

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

PH 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

OYSTERS ROCKERFELLER

lobster, andouille, creamed spinach, sambuca (4) 19

BRUSSELS 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 16

ASIAN INSPIRED LUMP CRAB CAKE

spicy japanese mayo, soba noodles 26

LOBSTER MAC & CHEESE

five cheeses, truffle essence 24

Raw Bar Classics *

JUMBO SHRIMP COCKTAIL (4) 24

BLUE POINT OYSTERS (6) 21

PH RAW PLATE 49

two local clams, two blue point oysters, two shrimp cocktail, 1/2 chilled lobster

LITTLE NECK CLAMS LOCAL (6) 18

CHILLED LOBSTER 1/2 26 WHOLE 50

Salads

PH STEAKHOUSE WEDGE SALAD

iceberg, tomatoes, red onion, bleu cheese,
house bacon, bleu cheese dressing 17

BURRATA

heirloom cherry tomatoes,
red onion, arugula, sherry balsamic 19

PH CAESAR SALAD

gem, croutons, shaved reggiano, classic dressing 16

CRAB & AVOCADO SALAD

romaine, applewood bacon,
heirloom tomatoes,
grain mustard vinaigrette 22

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. 73

FILET MIGNON 10 oz. 59

NY STRIP BONELESS 14 oz. 58

PORTERHOUSE FOR TWO 40 oz. with two sides 149

PRIME RIB SATURDAY & SUNDAY

Queen Cut 14 oz. 62 King Cut 20 oz. 69

PH mashed potatoes & asparagus

(while supplies last)

Sauces \$3 each

red wine demi glace - 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-glace 87

14 OZ BONELESS NY STRIP & JUMBO LUMP CRABMEAT béarnaise sauce 81

GRILLED LAMB CHOPS & SHRIMP OREGANATA (3) 72

Signature Entrées

GRILLED MARINATED SKIRT STEAK*

soy ginger marinade, mashed potatoes,
asparagus, soy syrup, pickled red onions 44

PAN SEARED HALIBUT

mushrooms, fingerling potatoes, spinach,
shallots, shrimp, intense lobster glaze 49

BUTTER POACHED LOBSTER

lobster risotto, intense lobster sauce, truffle essence 52

ORGANIC ROASTED CHICKEN

dark chicken jus, garlic mashed, broccolini 34

GRILLED PORK CHOP

16 oz, hot cherry peppers,
sauteed onions, fingerling potatoes,
balsamic glaze 38

*PISTACHIO CRUSTED RACK OF LAMB

cous cous, exotic spice jus,
mandarin-pomegranate-mint salsa 54

PAN ROASTED ORGANIC SALMON

forbidden rice, asparagus, mango salsa 39

Vegetables 13

ROASTED MUSHROOMS - SPINACH creamed or sautéed

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

Potatoes 12

PH 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