

ZERO PROOF

LAVENDER CITRUS SODA Lime, Rosemary, Lavender Soda	6	RHUBARB SODA Housemade Grenadine, Lemon Juice	6
---	---	--	---

COCKTAILS

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
BERRIES & BUBBLES Belvedere Citrus Vodka, Marinated Blackberries, House Made Sour, Domaine Chandon Brut	17	CUCUMBER GIMLET Bombay Sapphire Gin, Muddled Fresh Cucumber, Hand Squeezed Lime	16

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

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.



ENTRÉE SALADS

BLACKENED SALMON* SALAD Strawberries, Red Grapes, Walnuts, Goat Cheese, Poppy Seed Dressing	23
ASIAN TUNA* SALAD Chili Rubbed Tuna, Seven Vegetables, Toasted Almonds, Rice Wine Vinaigrette	24
PARMESAN CRUSTED CHICKEN CAESAR Chopped Romaine, Parmesan Garlic Dressing, Extra Virgin Olive Oil	18
CRAB WEDGE Jumbo Lump Crab, Tomatoes, Red Onion, Maytag Blue Cheese, Louis Dressing	19
CHOPPED CHICKEN SALAD Asparagus, Corn, Dates, Avocado, Blue Cheese, Cabernet Buttermilk Dressing	19
SHELLFISH "COBB" SALAD Shrimp, Lobster, Bacon, Bleu Cheese, Gourmet Dressing	27
FLAT IRON STEAK* SALAD Tomatoes, Olives, Marble Potatoes, Egg, Mustard Vinaigrette	26

SANDWICHES

Served with choice of fries, house salad or cup of French onion soup.

SHRIMP BANH MI WRAP Sticky Rice, Carrots, Jalapeño, Cilantro, Ginger Ponzu Sauce	18
PRIME CHEESEBURGER* Tillamook Cheddar, Caramelized Onions, Lettuce, Tomato, Mayo, Pickle Relish	19
MARYLAND CRAB MELT Tillamook Cheddar Cheese, Jalapeño Corn Tartar	18

CHEF'S COMPOSITIONS

SEA SCALLOPS Parmesan Risotto, English Peas, Citrus Vinaigrette	30
BLACKENED SNAPPER Corn Spoon Bread, Jalapeño Corn Tartar	27
MURRAY'S FARMS CHICKEN Ratatouille, Lemon Pan Jus	24
CHILEAN SEA BASS Glazed Carrots, Mashed Potatoes, Champagne Truffle Sauce	39
TERIYAKI SALMON* Shiitake Sticky Rice, Soy Butter Sauce	26
FILET MIGNON* Whipped Potatoes, Haricot Vert, Cab Jus	45

PRIME STEAKS*

All steaks are seasoned and broiled at 1200 degrees

8 OZ FILET MIGNON	49
10 OZ FILET MIGNON	53
14 OZ NEW YORK STRIP	53
16 OZ RIBEYE	55

ACCESSORIES

BÉARNAISE SAUCE	5
BLACK TRUFFLE BUTTER	5
MAYTAG BLUE CHEESE CRUST	6
GARLIC SHRIMP SCAMPI	15

SIDES

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

GENERAL MANAGER ZACH MONTGOMERY | EXECUTIVE CHEF EUGENIO REYES

PRIVATE DINING ROOMS AVAILABLE Call 212.956.1404 to reserve for your occasion.