

Sushi

NIGIRI & SASHIMI (2 pieces per order)

Fatty Tuna - Toro	MKT	Yellowtail - Hamachi	5.99
Tuna - Maguro	5.99	Yellowtail Belly - Hamachi Toro	5.99
White Tuna - Shiro-Maguro	5.99	Cooked Shrimp - Ebi	4.99
Salmon - Sake	4.99	Fresh Water Eel - Unagi	5.99
Salmon Belly - Sake Toro	5.50	King Crab - Kani	6.99
Sea Bass - Suzuki	5.99	Octopus - Tako	4.99
Red Snapper - Tai	4.99	Flying Fish Roe - Tobiko	4.99

Sashimi 2.99 extra (3 pieces)

Love Boats for Party Animals

Assorted Nigiri and Maki, Chef's selection

Dinghy - 24 pieces 53. Boat - 42 pieces 90.
Yacht - 64 pieces 129.

MAKI All rolls cut into 6 pieces

Roll **10** Maine Lobster, smoked salmon, asparagus, avocado, masago 12.99

Tempura Fried with spicy mayonnaise 13.99

California Roll - cucumber, avocado, crab, masago 6.99

Spicy Tuna - tuna, spicy mayo, scallion, cucumber 8.99

Screaming Salmon - salmon, spicy siracha, scallion, cucumber 8.99

Dynamite Maki - shrimp tempura, masago, cucumber, avocado 9.99

New Philadelphia - smoked salmon, asparagus, cream cheese, rolled in chives & everything seasoning 7.99

Vegetable Roll - cucumber, avocado, seaweed salad, asparagus 6.99

Spicy Scallop - grilled scallops, cucumber, spicy mayonnaise 8.99

Chilean Sea Bass Roll - miso glazed, scallion, cucumber 11.99

CHEF'S SPECIALTY MAKI All rolls cut into 8 pieces

Our Signature Sushi Sandwich - yellowtail, salmon, tuna, masago, spicy mayonnaise & siracha 14.99

Dragon Maki - crab, avocado, cucumber, topped with eel, sweet & spicy eel sauce 13.99

CocoMango Roll - fried coconut shrimp and hearts of palm roll topped with tuna and mango, mango chile sauce 12.99

Prime Roll - tempura asparagus, cream cheese, topped with prime sirloin carpaccio, truffle chile oil 11.99

Sammy Morris Roll - shrimp tempura, asparagus, cucumber, topped with spicy crab salad & yellowfin tuna 14.99

Surf & Turf Roll - grilled beef tenderloin, lobster, asparagus, spicy eel sauce 12.99

Rainbow Roll - California roll wrapped with salmon, tuna & eel, sweet eel sauce 11.99

Spider Maki - soft shell crab tempura, masago, avocado, cucumber 10.99

Fore Play

Hot Rocks

Premium Japanese Kobe Beef cooked on a lava rock tableside served with wasabi aioli & ginger soy 18.99

COLD

Poppasquash Oysters (Bristol, RI) - on the half shell, cocktail sauce, mini tabasco, mignonette (1/2 doz.) 16.99

King Crab Legs Cocktail (Alaska) - served cold with dijon mustard sauce 1/2 lb 13.99 1 lb 27.99

5 Jumbo Shrimp Cocktail - traditional cocktail sauce, horseradish, mini tabasco 15.50

Grand Raw Bar Display - 6 oysters, 4 shrimp cocktail, 1/2 # King Crab, served on crushed ice with cocktail sauce and mignonette 44.99 Add chilled Maine lobster tail 13.99

HOT

A Party of Many Skewers - teriyaki beef, coconut shrimp, chicken satay 11.99

Cornmeal Crusted Calamari - sliced hot peppers, lime cilantro sauce 11.99

Lobster Rangoons - apricot Thai dipping sauce 12.99

Maine Crab Cakes - jalapeño aioli 13.99

Lobster Roll Sliders - lobster salad, mini buttered buns, tarragon mayonnaise, shredded lettuce 14.99

SMALL GREEN THINGS

Mixed Greens - fresh tomato, balsamic dressing 6.99

Chef Cardini's Great Caesar - foccacia croutons, parmesan cheese 8.99

The Wedge - iceberg lettuce, chopped tomato, blue cheese dressing, crisp bacon 7.99

