

## COCKTAILS

### BERRIES & BUBBLES

Belvedere Organic Lemon & Basil Vodka,  
Marinated Blackberries, Fresh Lemon Juice,  
Piper Sonoma 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 31

JUMBO SHRIMP COCKTAIL 32

CHILLED WHOLE  
MAINE LOBSTER 62

CHILLED KING CRAB LEGS *Mkt*

"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 *gfm* 23

### SHRIMP SAUTÉ *gfm*

Tabasco Cream Sauce 32

### "SURF N TURF" \* *gfm*

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\* *gfm*

#1 Tuna, Salmon, Hamachi,  
Avocado, Chili Garlic Oil 33

### DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 31

### SPICY TUNA\* *gfm*

Avocado, Scallion, Jalapeño, Shiso 32

### VEGETABLE ROLL

Soy Paper, Crispy Asparagus, Avocado,  
Daikon, Mango, Sesame Lime Vinaigrette 25

### HAMACHI CRUDO\* *gfm*

Pickled Mango, Sweet Peppers,  
Cilantro, Sesame Ginger Vinaigrette 28

### 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 25

FRENCH ONION Brandy & Aged Swiss 21

### 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 19

### 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 20

SHELLFISH "COBB" SALAD *gfm* 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, Broccoli, 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>	Broccoli, Pearl Onion, Potato Purée, Truffle Vinaigrette	66
KING CRAB LEGS <i>gfm</i>	Asparagus, Drawn Butter	<i>Mkt</i>

## 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
WILLOW BEND 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	75	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.