

## 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

### CREAMY BURRATA

heirloom tomato, figs, prosciutto, white balsamic, saba 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

### LOCAL LITTLE NECK CLAMS (6) 18

### CHILLED MAINE LOBSTER

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 18 OZ. 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

herbed roasted fingerling potatoes, blistered peppers, chimichurri 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