Wild South African Lobster Tail
Pan Seared Sesame Crusted Wild Yellowfin Tuna (Ahi)
Char-Grilled "Mary's" Organic Chicken
Smoked Turkey Club
Crispy Chicken Sandwich
Filet Mignon Cobb
Grilled Chicken Caesar
Crispy Iceberg Wedge
Roasted Beets
Vine Ripened Tomato & Burrata
Traditional Caesar
Mixed Organic Greens
French Onion
Crab Bisque
Clam Chowder
Wild Spanish Octopus
Seared Rare Wild Yellowfin Tuna (Ahi)
Jumbo Lump Crab Cake
Sautéed New Orleans BBQ Jumbo Shrimp
Crisp Calamari
Meatballs
Teriyaki Filet Mignon Tips
Grilled Jumbo Artichoke with Roasted Garlic Aioli

We Unconditionally Guarantee Our Product & Service

APPETIZERS
Baked Goat Cheese with Roasted Garlic .......................................................... 16
Grilled Jumbo Artichoke with Roasted Garlic Aioli ........................................ 16
Teriyaki Filet Mignon Tips .............................................................................. 18
Meatballs with Tomato Sauce, Melted Cheese, and Garlic Bread .................. 17
Crisp Calamari ................................................................................................. 18
Sautéed New Orleans BBQ Jumbo Shrimp ...................................................... 21
Jumbo Lump Crab Cake .................................................................................. 21
Seared Rare Wild Yellowfin Tuna (Ahi) .......................................................... 21
Wild Jumbo Shrimp Cocktail ........................................................................... 21
Wild Spanish Octopuses A la Plancha, Sweet Peppers .................................. 22
Freshly Shucked Oysters on the Half Shell ...................................................... MP

SOUPS & SALADS  cup  bowl
Clam Chowder New England Style, with Bacon ........................................... 10 ... 14
Crab Bisque ...................................................................................................... 10 ... 14
French Onion baked with Consommé & Gruyère ........................................... 15
Traditional Caesar ............................................................................................ 14
Vine Ripened Tomato & Burrata ..................................................................... 16
Roasted Beets with Humboldt Fog Goat Cheese ............................................ 16
Crunchy Iceberg Wedge: Bacon, Tomato, Blue Cheese .................................. 16
Grilled Chicken Caesar Organic Chicken Breast ............................................. 21
Filet Mignon Cobb: Bacon, Tomato, Blue Cheese .......................................... 26

SANDWICHES
All served with French fries
Crunchy Chicken Sandwich: Avocado, Corn Salad, Pickled Shrimp, Jalapeño Mayo .................................................. 21
Classic American Cheeseburger: Cheddar, Lettuce, or Blue cheese .............. 20
Smoked Turkey Club ..................................................................................... 20
Meatball Sandwich with Mozzarella and Spicy Tomato Sauce ..................... 21
Prime Beef Dip with Gravlax and Aioli ............................................................ 23

PASTA & CHICKEN
Grilled Chicken Penne Carbonara with Pancetta and Parmesan ..................... 28
Spaghetti with Sautéed Wild Jumbo Shrimp, Tomato, and Basil ..................... 30
Char-Grilled "Mary’s" Organic Chicken ............................................................ 29

SEAFOOD
Pan Seared Sesame Crusted Wild Yellowfin Tuna (Ahi) .................................. 33
Farmed British Columbia Atlantic Salmon ...................................................... 30
Wild Ross Sea Chilean Sea Bass MSC Certified ............................................ 41
Wild South African Lobster Tail with melted butter .................................... 45

We feature USDA PRIME STEAKS considered to be the "King" of all beef. Our steaks are HAND-CUT from beef that has been CORN-FED for 130 days.
We dry age our own beef 30-75 DAYS, and we butter it in-house daily.
We buy high quality SUSTAINABLE seafood.
We offer oysters harvested from CERTIFIED WATERS.

555 FACTS

We pride ourselves on cooking your steak to perfection.

STEAK COOKING CHART

All steaks served with choice of garlic mashed potatoes, or French fries

Prime Sirloin Cap Steak 12 oz. .................................................................. 30
Hand-Cut Filet Mignon Medallions "Two Ways" ......................................... 34
Hand-Cut Filet Mignon 8 oz. ...................................................................... 45
Prime New York Strip 10 oz. ...................................................................... 35
Prime New York Strip 14 oz. ..................................................................... 51

DAILY CUTS  02/01/21

Dry Aged Meats

Double R Ranch
30 days Bone-In New York.......................................................... 3.35 per oz
30 days T-Bone ........................................................................... 3.35 per oz
45 days Porterhouse ................................................................. 3.70 per oz
120 days Bone-In New York .................................................. 4.00 per oz
120 days Porterhouse ................................................................. 4.20 per oz

Each of the above come served with garlic mashed potatoes.

ADD TO YOUR STEAK

Blackened seasoned with Cajun spices .............................................. 3
Pepper Steak with brandy peppercorn sauce ........................................ 3
Oscar with lump crab, asparagus & Béarnaise .................................. 18
Wild South African Lobster Tail (1/2 lb.) .............................................. 29
Capella Style with mushrooms and onions ..................................... 14
Melted Danish Blue Cheese ................................................................. 5

SHARABLE SAUCES FOR THE TABLE

Bordelaise - Béarnaise - Chimichurri - Horseradish - Peppercorn Cream
Each | Choice of three 9

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
LUNCH MENU

555 East Ocean Boulevard, Long Beach  (562) 437-0626

General Manager: Nitin Kashyap  Executive Chef: Andrew Smith

COCKTAILS

Ocean Boulevard
Vodka, fresh lemon juice, strawberry, and basil... Over ice

One If By Land
Grapefruit infused vodka, elderflower, honey & lemon... Served up with orange flower essence

Moscow Mule
Vodka, fresh lime, and ginger beer... In a copper mug

Essex Street
Prairie organic gin, cucumber, dill, lime & elderflower, with a pinch of sea salt... Served up

Smoking Gun
Straight rye whiskey, brown sugar, allspice & whiskey barrel bitters... Smoked over block ice

Commonwealth
Straight bourbon whiskey, Aperol, honey, fresh mint, raspberries & lemon... Over ice

Old Sicilian
Straight bourbon whiskey, amaro, and bitters... Served over block ice

Wildflower & Rye
Straight rye whiskey, fresh lemon, wildflower honey, and lavender essence... Served up

Margarita Verde
Silver tequila, fresh lime, agave, basil, cucumber, and jalapeño... On the rocks

El Diablo
Silver tequila, blackberry liqueur, fresh lime, and ginger beer... Served long

Old Cuban
White rum, sugar, mint, and bitters... Charged with prosecco

DRAUGHT BEER

Stella Artois  Louven, Belgium
Timeless Pints Wit  Lakewood, CA
Firestone Walker Soôy Blonde  Paso Robles, CA
Stone Delicious IPA  Escondido, CA

BOTTLED BEER

Amstel Light
Buckler (NA)
Bud Light
Budweiser
Coors Light
Corona
Guinness
Heineken
Newcastle

BEVERAGES

Cappuccino
Café Latte
Café Mocha
Lemonade
Iced Tea
Arnold Palmer
Ginger Beer
Acqua Panna
San Pellegrino

PRIVATE EVENTS

Three Private Dining Rooms

Wine Cellar  King’s East Village  Grand Prix
Accommodates 10 to 100 Guests
Host your next cocktail party, meeting, business luncheon or dinner with us!

ACCOMMODATION

Prime Steaks

AMERICAN STEAKHOUSE

Serving You Since 1984

LUNCH MENU