

SUSHI APPETIZERS *

EDAMAME

japanese organic steamed soy beans 8

SPICY KANI SALAD 15

SPICY TUNA NACHOS

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

COMBO PLATTERS *

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

SPECIALTY ROLLS *

CHEF STEVE'S ROLL

spicy yellowtail, shrimp tempura, rice, soy paper, topped with salmon, avocado, eel sauce, & spicy mayo 26

MANGO ROLL

spicy tuna, salmon, avocado, wrapped in soy paper, topped with tuna, mango, spicy mayo & thai chili 24

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 25

CALIFORNIA HEAVEN

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

HAWAIIAN POKE ROLL

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

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

PRIMEHOUSE LUNCH

Monday - Friday 12PM - 3PM

— SOUP & SALADS —

CLASSIC LOBSTER BISQUE

aged sherry, maine lobster meat 16

FRENCH ONION SOUP

gruyere, fontina, mozzarella 14

GARDEN WEDGE SALAD

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

CLASSIC CAESAR SALAD

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

ROASTED BEET SALAD

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

— PH SIGNATURE CUTS & LARGE PLATES* —

CERTIFIED ANGUS BEEF BONE-IN RIBEYE 18OZ. 68

CERTIFIED ANGUS BEEF FILET MIGNON 10 OZ. 63

PRIME BONELESS NY STRIP 16 oz. 72

28 DAY DRY AGED PORTERHOUSE FOR TWO 40 oz.
with choice of two sides 149

GRILLED MARINATED SKIRT STEAK

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

— SMALL PLATES * —

THICK CUT CANDIED BACON

pickled vegetable salad, korean BBQ 18

AKAUSHI BEEF WAGYU MEATBALLS

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

CRISPY BRUSSELS SPROUTS

green apple, sundried cherries, fried shallots, pepitas, maple-balsamic dressing 15

JUMBO SHRIMP COCKTAIL

traditional raw bar accompaniments 24

BLUE POINT OYSTERS ON THE HALF SHELL 6/21

LITTLENECK CLAMS ON THE HALF SHELL 6/18

PRIMEHOUSE BURGER

Brandt Farms beef, applewood smoked bacon, aged NY white cheddar, heirloom tomato, romaine lettuce, toasted brioche bun, herbed frites 25

PH ENGLISH CUT PRIME RIB SANDWICH

baby arugula, horseradish sauce, au jus, portuguese roll, herbed frites 33

HERB ROASTED ORGANIC FARMHOUSE CHICKEN

potato mash, grilled broccolini, shiitake and oyster mushrooms fricassee 34

NORTH ATLANTIC SALMON

langoustine and sweet pea risotto, pea shoots, chive oil 38

PRIX FIXE LUNCH 29.95

choice of one starter and one main

STARTERS

CLASSIC LOBSTER BISQUE

aged sherry, maine lobster meat

FRENCH ONION SOUP

gruyere, fontina, mozzarella

CHOPPED CAESAR SALAD

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

THICK CUT CANDIED BACON

pickled vegetable salad, korean BBQ

BABY CALIFORNIA HEAVEN

crab, cucumber, avocado, topped with spicy kani

MAINS

BLACKENED CHICKEN BREAST SALAD

romaine lettuce, applewood smoked bacon, avocado, cherry tomatoes, creole mustard vinaigrette

GRILLED JUMBO SHRIMP SALAD

baby kale, mango, cucumber, crispy wontons, cashews, miso-red pepper vinaigrette

BBQ STEAK SALAD

filet tips, chopped romaine lettuce, radicchio, haricots vert, cherry tomatoes, red onion, blue cheese, maple-balsamic vinaigrette

PROSCIUTTO AND ARUGULA FLATBREAD

fig jam, stracciatella, saba

CRAB CAKE SANDWICH

baby arugula, heirloom tomato, "PH Burger Sauce," toasted brioche bun, herbed frites (+5.00)

GRILLED CHICKEN CLUB

applewood smoked bacon, heirloom tomato, burrata, baby arugula, basil aioli, focaccia, herbed frites

GRILLED FISH OF THE DAY

Chef's Daily Preparation

WILD MUSHROOM RAVIOLI

mushroom, cherry tomatoes, pistachio cream sauce, pecorino

DESSERTS (+6.00)

WARM TRIPLE CHOCOLATE BROWNIE

chocolate mousse, chocolate sauce

GELATO OR SORBET

inquire for daily selection

NY STYLE CHEESECAKE

raspberry coulis, macerated berries, whipped cream

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