

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 *

CHEF'S STEVE'S ROLL

spicy yellowtail, kani, shrimp tempura, rice, soy paper, topped with salmon, eel sauce, spicy mayo 29

SUSHI SANDWICH

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

MOVIE STAR ROLL

spicy cajun tuna tataki, mango, spicy kani, topped with avocado, eel sauce, wasabi mayo 30

TSUNAMI ROLL

shrimp tempura, yellowtail, salmon, white tuna in soy paper, chef's special sauce, topped with bbq eel, avocado, eel sauce, spicy mayo 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 ebi (shrimp) 6

hamachi (yellowtail) 6 unagi (eel) 6

shiro maguro (white tuna) 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, lobster meat 16

SWEET CHILI-GLAZED RIBS

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

PH THICK CUT BACON

pickled vegetable, korean bbq 18

TRUFFLED BURRATA

heirloom tomato, prosciutto, basil vinaigrette, saba, crostini 19

CRISPY BRUSSELS SPROUTS

dried cherries, apples, pepitas, maple, cider 15

CHEF JOHN'S OYSTERS

"LOBSTERFELLER"

lobster, spinach, andouille, sambuca 19

JUMBO LUMP CRAB CAKE

marinated cherry tomatoes, cajun remoulade 26

GRILLED CALAMARI

gigante beans, heirloom tomato, red onion, pequillo pepper aioli, chorizo, lemon vinaigrette 18

AKAUSHI BEEF WAGYU MEATBALLS

general tso's sauce, cashews, green onions, cilantro, bell pepper 22

CHILLED SEAFOOD *

served with classic accompaniments

CRAB COCKTAIL

colossal crab meat, smashed avocado, cucumber, kani, japanese mayo, tropical fruit soup, red chili crisp 26

LOCAL LITTLE NECK CLAMS (6) 18

MAINE LOBSTER HALF OR WHOLE MP

JUMBO SHRIMP COCKTAIL (4) 24

BLUEPOINT OYSTERS (6) 21

PH RAW BAR PLATE 56

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

SALADS

ROASTED BEET SALAD

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

MEDITERRANEAN SALAD

mixed greens, tomatoes, red onion, cucumber, olives, garbanzo, baby peppers, feta, herb vinaigrette 18

GARDEN WEDGE SALAD

iceberg lettuce, applewood bacon, cherry tomatoes, red onions, maytag bleu cheese, balsamic vinaigrette 18

CLASSIC CAESAR SALAD

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

PRIMEHOUSE CUTS *

includes one sauce selection

PRIME RIB SATURDAY & SUNDAY

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

PH mashed potatoes & asparagus (while supplies last)

PRIME BONELESS STRIP 16 oz. 80

CERTIFIED ANGUS BEEF BONE-IN RIBEYE 16 oz. 68

CERTIFIED ANGUS BEEF FILET MIGNON 10 oz. 63

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

Sauces \$3 each

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

ENHANCEMENTS

6 oz. cold water lobster tail 36 3 pc blackened jumbo shrimp 18 ¼ pound crab oscar 26

SIGNATURE ENTRÉES

AUSTRALIAN RACK OF LAMB

pistachio & blueberry farro, peach salsa spiced lamb au jus, peach gastrique 56

GRILLED SWORDFISH

potato mash, gulf shrimp, corn-pesto saute, marinated tomatoes 42

HERB ROASTED ORGANIC

HALF CHICKEN

potato mash, grilled broccolini, 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

soy ginger marinade, potato mash, asparagus, soy syrup, crispy onions 52

ANGRY LOBSTER

1.5 lb lobster, crab, shrimp, san marzano tomato, red chili, bucatini, torn basil 49

NORTH ATLANTIC SALMON

langoustine and sweet pea risotto, sauve vin blanc, pea shoots 39

VEGETABLES 12

CREAMED OR SAUTEED SPINACH

GLAZED CARROTS

SAUTEED BROCCOLINI

SAUTEED ASPARAGUS

classic béarnaise

ROASTED MUSHROOMS

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