

## PRIMERS

soup of the day	chef's choice
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	half dozen dozen

## OYSTERS

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

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

EXECUTIVE CHEF JAMES ORLANDI

 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.
*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.

## SIDES

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

## POWER LUNCH AT PRIME

\$24 two course price fixed lunch in 35 minutes or less from the time the order is taken

<b>primer</b>	<b>entrée</b>
caesar salad	*prime steak sandwich
gnocchi	*prime "black label" burger
soup of the day	caesar salad with chicken
*spicy roll	lobster roll (\$5 supplement)
	grilled shrimp salad (\$5 supplement)

## SURF

boston lobster roll	butter poached, romaine lettuce, herb mayo
grilled shrimp salad	grapefruit, avocado, red onion, bibb lettuce, creamy yuzu dressing
branzino filet	sautéed spinach, citrus vinaigrette
*scottish salmon	miso roasted eggplant, citrus-soy glaze, roasted maitake
*tuna sandwich	everything crusted tuna, brioche bun, avocado, miso mustard, prime fries
market fish	chef's choice

## 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
*wellington	filet mignon, mushroom duxelles, bordelaise, brie fondue, puff pastry
chicken grecco	half organic chicken, tomatoes, cucumbers, peppers, olives, feta, red wine vinaigrette

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