

Raw Bar

FRESH JUMBO LUMP BLUE CRAB 21

COLOSSAL AFRICAN PRAWN COCKTAIL (2PC) 35

OYSTERS ON THE HALF SHELL 18

MAINE LOBSTER COCKTAIL 19

SHELLFISH TOWER small 75 large 125

Starters

SWEET CORN BISQUE blue crab, black truffle, crème fraîche, caviar 16

PRIME BEEF CARPACCIO salsa verde, togarashi aioli, grilled sourdough crumble, shaved parmesan 24

BIG EYE TUNA TIRADITO aji amarillo leche de tigre, glazed kabocha, crispy quinoa, canchita 22

JUMBO LUMP CRAB CAKE carrot butter, apple chutney, salsa criolla, onion ashes 21

BABY GEM CAESAR lemon confit, parmesan croutons, white anchovy 16

BABY ICEBERG buttermilk dressing, point Reyes, crispy shallots, baby heirloom tomatoes, radish, bacon 16

WATERCRESS manchego, marcona almonds, preserved mango, roasted garlic vinaigrette 16

OCTOPUS edamame hummus, black olive, french feta, daikon radish 21

LOCAL BURRATA & CAVIAR uni, roasted tomato puree, evoo, maldon 32

Entrees

PAN ROASTED HALF CHICKEN charred spring onions, baby heirloom carrots, citrus salsa verde 32

MAINE DIVER SCALLOPS charred cauliflower, brown butter butternut squash puree, black garlic, guanciale 35

CRAB CRUSTED HALIBUT veracruz sauce, pickled baby heirloom tomatoes 42

ŌRA KING SALMON pink peppercorn beurre blanc, poached asparagus, shiitake mushroom chips 34

BUTTER POACHED LOBSTER lobster risotto, charred lemon MP

SOUTH AFRICAN TWIN LOBSTER TAIL FOR TWO

crab dynamite, grilled lemon, beurre monte MP

Rashaad Abdool - Executive Chef

Steaks

10 oz FILET MIGNON 58

16 oz BONE IN FILET 80

16 oz 45 DAY DRY AGED NY STRIP 60

18 oz 45 DAY DRY AGED RIBEYE 75

28 oz 45 DAY DRY AGED PORTERHOUSE 95

45 DAY DRY AGED LONG BONE TOMAHAWK RIBEYE MP

8 oz WAGYU FILET MIGNON 65

10 oz WAGYU OUTSIDE SKIRT 50

JAPANESE CERTIFIED A5 KOBE NY STRIP

MP per oz (3oz min)

RARE cool red center MEDIUM RARE warm red center MEDIUM hot red center
MEDIUM WELL slightly pink center, mostly cooked through WELL DONE no color, cooked

Additions

BLACK TRUFFLE CRUST MP ROASTED BONE MARROW 12 SEARED FOIE GRAS MP

POINT REYES BLEU CHEESE 10 JUMBO LUMP CRAB "OSCAR" 22

7oz SOUTH AFRICAN LOBSTER TAIL 39

Sauces

BÉARNAISE • BORDELAISE • AU POIVRE • CHIMICHURRI 3

Sides

WHIPPED POTATOES

butter, chives 11

STEAK FRIES

duck fat, tarragon, shallots 10

CREAMED SPINACH

parmesan bread crumbs 12

TRUFFLE WHIPPED POTATOES

truffle carpaccio, truffle oil 15

TATER TOTS

chives, cracked black pepper 10

ROASTED BABY HEIRLOOM CARROTS

honey butter, raita, crispy quinoa 12

GRILLED ASPARAGUS

sauce gribiche 12

ROASTED MUSHROOMS

tsuyu, scallions 14

KABOCHA SQUASH RISOTTO

shaved parmesan, roasted kabocha 14

WHOLE ROASTED CAULIFLOWER

smoked paprika aioli, za'atar, toasted pepitas 13

LOBSTER MAC & CHEESE

maine lobster, three cheese blend, brandy cream 25

D I P L O M A T

prime

Remyl Coleman - General Manager