

Sushi Appetizers *

EDAMAME

japanese organic steamed soy beans 8

G CITY ROLL

crispy rice spicy tuna with kani salad 32

OMAKASE SUSHI APPETIZER

chef's choice of five pieces of sushi & chef's special roll 40

SPICY TUNA NACHOS

spicy tuna crunch, crushed avocado, mango pico, sweet onion mayo, wasabi aioli, crispy tortilla 24

Combo Platters *

SUSHI LOVER

chef's choice of 10 pieces of sushi & a tuna scallion roll 35

SUSHI & SASHIMI COMBO

chef's choice of 8 pieces of sushi, 15 pieces of sashimi & a tuna scallion roll 65

PARTY BOAT

chef's choice of 8 rolls 155

Specialty Rolls *

CHEF BRANDON'S ROLL

shrimp tempura, cucumber roll topped with avocado paste & lobster wrapped with rice & soy paper with spicy mayo, eel sauce & crunch 29

MANGO ROLL

spicy tuna, salmon, avocado roll topped with tuna, mango, spicy mayo & thai chili sauce, wrapped with rice & soy paper 28

TUNA TRIO TARTARE

spicy tuna & cucumber roll topped with fresh tuna, chili sauce & spicy mayo, tuna tartare in the middle 30

NARUTO SPECIAL

tuna, salmon, yellowtail & avocado wrapped in cucumber skin served with spicy mayo 25

YELLOWTAIL CARPACCIO ROLL

yellowtail & scallion roll topped with yellowtail, scallions & tobiko served with ponzu sauce 30

HAWAIIAN POKE ROLL

tuna, yellowtail, salmon & white tuna mixed with chef's special sauce, tobiko, crab & scallion 26

MAINE LOBSTER ROLL

1 1/4 lb. lobster, avocado & cucumber roll wrapped in soy paper topped with tobiko wasabi sauce 65

ALASKAN KING CRAB & SALMON ROLL

alaskan king crab, asparagus & cucumber roll topped with salmon & spicy mayo 50

CRUNCH DOUBLE SPICY

spicy tuna roll topped with spicy tuna & crunch with spicy mayo & eel sauce 25

CALIFORNIA HEAVEN

california roll topped with kani salad & avocado with spicy mayo, eel sauce & crunch, kani salad in the center 24

SEX ON THE BEACH

spicy tuna & shrimp tempura roll topped with 2 pieces of tuna, 2 pieces of salmon and avocado with spicy mayo, eel sauce & crunch 25

RAINBOW ROLL

spicy tuna roll topped with 6 pieces of fresh fish 25

DRAGON ROLL

california roll topped with eel, sliced avocado, eel sauce & crunch 26

PRIMEHOUSE STEAK SUSHI ROLL

spinach, asparagus & avocado roll topped with Primehouse marinated skirt steak & chef's special bbq sauce 44

Sushi & Sashimi *

ala carte price per piece

maguro (tuna) 6 sake (salmon) 6 ebi (shrimp) 6

hamachi (yellowtail) 6 unagi (eel) 6

shiro maguro (white tuna) 6

Appetizers

CLASSIC LOBSTER BISQUE

aged sherry, lobster meat 16

GRILLED OYSTERS

lemon sriracha butter, frisée, grilled bread (6) 22

BRUSSEL SPROUTS

apples, shallots, cranberries, pumpkin seeds, maple-cider glaze 15

TEMPURA SHRIMP

spicy japanese mayo, cracked wasabi peas 22

THAI BBQ BABY BACK RIBS

asian bbq sauce, PH slaw 20

GRILLED SPANISH OCTOPUS

roasted red pepper hummus, olives, marinated chickpeas, sweet peppers, tomatoes, sherry vinaigrette 22

