

PRIMERS

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	puget sound, washington
*blue point	long island sound, new york
*island creek	duxbury, massachusetts

*prime grand plateau	seasonal raw bar tower	<i>serves 2-6</i>
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EXECUTIVE CHEF JULIO GENAO

 Tag photos to @primestamford

MIZU SUSHI

*crab & yellowtail roll	spicy yellowtail, avocado, crunch, tobiko, topped with spicy crab
*miso brulee roll	lobster, avocado, yellowtail, togarashi, miso brulee
*sat roll	shrimp tempura, asparagus, spicy mayo, tuna, yellowtail, yuzu olive oil, fried leeks
*stamford landing roll	shrimp tempura, avocado, topped with spicy tuna, spicy mayo, eel sauce
*spicy roll	tuna, salmon, or hamachi
*triple spicy roll	spicy yellowtail, salmon, 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, tempura crunch

SURF

branzino filet	sauteed spinach, citrus vinaigrette
*scottish salmon	zucchini & yellow squash tagliolini, pinenuts, basil, lemon butter
*wild striped bass	heirloom beans, frisee, truffle vinaigrette, red wine braised red pearl onions
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

*flat iron steak	crispy onion rings, sriracha butter
*wellington	filet mignon, mushroom duxelles, bordelaise, brie fondue, puff pastry
roasted organic chicken	mashed potatoes, sautéed spinach, bacon, spring onions, bordelaise

japanese A5 wagyu ribeye with lobster & shrimp gratin
wasabi mashed potatoes, yuzu jus

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

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

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