

Primo

WATERFRONT

Raw Bar

OYSTERS | 21

Primo mignonette

LITTLENECKS | 9

Cucumber + horseradish relish

TORCHED SALMON CRUDO | 19

Horseradish, lemon, marinated salmon roe

BLUEFIN TUNA CRUDO | 21

Cucumber, truffle-lime vinaigrette, saffron aioli, black sesame

COLOSSAL SHRIMP COCKTAIL | 25

Fennel-garlic-chili marinade, lemon aioli, Calabrian chili cocktail

SEAFOOD PLATTER | 99

9 oysters, 9 clams, 9 shrimp, smoked salmon dip, salmon roe

Salads

CAESAR NERO | 23

Crispy calamari, romaine, black pepper croutons, parmesan, squid ink dressing

GOLDEN BEET + APPLE | 17

Arugula, goat cheese, pistachio, lemon-honey vinaigrette

PANZANELLA SALAD | 19

Tomatoes, cucumber, red onion, croutons, white balsamic

Appetizers

WHOLE BURRATA | 18

Strawberry, basil, balsamic, pink peppercorn

TUSCAN CHICKEN | 16

Crispy chicken, whipped ricotta, pesto, parmesan, rosemary, chili vinegar

MARKET ARANCINI | 15

Roasted corn, Taleggio cheese, cacio aioli

GRILLED OCTOPUS | 26

Smoked peaches, tarragon aioli, 'nduja

MUSSELS | 21

Creamy chili-garlic broth, basil, focaccia

SHRIMP "PARM" | 21

Shrimp, tomato, fresh mozzarella, parmesan, basil, focaccia

SMALL ANTIPASTO | 26

Chefs selection of cured meats + cheeses, truffle honey, crostini

LARGE ANTIPASTO | 38

Includes everything from small antipasto , whole burrata, bruschetta, grilled focaccia, truffle honey, crostini

Pastas

TOMATO TAGLIATELLE | 24

Roasted cherry tomato, garlic, basil

LINGUINE + RED CLAM SAUCE | 33

Prosciutto, tomato, clam butter, herb breadcrumbs

SUMMER RAVIOLI | 27

Stracciatella, tomato butter, basil, preserved eggplant caponata, pecorino

BUCATINI ALFREDO LIMONE | 32

Shrimp, garlic, lemon-cream, pecorino, pink peppercorn

LOBSTER SPAGHETTINI | 39

Lobster, Calabrian vodka cream, basil

SWEET SAUSAGE GNOCCHI | 29

Tomato, cream, pecorino

Entrees

CRISPY BONE-IN VEAL PARM | 52

Vodka sauce, burrata, parmesan, primo salad

CRISPY SOFT SHELL CRAB ROLL | 33

Roasted corn, pickled onion, lemon-brown butter aioli, fries

BRICK CHICKEN | 32

Broccoli rabe, golden raisin-caper agrodolce, parmesan polenta

NY STRIP STEAK | 49

Crispy potatoes, brussels sprouts, creamy corn, truffle honey mustard

Add lobster newburg sauce +8

PRIMO STUFATO | 42

Shrimp, mussels, bay scallops, sweet Italian sausage, fennel, garlic foccacia

GRILLED SALMON | 37

Lobster newburg sauce, Tuscan kale, roasted potatoes

Sides

BROCCOLI RABE | 11

Roasted garlic, chili, lemon

BRUSSELS SPROUTS | 12

Tzatziki, spiced sunflower seeds, lemon

CRISPY POTATOES | 12

Black garlic, lemon- thyme aioli, parmesan

WE PRIDE OURSELVES IN SOURCING AND
SERVING LOCAL INGREDIENTS
FOLLOW US @PRIMOWATERFRONT
GUEST WIFI PASSWORD: **WELCOME1**