Beefsteak Tomato - fresh mozzarella, basil infused balsamic reduction 7.99

Seaweed Salad - hiyashi wakame, sesame dressing, cucumber 5.99

Edamame - warm soybean pods, fancy sea salt 5.99

SOUP

New England Clam Chowder - fresh dill cup 4.99 / bowl 5.99

White Miso Soup - spinach, tofu, scallion cup 3.99 / bowl 4.99

Lobster Bisque - tarragon, fresh lobster meat cup 6.99 / bowl 8.99

Designer Steaks

Steak Sauces Available:
Brandy Cream,
Hollandaise,
Béarnaise,
Mushroom Wine,
Blue Cheese Butter

CORN-FED WESTERN BEEF

Aged up to 4 weeks for ultimate flavor and tenderness.

Filet Mignon 12oz 34.99

Filet Wrapped in Smoked Bacon 8oz 30.99

USDA PRIME Our aged signature prime steaks are the best of the best. Less than 2% of all steaks are good enough to be prime.

N.Y. Sirloin 14oz 35.99

Add Three Peppercorn Au Poivre, Brandy Cream 36.99

Porterhouse 22oz 46.99

ALL NATURAL Free from antibiotics, growth hormones, and fed a strict vegetarian diet.

Black Angus Sirloin Meyer Farm, Montana 12oz 34.99

Black Angus Delmonico Meyer Farm, Montana 18oz 33.99

WAGYU Flat Iron Grade 7, Strube Ranch, Texas 9oz 39.99

All Steaks Can Surf!!

Scampi Style Jumbo Shrimp (3) 8.99

Maine Lobster Tail 13.99

King Crab Oscar - hollandaise, king crab, asparagus 12.99

Club 10

Our Finest Porterhouse 40 oz.

Finish it all and have your name on our plaque to honor your achievement 78.99

Fish

Togorashi Tuna - sesame spinach, seasoned sushi rice, ginger soy reduction 29.99

Pan Seared Salmon - baby arugula, whole grain mustard, wild mushrooms, spetzel 27.99

Pan Seared Sea Scallops - asparagus, smoked bacon, potato gnocchi, pea puree 29.99

Maine Lobster "Alive & Kicking" - 3lb & up, MKT PRICE PER LB add shrimp & scallop stuffing 8.99 per lb

Chops

Tuscan Veal Chop - 16oz

grilled portobello mushroom, baby arugula, shaved parmesan, truffle oil 34.99

Australian Rack of Lamb

Israeli couscous, oyster mushrooms, whole grain mustard cream sauce 38.99

Entrees We Love

XO Filet - corn fed filet mignon, seared scallops, grilled asparagus, truffled macadamia nut butter 37.99

All Natural Chicken Breast - smashed potatoes, roasted asparagus, chicken jus 22.99

10 Prime Grilled Meatloaf - prime ground sirloin, mushroom wine sauce, garlic smashed potatoes, onion strings 21.99

Pappardelle Bolognese - house made pasta, wild boar sausage, plum tomatoes, shaved parmesan 24.99

Grilled Seasonal Organic Vegetables - marinated & grilled to order, garlic smashed potatoes 19.99

10 Sides

Side Flight

Crisp Onion Strings 6.99

Parmesan Truffle Frites 5.99

Spinach, creamed or not 6.99

Sautéed Exotic Mushrooms 8.99

JUMBO Asparagus, Hollandaise 8.99

Garlic Smashed Potatoes 6.99

Death by Butter Potatoes 7.99

Au Gratin Potatoes 6.99

Macaroni & 3 Cheese Gratin, smoked bacon 7.99

White Cheddar Tater Tots 7.99



Give a perfect 10

Gift Cards Available In Any Denomination and are redeemable at all our restaurants.

Reserve our chef's room for your special occasion.

Let us cater your next event. For a good time, call us at 401-453-2333.

www.tenprimesteakandsushi.com

Please be considerate of other guests and refrain from cell phone use. Any sushi, fish, shellfish or beef that is raw or partially cooked can increase your risk of food borne illness. Consumers who are especially vulnerable to food borne illnesses should only eat seafood & other food from animals thoroughly cooked.

David Jackson
Chef d'Cuisine

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