

SUSHI APPETIZERS *

EDAMAME 8

SPICY KANI SALAD

spicy kani, cucumber, avocado, spicy mayo 15

YELLOWTAIL CARPACCIO

8 pieces yellowtail, sliced jalapeno, ponzu, side of spicy tuna 25

SPICY TUNA NACHOS

spicy tuna crunch, mango pico, sweet onion mayo, wasabi aioli, crispy wontons 24

SPECIALTY ROLLS *

BLACK DRAGON ROLL

spicy tuna, salmon & crab salad, topped with bbq eel, avocado, & eel sauce 29

SUSHI TRIANGLES

spicy tuna, spicy kani, salmon, avocado, rice, soy paper, eel sauce, spicy mayo 24

CRAZY BURRITO

spicy crunchy tuna, shrimp tempura, avocado, rice, sesame paper, eel sauce, side of spicy mayo 24

KING LOBSTER ROLL

maine lobster, avocado, cucumber. soy paper, topped with spicy lobster salad, mango salsa, spicy mayo 47

MR B'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 29

SWEET HEART ROLL

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

PINK LADY ROLL

crispy soft-shell crab, spicy tuna, avocado & cucumber wrapped in soy paper with eel sauce and spicy mayo 30

WHITE TIGER ROLL

white tuna, salmon, yellowtail, avocado, wrapped in kelp nori, topped with salmon roe & ceviche dressing 32

NEW CALIFORNIA HEAVEN

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

G CITY ROLL

crispy rice spicy tuna with kani salad 32

CRUNCH DOUBLE SPICY

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

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 26

COMBO PLATTERS *

SUSHI LOVER

chef's choice of 10 pieces of sushi & spicy tuna roll 38

OMAKASE SUSHI

chef's choice of 6 pieces of sushi & chef's special roll 40

SUSHI & SASHIMI COMBO

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

PARTY BOAT

chef's choice of 8 rolls 170

SUSHI & SASHIMI*

ALA CARTE PRICE PER PIECE

maguro (tuna) 6 sake (salmon) 6
hamachi (yellowtail) 6 unagi (eel) 6
madai (red snapper) 6

*Consuming raw or undercooked meats, fish, shell fish, or fresh eggs may increase your risk of foodborne illness

APPETIZERS*

CLASSIC LOBSTER BISQUE

aged sherry, maine lobster meat 16

SWEET CHILI-GLAZED RIBS

jalapeno, fresno, pineapple, thai basil, yogurt dip 20

THICK CUT CANDIED BACON

vegetable kimchi, korean bbq 18

BAKED BURRATA

cherry tomato confit, roasted garlic, castelvetro olives, artichoke hearts, 19

CRAB AND SPINACH FUNDIDO

gruyere, fontina, pecorino, 25

SHRIMP & CORN BEIGNETS

roasted corn relish, siracha mayo 18

GRILLED SPANISH OCTOPUS

marinated white beans, blistered peppers, mandarin orange, romesco vinaigrette 21

AKAUSHI BEEF WAGYU MEATBALLS

general tso's style, cashews, green onion, cilantro 22

CHILLED SEAFOOD *

served with classic accompaniments

LUMP CRABMEAT COCKTAIL 28

lemon aioli

LOCAL LITTLE NECK CLAMS (6) 18

CHILLED MAINE LOBSTER TAIL

half or whole 17/33

JUMBO SHRIMP COCKTAIL (4) 24

BLUEPOINT OYSTERS (6) 21

PH RAW BAR PLATE

half lobster, two shrimp, two clams, two east coast oysters, crab cocktail 56

SALADS

GARDEN WEDGE SALAD

iceberg lettuce, applewood smoked bacon, tomato, red onion, maytag bleu cheese, bleu cheese dressing 18

ROASTED BEET SALAD

mandarin oranges, strawberries, pistachios, micro greens, goat cheese, smoked chili vinaigrette 16

CLASSIC CAESAR SALAD

romaine, radicchio, shaved parmesan, garlic croutons, classic dressing 17

MIXED GREENS SALAD

apple, raisins, pecans, pomegranate, fresh chevre, maple-balsamic vinaigrette 18

PRIMEHOUSE CUTS*

includes one sauce selection

CERTIFIED ANGUS BEEF BONE-IN RIBEYE 18OZ. 68

PRIME BONELESS NY STRIP 16 oz. 72

CERTIFIED ANGUS BEEF FILET MIGNON 10 OZ. 63

28 DAY DRY AGED PORTERHOUSE FOR TWO 40 oz.

with choice of two sides 149

Sauces \$3 each

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

PRIME RIB

SATURDAY & SUNDAY

Queen Cut 14 oz. 62

King Cut 20 oz. 69

PH mashed potatoes & asparagus
(while supplies last)

ENHANCEMENTS

6 oz. cold water lobster Tail 36 | 3 pc blackened jumbo shrimp 18 | ¼ pound crab oscar 26
seared foie gras 28 | black truffle butter 6 | gorgonzola crumbles 6

SIGNATURE ENTRÉES

AUSTRALIAN RACK OF LAMB

pistachio and blueberry farro, green apple sambal, pomegranate molasses 56

NORTH ATLANTIC SALMON

langoustine and sweet pea risotto, pea shoots, chive & lobster oils 39

GRILLED SWORD FISH

wild mushroom risotto, haricots vert, marchand de vin, black truffle butter 42

HERB ROASTED ORGANIC FARMHOUSE CHICKEN

potato mash, chef's vegetable, shiitake and oyster mushrooms fricassee 34

HATFIELD FARMS CENTER CUT PORK CHOP

maple-macadamia nut glaze, crispy brussels sprouts, sweet potato mash 38

GRILLED MARINATED SKIRT STEAK

roasted garlic mashed potatoes, chef's vegetables, crispy onions, soy syrup 52

THAI SEAFOOD BOWL

lobster, shrimp, scallops, baby vegetables, soba, red curry broth 48

TWIN MARYLAND LUMP CRAB CAKES

shrimp, fingerling potatoes, spinach sautee, roasted tomatoes, lobster sauce, smoked chili aioli 38

VEGETABLES 12

CREAMED OR SAUTEED SPINACH

GLAZED CARROTS

ROASTED MUSHROOMS

SAUTEED ASPARAGUS

classic béarnaise

CRISPY BRUSSELS SPROUTS

green apple, sundried cherries, crispy shallots, pepitas, maple-cider dressing

POTATOES 12

FRENCH FRIES WITH SEA SALT

SKILLET HASH BROWNS

SWEET POTATO MASHED

PH ROASTED GARLIC HERBED MASHED

SALT CRUSTED BAKED POTATO

with butter and sour cream