

. PRIME . FISH .

RAW BAR

OYSTERS

- EAST COAST \$3.50
- WEST COAST \$3.50
- DRESSED W/CAVIAR & CREME FRAICHE \$6 EXTRA
- SHOOTERS W/ TITO'S PEPPER INFUSED VODKA \$10 EACH

SHELLFISH MARKET PRICE

- COLOSSAL STONE CRAB CLAWS
- ALASKAN KING CRAB LEGS

COCKTAILS

- JUMBO SHRIMP \$10 EACH
- MAINE LOBSTER \$27
- COLOSSAL LUMP CRAB \$24

PETROSSIAN CAVIAR

- OSSETRA \$280 oz.
- SHASSETRA \$120 oz.

HAWAIIAN BIG EYE TUNA "POKE" \$MP

W/ CUCUMBER, SHOYU, AVOCADO,
LIMU & TOASTED MACADAMIA NUTS

"LOUISIANA STYLE"
CHARGRILLED OYSTERS \$21

BACON WRAPPED
"BBQ" JUMBO SHRIMP \$11 EACH

PRIME KOBE BURGER
W/ MAPLE BACON, FARM EGG
& AGED CHEDDAR \$25

"KEY WEST STYLE"
FRIED GROUPER SLIDERS \$21

BUFFET BRUNCH

\$59.00 PER PERSON

PLUS APPLICABLE TAXES

INCLUDES GOURMET BUFFET STATIONS

"BOTTOMLESS" MIMOSAS, BELLINIS,
PROSECCO & HOUSEMADE BLOODY MARYS,
FRESH ORANGE, GRAPEFRUIT &
CRANBERRY JUICES
COFFEE, TEA & SOFT DRINKS

CHOICE OF ONE A LA CARTE
MENU ITEM BELOW

CLASSIC EGG DISHES

OMELETTES

"EGG FOO YUNG"

ROCK SHRIMP, CHINESE SAUSAGE, SHIITAKE,
BEAN SPROUTS & GREEN ONIONS

HEN OF THE WOODS MUSHROOMS,
BROCCOLINI, CARAMELIZED ONIONS
& AGED CHEDDAR

"GREEN EGGS & HAM"

SERRANO HAM, WILTED SPINACH
& MANCHEGO CHEESE

MAINE LOBSTER

W/CREME FRAICHE & CAVIAR +15

POPOVER

STUFFED W/ SCRAMBLED EGGS,
PETROSSIAN SMOKED SALMON, SCALLIONS
& CREAM CHEESE

FRITTATA

W/CHORIZO, SWEET PEPPERS,
POTATOES, HERBS & MANCHEGO CHEESE

"STEAK & EGGS"

4 OZ. FILET MIGNON,
TWO FARM EGGS ANY STYLE + 10

TWO EGGS ANY STYLE

SIMPLY GRILLED FISH
W/ORGANIC GREENS
& LEMON VINAIGRETTE

BRANZINO "ALMONDINE"

W/HARICOT VERTS
& FINGERLING POTATOES