

## COCKTAILS

<b>BERRIES &amp; BUBBLES</b>		<b>PRIME MANHATTAN</b>	
Belvedere Organic Lemon & Basil Vodka, Marinated Blackberries, Fresh Lemon Juice, Domaine Chandon Brut, Dry Ice Smoke	22	Woodford Reserve, Carpano Antica Vermouth, Amaro Nonino, Rosemary Grapefruit Peppercorn Bitters	20
<b>CUCUMBER GIMLET</b>		<b>OLD FASHIONED</b>	
Bombay Sapphire Gin, Muddled Fresh Cucumber, Fresh Lime Juice	19	Russell's Reserve 10 Year Bourbon, Aperol, Angostura Bitters	20
<b>HOT &amp; DIRTY MARTINI</b>		<b>PINEAPPLE PICANTE</b>	
Olive Oil Infused Belvedere Vodka, Calabrian Chili Blue Cheese Stuffed Castelvetrano Olives	23	Pineapple Infused Don Julio Blanco, Picante, Fresh Lemon Juice, Orange Bitters	19

## ON ICE *gfm*

<b>OYSTERS ON THE HALF SHELL*</b>		<b>JUMBO SHRIMP COCKTAIL</b>	
EAST COAST 29   WEST COAST	33		32
CHILLED CRAB MEAT 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	31
WHITE TRUFFLE CAVIAR DEVILED EGGS <i>gfm</i>	23
SHRIMP SAUTÉ <i>gfm</i> Tabasco Cream Sauce	32
"SURF N TURF" * <i>gfm</i> Scallops, Braised Short Rib, Gremolata	35
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	32
JUMBO LUMP CRAB CAKE Sweet and Sour Slaw, Horseradish Mustard Aioli	33
PRIME STEAK TARTARE* Capers, Shallots, Crostini	29

## SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	27
OCEAN ROLL* <i>gfm</i> #1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	33
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	31
SPICY TUNA* <i>gfm</i> Avocado, Scallion, Jalapeño, Shiso	32
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	28
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	25
FRENCH ONION Brandy & Aged Swiss	21
CRISP ICEBERG "WEDGE" <i>gfm</i> Candied Bacon, Marinated Tomatoes, Pickled Onions, Blue Cheese, Cabernet Buttermilk Dressing	18
BEEF SALAD <i>gfm</i> Goat Cheese Mousse, Orange, Frisee, Toasted Almonds	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	20
SHELLFISH "COBB" SALAD <i>gfm</i> Bacon, Egg, Blue Cheese, Gourmet Dressing	37



## 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	65

## PRIME STEAKS\* AND ACCESSORIES *gfm*

*All steaks are seasoned and broiled at 1200 degrees*

8 OZ FILET MIGNON	68	BÉARNAISE SAUCE	9
10 OZ FILET MIGNON	71	BLACK TRUFFLE BUTTER	12
12 OZ BONE-IN FILET	74	AU POIVRE	11
14 OZ NEW YORK STRIP	70	MAYTAG BLUE CHEESE CRUST	10
16 OZ RIBEYE	72	OSCAR STYLE	19
		GARLIC SHRIMP SCAMPI	19
		LOBSTER TAIL	36

## 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.