Cocktails

ITALIAN 75 | 15

Vodka, elderflower, lemon, dragon fruit, prosecco

GREEK GODDESS MARTINI | 16

Vodka or gin, greek yogurt, mastiha, lime

CALDO TROPICALE | 15

Chili infused tequila, mezcal, agave, honey, grapefruit, lime

NEGRONI BLANCO | 15

Gin, cocchi bianco, lemon, basil, mint, saffron, burlesque bitters

MALFY SPRITZ | 16

Malfy gin, elderflower, strawberry, lemon, prosecco

36 CHAMBERS | 15

Tequila, yuzu, pineapple, honey

DOWN + DIRTY | 16

Vodka or gin, house caper-chili-olive brine

SARDINIAN CRUSH | 16

Rum or cognac, mango, pineapple, lime, coconut, vanilla

SEASONAL SANGRIA | 14

Rose sangria, fresh fruit

Gin & Tonic

HENDRICKS | 16

Cucumber, basil, juniper berries, Indian tonic

MERMAID | 16

Strawberry, rosemary, grapefruit soda

EMPRESS | 16

Thyme, grapefruit, coriander, elderflower tonic

Espresso Martini

PRIMO | 15

Vodka, extra virgin olive oil, espresso, coffee liqueur, simple syrup

SALTED CARAMEL | 15

Vodka, espresso, vanilla, salted caramel

MEXICAN | 15

Spicy tequila, vanilla, espresso, coffee liqueur, mole bitters

Beer

PERONI NASTRO AZZURO | 8

International pale lager, Rome, Italy 5.1%

MICH ULTRA | 7

Light American Lager, Baldwinsville, NY 4.2%

TIPOPILS | 14

Italian Pilsener, Lurago Marinone, Itlay 5.2% (11.2oz)

SLOOP BREWING CO. "JUICE BOMB" | 8

NEIPA, East Fishkill, NY 6.5%

MILLHOUSE "CUCUMBER BLESSINGS" | 13

Cream Ale, Poughkeepsie, NY 5.2% (16oz)

EQUILIBRIUM BREWERY "PHOTON" | 14

American pale ale, Middletown, NY 4.8% (16oz)

HUDSON NORTH CIDER "GINGER CITRUS" | 10

Dry fall cider, Newburgh, NY 5% (12oz)

Zero Proof

HEINEKEN NON-ALCOHOLIC | 6

PRIMO COLADA | 8

Pineapple, coconut, dragonfruit

FRESH LEMONADE | 5

ICED TEA | 5

COLD BREW | 6

Wines by The Glass

SPARKLING

PROSECCO | MONTELVINI "TULLIA" | TREVISO | 12

Light bodied | dry, lingering | white peach, green apple, mineral

PROSECCO ROSE | LAMBERTI ROSE | VENETO | 13

Medium bodied | fresh, delicate | citrus, wild strawberry, floral

LAMBRUSCO | CAVICCHIOLI "1928" LAMBRUSCO DOLCE EMILIA ROMAGNA | 12

Medium bodied | ruby, fruity | violet, blueberry, earth

ROSE

CORVINA | SANTI "INFINITO" | 2023 VENETO | 15

Light Bodied | Vibrant & Well Balanced | Pomegranate, White Grapes

WHITE

PINOT GRIGIO | CIRCA | 2021 DELLE VENEZIE | 15

Light bodied | refined | peach, lemon peel, nectarine

SANCERRE | CLÉMENT & FLORIAN | 2023 LOIRE | 23

Medium bodied | crisp, dry | citrus, flinty mineral, herbal

GAVI DI GAVI *CORTESE* + | MASSONE "VIGNETTO MASARA" 2021 PIEDMONTE | 15

Medium bodied | creamy texture | golden apple, green melon, citrus

CHARDONNAY | ELENA WALCH | 2023 ALTO ADIGE | 16

Medium bodied | bright, floral | citrus + ripe apple

GRECO DI TUFO | BENITO FERRERA 'TERRE D'UVA' 2023 CAMPANIA | 17

Medium bodied | bright, floral | citrus + ripe apple

RED

CHIANTI *SANGIOVESE* + | MELINI "RISERVA" | 2017 TUSCANY | 14

Medium bodied | fruity, juicy | red cherry, dried mushroom

SANGIOVESE | BRUSCO DEI BARBI | 2020 MONTALCINO | 16

Medium - full bodied | bold, structured | black cherry, raspberry, cinnamon

NEBBIOLO | NINO NEGRI QUADRIO | 2019 VALTELLINA SUPERIORE | 15

Medium bodied | fragrant, bright | strawberry, white pepper, clove

CABERNET SAUVIGNON | FORTUNATE RAMBLER 2022 KNIGHTS VALLEY CALIFORNIA | 16

Full bodied | lively, complex | blackberry, licorice, sweet spice