

APPETIZERS

MAINE LOBSTER BISQUE • 10
Black Truffle “Cappuccino”

FARMER’S MARKET SALAD • 10
Summer Vegetables, Balsamic Vinaigrette

THAI SHRIMP DUMPLINGS • 12
Heirloom Carrot, Shiitake,
Spiced Coconut Broth

RED ALASKAN KING CRAB • MP
Cocktail Sauce, Mustard Aioli

BIG EYE TUNA TARTARE • 15
Micro Greens & Hijiki Salad, Ginger Ponzu

CLASSIC CAESAR • 12
Tablesider Caesar Additions
Jumbo Lump Crab • 8
White Anchovies • 3

B.L.T. SALAD • 14
Baby Iceberg, Tomatoes, Red Onion
Maytag Blue Cheese, Slab Bacon

BUFFALO MOZZARELLA • 12
Heirloom Tomato, Basil, Sea Salt
21 Year Balsamic

JUMBO LUMP CRAB CAKE • 16
Peruvian Pepper Aioli, Plantain,
Avocado

RAW BAR

JUMBO SHRIMP COCKTAIL • 16
Cocktail Sauce, Mustard Aioli

OYSTERS

Malpeque, Prince Edward Island • **3.00** each

Wellfleet, Massachusetts • **3.00** each

Shiny Sea, Prince Edward Island • **3.00** each

Sister Point, Washington • **3.50** each

Kumamoto, Oregon • **3.50** each

EAST MEETS WEST • 17

3 East Coast Oysters

3 West Coast Oysters

Cocktail Sauce, Mignonette

CHILLED SHELLFISH CHRYSLER • 60

4 Jumbo Shrimp

½ lb. Maine Lobster

2 East Coast Oysters

2 West Coast Oysters

4 Littleneck Clams

¼ lb. Mussels

Alaskan King Crab

Tuna Tartar, Ginger Ponzu

CHILLED SHELLFISH EMPIRE • 92

6 Jumbo Shrimp

1 lb. Maine Lobster

4 East Coast Oysters

4 West Coast Oysters

6 Littleneck Clams

½ lb. Mussels

Alaskan King Crab

Tuna Tartar, Ginger Ponzu

PRIMEHOUSE SOUFFLÉ

CHOCOLATE • 12
Vanilla Bean Ice Cream

CHERRY • 12
Vanilla Bean Ice Cream

Please Note: Dessert baking time is 15 minutes

CHEF'S PLATES

BIG EYE TUNA STEAK • 27

Warm Asian Vegetables, Shiitake Mushroom
Soy-Ginger Emulsion

LIVE MAINE LOBSTER • 26 PER LB

Steamed, Broiled or Grilled

SCOTTISH SALMON • 26

Braised Garden Vegetables, White Asparagus
Double Smoked Bacon

ROASTED ORGANIC CHICKEN • 23

Ricotta Gnocchi, Baby Carrot
Whole Grain Mustard Natural Jus

CHILEAN SEA BASS • 32

English Peas, Fava Beans,
Meyer Lemon Beurre Blanc

LONG ISLAND DUCK • 28

Royal Trumpet Mushroom, Pea Shoots
Leg Confit, Banyuls Reduction

COLORADO LAMB • 34

Tabouleh Style Couscous, Niçoise Olive
Preserved Lemon

SIDES

VEGETABLES

Mushroom & Arugula Salad, Shaved Parmesan • **9**

Summer Vegetable Mix • **10**

Grilled Jumbo Asparagus • **10**

Roasted Portabella & Cipollini Onions • **11**

Green Beans & Bacon • **10**

Creamed Spinach • **11**

FAVORITES

Duck Fat Hash Browns • **9**

Truffle Asiago Fries • **10**

Corn Pudding • **9**

“Buffalo” Potatoes, Lemon Aioli • **8**

Lobster Whipped Potato • **14**

Roasted Garlic Whipped Potato • **8**

Mac & Cheese • **10**

Once Upon a Prime

At Primehouse we are grateful to our partners at Creekstone Farms who provide us with hand selected Prime Black Angus Beef which we dry age on premises. “Prime”, our very own bull, calls Kentucky’s Creekstone Farm his home.

CLASSIC CUTS

Hand selected from our partners at Creekstone Farms, Kentucky and aged on premises in our Himalayan Salt Room

CLASSIC FILET MIGNON • 34

Boneless, 10 oz.

PETIT BONE-IN FILET • 36

12 oz., Lite Age

BONE-IN FILET • 46

22 oz., Lite Age

N.Y. STRIP • 45

Dry Aged, 14 oz.

N.Y. STRIP BONE-IN • 49

35 Day Aged, 20 oz.

RIBEYE STEAKS

Bone-In, 20 oz.

28 Day Aged • **46**

40 Day Aged • **51**

65 Day Aged • **55**

“DOUBLE CUT” RIBEYE FOR TWO • 92

21 Day Aged, Bone-In, 40 oz.

PORTERHOUSE FOR ONE • 48

Dry Aged, 20 oz.

PORTERHOUSE FOR TWO • 96

Dry Aged, 40 oz.

Sliced Tableside

HANGER STEAK • 26

Chimichurri, 12 oz.

VEAL CHOP • 36

Bone-In, 14 oz.

SAUCES

Peppercorn

Béarnaise

Horseradish

Blue Cheese