PH THICK CUT BACON

pickled vegetables, soy syrup, flour tortilla 16

ASIAN INSPIRED LUMP CRAB CAKE

spicy japanese mayo, edamame salad 26

LOBSTER MAC & CHEESE

five cheeses, truffle essence 24
add fresh shaved black truffles 12

Raw Bar Classics *

JUMBO SHRIMP COCKTAIL (4) 24

ALASKAN KING CRAB LEGS 1/2 LB. SPLIT 66

LITTLE NECK CLAMS LOCAL (6) 18

CHILLED LOBSTER 1/2 26 WHOLE 50

OYSTERS LOCAL & EAST COAST SELECTIONS (6) 21

PH PLATEAU 1 ORDER OF EACH 180

from raw bar classics all served with traditional accompaniments

Salads

PH STEAKHOUSE WEDGE SALAD

iceberg, tomatoes, red onion, blue cheese, house bacon, red wine ranch dressing 17

BURRATA

avocado toast, heirloom cherry tomatoes, arugula, white balsamic 19

PH CAESAR SALAD

gem, red endive, croutons, shaved reggiano, poached egg 16 add house bacon 6

MEDITERRANEAN

CAULIFLOWER SALAD

frisée, golden raisins, almonds, feta, tomatoes, croutons, mediterranean vinaigrette 16

ROASTED BEET SALAD

mandarin orange, pickled onion, pistachios, honey goat cheese, yuzu vinaigrette 16

salad add ons - chicken 16 shrimp 18 salmon 20

Primehouse Steaks *

includes one sauce selection

BONE IN RIBEYE 24 oz. 69

FILET MIGNON 10 oz. 56

NY STRIP BONELESS 14 oz. 55

PORTERHOUSE FOR TWO 40 oz. with two sides 130

PRIME RIB SATURDAY & SUNDAY

Queen Cut 14 oz. 59 King Cut 20 oz. 66

PH mashed potatoes & asparagus

(while supplies last)

Sauces \$3 each

red wine demi glaze - green peppercorn sauce - french béarnaise - PH steak sauce

Steak Chart

rare - red throughout, cool center / medium rare - red throughout, warm center
medium - hot pink center / medium well - touch of pink, hot center / well - no pink, hot center

PRIMEHOUSE BURGER

Brandt Farms beef, thick cut bacon, NY cheddar, tomato, pickle, PH burger sauce, brioche bun, fries 25

Land & Sea

all served with PH mashed potatoes & asparagus

CAJUN 24 OZ. BONE-IN RIBEYE & BLACKENED SHRIMP (3) 88

10 OZ. FILET MIGNON & LOBSTER 1/2 butter poached lobster, lobster sauce, demi-glaze 82

14 OZ BONELESS NY STRIP & JUMBO LUMP CRABMEAT béarnaise sauce 78

GRILLED LAMB CHOPS & SHRIMP OREGANATA (3) 68

Signature Entrées

GRILLED MARINATED SKIRT STEAK*

soy ginger marinade, mashed potatoes, asparagus, soy syrup, pickled red onions 41

PAN SEARED HALIBUT

mushrooms, fingerling potatoes, spinach, shallots, shrimp, intense lobster glaze 44

WILD MUSHROOM RISOTTO

mushroom jus, truffle essence 26
add fresh black truffles 15

PAN ROASTED ORGANIC SALMON

citrus risotto, asparagus, mango salsa 39

GRILLED PORK CHOP

16 oz, hot cherry peppers, sauteed onions, roasted sweet potato, balsamic glaze 38

*GRILLED LAMB CHOPS

greek yogurt, grilled flat bread, baby romaine, olives, peppers, feta, red onion, tomatoes 48

BUTTER POACHED LOBSTER

lobster risotto, intense lobster sauce, truffle essence 46

ORGANIC ROASTED CHICKEN

dark chicken jus, basmati rice, broccoli 32

Vegetables 13

ROASTED MUSHROOMS - SPINACH creamed or sautéed

SAUTEED ONIONS - SAUTEED ASPARAGUS béarnaise - BABY CARROTS butter, sea salt

Potatoes 12

PRIMEHOUSE MASHED POTATOES herbs, roasted garlic - SKILLET ROASTED HASH BROWNS

FRENCH FRIES sea salt - SALT CRUSTED BAKED POTATO - ROASTED SWEET POTATO

20% gratuity will be added to your total for parties of 8 or more

*Consuming raw or undercooked meats, fish, shell fish, or fresh eggs may increase your risk of foodborne illness, especially if you have certain medical conditions