

## COCKTAILS

WHISKEY CLOVER Gentleman Jack Whiskey, Hennessy VS, Honey Water, Hand-Squeezed Lemon & Orange	16	CUCUMBER GIMLET Bombay Sapphire Gin, Muddled Fresh Cucumber, Hand Squeezed Lime	16
KENTUCKY ROSE Bulleit Bourbon, Fresh Mint, House Made Grenadine, Cherry Bark Vanilla Bitters	16	PRIME MARGARITA Don Julio Blanco Tequila, Elderflower, Ruby Red Grapefruit, Agave Nectar	17
RUM PUNCH Don Pancho 8 Year Rum, Ancho Reyes, Apricot Orchard, Fresh Orange, Chocolate Bitters	16	BERRIES & BUBBLES Belvedere Citrus Vodka, Marinated Blackberries, House Made Sour, Domaine Chandon Brut	17

## APPETIZERS

SONOMA GOAT CHEESE RAVIOLI Golden Oak Mushrooms	17
POINT JUDITH CALAMARI Sweet Chili Sauce, Candied Cashews	18
JUMBO LUMP CRAB CAKE Sweet Corn Cream	19
WHITE TRUFFLE CAVIAR DEVILED EGGS	16
"SURF N TURF" Sea Scallops, Slow Braised Short Ribs	21
SHRIMP SAUTÉ Tabasco Cream Sauce	20
PRIME STEAK TARTARE* Capers, Shallots, Crostini	20

## SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	19
LOBSTER ROLL Poached Lobster Tail, Kiwi, Pickled Serrano, Masago, Spicy Mango Purée	20
TUNA ROLL* Spicy Tuna, Avocado, Cucumber	20
HAMACHI CRUDO* Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	22
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	21
AHI TUNA TARTARE* Avocado, Ginger Ponzu, Sesame Seeds	20

## RAW BAR

OYSTERS ON THE HALF SHELL*	21	SHRIMP COCKTAIL	22
CHILLED CRAB MEAT COCKTAIL	23	DUTCH HARBOR KING CRAB LEGS	35
CHILLED WHOLE MAINE LOBSTER	38	"SMOKING" SHELLFISH TOWER* Custom Built	<i>Mkt</i>

## SOUPS & SALADS

LOBSTER BISQUE	Sweet Corn Fritter	18
FRENCH ONION	Brandy & Aged Swiss	13
CRISP WEDGE OF ICEBERG	Red Onion, Smoked Bacon, Grape Tomatoes, Bleu Cheese, Cabernet Buttermilk Dressing	14
OCEAN PRIME HOUSE SALAD	Romaine, Field Greens, Granny Smith Apples, Goat Cheese, Walnuts, Sherry Mustard Vinaigrette	13
CAESAR SALAD	Crisp Romaine, Parmesan Garlic Dressing, Brioche Croutons	12
CHOP CHOP SALAD	Hard Cooked Egg, Salami, Fresh Mozzarella, Smoked Bacon, Club Dressing	14
SHELLFISH "COBB" SALAD	Bacon, Bleu Cheese, Gourmet Dressing	27

### GLUTEN-FREE FRIENDLY MENU AVAILABLE.

\*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 menus, however our kitchen is not completely gluten free.



## SEAFOOD

BLACKENED SNAPPER	Corn Spoon Bread, Jalapeño Tartar	39
FLORIDA GROUPER	Brussels Sprouts, Quinoa, Almonds, Red Peppers, Lemon	46
TERIYAKI SALMON	Shiitake Sticky Rice, Soy Butter Sauce	42
YELLOWFIN TUNA	Marble Potatoes, Fava Beans, Truffle Jus	46
ALASKA HALIBUT	Lobster Ravioli, Asparagus, Sweet Corn Emulsion	49
TWIN LOBSTER TAILS	Asparagus, Drawn Butter	62
SEA SCALLOPS	Parmesan Risotto, English Peas, Citrus Vinaigrette	39
SWORDFISH & CLAMS	Pancetta, Blistered Tomatoes, Chili Flakes	44
JUMBO LUMP CRAB CAKES	Sweet Corn Cream, Succotash	40
DUTCH HARBOR KING CRAB LEGS	Asparagus, Drawn Butter	65
CHILEAN SEA BASS	Whipped Potatoes, Champagne Truffle Sauce	50

## CHICKEN & CHOPS

MURRAY'S FARMS CHICKEN	Ratatouille, Lemon Pan Jus	34
DUROC PORK CHOP	Long Bone Rib Chop, Marble Potatoes, Kale, Mustard Jus	41
COLORADO LAMB CHOPS	Arugula Pesto, Snap Peas, Mint Vinaigrette	50

## PRIME STEAKS\*

*All steaks are seasoned and broiled at 1200 degrees*

6 OZ   8 OZ FILET MIGNON	44   49
10 OZ FILET MIGNON	53
12 OZ BONE-IN FILET	58
14 OZ NEW YORK STRIP	53
16 OZ KANSAS CITY STRIP	54
16 OZ RIBEYE	55

## ACCESSORIES

BÉARNAISE SAUCE	5
BLACK TRUFFLE BUTTER	5
AU POIVRE	7
MAYTAG BLUE CHEESE CRUST	6
OSCAR STYLE	19
GARLIC SHRIMP SCAMPI	15

## SIDES

JALAPEÑO AU GRATIN	13	ASPARAGUS AND HOLLANDAISE	13
ROASTED GARLIC MASHED	13	CREAMED SPINACH	14
PARMESAN TRUFFLE FRIES	12	STEAMED BROCCOLI	12
LOADED BAKED POTATO	13	ROASTED BRUSSELS SPROUTS	13
TWICE BAKED	14	CHOPHOUSE CORN	12
CREAMY WHIPPED POTATOES	12	SAUTÉED BUTTON MUSHROOMS	13
LOBSTER MASHED POTATOES	23	BLACK TRUFFLE MAC & CHEESE	18

GENERAL MANAGER ZACH MONTGOMERY | 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.