

PRIMERS

avocado toast	parmesan, red chile, lemon oil, mache
lobster & corn chowder	melted leeks, potato, corn, lobster, summer truffles
burrata salad	pepperonata, mache, aged balsamic
prime salad	mesclun greens, balsamic vinaigrette, warm goat cheese, applewood smoked bacon
caesar salad	romaine, croutons, parmesan, classic caesar dressing
baby wedge salad	bacon, blue cheese, tomato, red onion, buttermilk ranch
caramelized figs	shaved prosciutto, almonds, goat cheese
shrimp and lobster wontons	pan seared, hoisin glaze, miso mustard
gnocchi	parmesan-white truffle sauce
crab cake	arugula, radish, sriracha aioli

SEAFOOD BAR


lobster cocktail	1 1/4 lb chilled lobster
shrimp cocktail	the classic
crab cocktail	colossal
king crab legs	1 lb
*littleneck clams	<i>half dozen</i> <i>dozen</i>

OYSTERS

*beausoleil	new brunswick, canada
*kumamoto oysters	puget sound, washington
*blue point oysters	long island sound, new york
*island creek oysters	duxbury, massachusetts

*prime grand plateau seasonal raw bar tower *serves 2-6*

EXECUTIVE CHEF GREGG LAULETTA

 Tag photos to @primehuntington

* Served raw, undercooked, or to your liking. Eating these items increases your chance of food borne illness, especially if you have certain medical conditions.

MIZU SUSHI

*crab & yellowtail roll	spicy yellowtail, avocado, crunch, tobiko, topped with spicy crab
*sat roll	shrimp tempura, asparagus, spicy mayo, tuna, yellowtail, yuzu olive oil, fried leeks
*red roof roll	shrimp, avocado, topped with spicy tuna, spicy mayo, eel sauce
*spicy roll	tuna, salmon, or hamachi
*triple spicy roll	spicy yellowtail, tuna, jalapeño, topped with tuna, salmon, yellowtail
*montauk roll	spicy tuna, avocado, tempura crunch, topped with lobster, yuzu mayo, eel sauce
tornado roll	shrimp, avocado, crispy potato, eel sauce
*mount fuji roll	spicy tuna, avocado, topped with lobster, white tuna, tempura crunch
*starr roll	salmon, mango, tempura crunch, avocado, spicy mayo
*green lotus	spicy tuna, lump crab, asian pear wrapped in avocado

STEAK AND CHOPS

*petite filet mignon	8 oz.
*filet mignon	12 oz.
*bone in filet	14 oz.
*colorado lamb rack	16 oz.
*veal chop "parmesan"	16 oz.
*delmonico	21 day dry aged c.a.b. 16 oz.
USDA Prime, 21 day dry aged	
*new york strip	16 oz.
*tellers ribeye	40 oz.
*porterhouse for 2	40 oz.

ENHANCEMENTS

parmesan crust	bearnaise sauce
melted blue cheese	au poivre sauce
butter poached lobster	bordelaise
crispy onions & sriracha butter	brie fondue

SURF

boston lobster roll	butter poached, romaine lettuce, herb mayo
grilled shrimp salad	grapefruit, avocado, red onion, bibb lettuce, creamy yuzu dressing
branzino filet	sauteed spinach, citrus vinaigrette
*scottish salmon	zucchini & yellow squash tagliolini, pinenuts, basil, lemon butter
*tuna sandwich	everything crust tuna, brioche bun, pickled ginger, avocado, alfalfa sprouts, miso mustard, prime fries
pan roasted lobster tails	rainbow swiss chard, fingerling potatoes, sauternes emulsion
*seared yellowfin tuna	piperade, chorizo, romesco, smoked paprika
lobster	2 lb, steamed or broiled

TURF

*prime "black label" burger	applewood smoked bacon, cheddar, prime fries
*prime steak sandwich	filet mignon, watercress, shaved red onion, whole grain mustard aioli, toasted roll
waldorf chicken salad sandwich	grapes, celery, apples, walnuts, bibb lettuce, multigrain bread
*flat iron steak	crispy onion rings, sriracha butter
*wellington	filet mignon, mushroom duxelles, bordelaise, brie fondue, puff pastry
chicken grecco	half organic chicken, tomatoes, cucumbers, peppers, olives, feta, red wine vinaigrette

SIDES

starch	not starch
skillet potatoes	asparagus
whipped potatoes	broccoli
baked potato	creamed spinach
mac n'cheese	wild mushrooms
prime fries	sautéed onions
sweet potato fries	daily vegetable

rare: seared outside, center cool and red
medium-rare: seared outside, center warm and red
medium: cooked outside, center hot, pink
medium-well: cooked outside, center hot, slight pink