Gnocchi, Spring Peas, Lemon Jus	62
LOBSTER LINGUINE	Roasted Tomato Butter, Arugula, Chili Flake, Parmesan	62
CHILEAN SEA BASS <i>gfm</i>	Broccolini, Pearl Onion, Potato Purée, Truffle Vinaigrette	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
COLORADO LAMB*	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	MISO-CHILI ROASTED BROCCOLI	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

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.