

## . PRIME . FISH .

### OYSTERS

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

### CRABS

- **COLOSSAL  
STONE CRAB  
CLAWS \$MP**
- **ALASKAN  
KING CRAB  
LEGS \$MP**

### PETROSSIAN CAVIAR

- **OSSETRA \$MP**

### COCKTAILS

- **JUMBO  
SHRIMP**  
\$10 EACH
- **MAINE  
LOBSTER \$27**
- **COLOSSAL  
LUMP CRAB**  
\$25

### APPETIZERS

- MAINE LOBSTER BISQUE w/DRY SACK SHERRY \$27**  
**"LOUISIANA STYLE" CHAR-GRILLED OYSTERS \$21**  
**BACON WRAPPED "BBQ" JUMBO SHRIMP \$11 EACH (2 PIECE MIN.)**  
**JUMBO LUMP CRAB CAKE w/SWEET CORN SAUTE, TARTAR SAUCE  
& FRIED PICKLES \$22**  
**BOUCHOT MUSSELS w/COCONUT, LEMONGRASS, CHILIES, CILANTRO & STICKY RICE \$28**  
**CRISPY KEY WEST CALAMARI w/BLACK GARLIC LEMON AIOLI \$23**  
**TUNA TARTARE w/AVOCADO, CRISPY GARLIC & CHILI SAUCE \$22**  
**FRIED OYSTERS ROCKEFELLER w/ HOLLANDAISE & SMOKED BACON \$22**  
**LOBSTER DEVEILED EGGS w/WHITE TRUFFLE, & CAVIAR \$24**  
**CHAR-GRILLED OCTOPUS w/ GIGANDE BEANS, ROASTED FENNEL, CHORIZO  
& SHERRY VINAIGRETTE \$25**  
**SPICY CALAMARI STIR FRY w/THAI BASIL, LEMONGRASS, BOK CHOY, SPINACH  
& SESAME SEEDS \$18**

#### • *FEATURED APPETIZER* •

#### **HAWAIIAN BIG EYE TUNA "POKE"**

**w/CUCUMBER, SHOYU, AVOCADO, LIMU & TOASTED MACADAMIA NUTS \$MP**

### SALADS

- MAINE LOBSTER COBB SALAD w/ROASTED CORN, ENGLISH PEAS, AVOCADO, BOILED  
EGG, SMOKED BACON & POPPY SEED VINAIGRETTE \$34**  
**KALE & ROMAINE CAESAR w/ BRIOCHE CROUTONS & SHAVED PARMESAN \$19**  
**CRAB LOUIS w/BIBB LETTUCE, AVOCADO, HEIRLOOM TOMATOES  
& 1000 ISLAND DRESSING \$29**  
**WATERMELON SALAD w/FETA, WATERCRESS. TOASTED PEPITAS  
& LEMON VINAIGRETTE \$18**  
**CHOPPED SALAD w/PORTOBELLO, CUCUMBER, , HEARTS OF PALM, FRENCH BEANS,  
ASPARAGUS, TOMATOES, ARTICHOKEs, HARD BOILED EGG, FETA CHEESE,  
CANDIED PEANUTS & HOUSE VINAIGRETTE \$25**

### SANDWICHES

- BIG EYE TUNA BURGER w/SWEET SOY, WASABI SLAW & HOUSEMADE CHIPS \$32**  
**MAINE LOBSTER ROLL w/ SHOESTRING POTATOES \$24**  
**KEY WEST STYLE FRIED GROUPER SLIDERS \$21**  
**KOBE BEEF SLIDERS \$27**  
**PRIME BURGER w/MAPLE GLAZED BACON, FARM EGG, CHEDDAR & FRIES \$25**

## . PRIME . FISH .

**OUR BEEF IS USDA PRIME AND DRY AGED FOR 30 DAYS**

### PRIME STEAKS

- 8 OZ. FILET MIGNON \$45  
12 OZ. FILET MIGNON \$61  
14 OZ. NY STRIP \$59  
22 OZ. BONE-IN RIB EYE \$74  
48 OZ. PORTERHOUSE FOR 2 \$140  
JAPANESE A5 KOBE FILET \$35 PER OZ.

(2 OZ. MINIMUM)

### FISH ON A PLATE

SAUTEED, GRILLED OR BLACKENED  
W/ OLIVE OIL & LEMON

- YELLOWTAIL SNAPPER \$27  
SWORDFISH \$32  
WILD KING SALMON \$32  
GROUPEL \$33  
HAWAIIAN BIG EYE TUNA \$35  
CHILEAN SEA BASS \$36  
BRANZINO \$36

#### SAUCES \$3

PRIME 112 STEAK  
HORSERADISH CREAM  
BEARNAISE  
PEPPERCORN

#### BUTTERS \$4

PRIME FISH CAJUN  
TRUFFLE  
GARLIC & HERB

#### CHAPEAUX

CRAB OSCAR \$15  
LOBSTER OSCAR \$25  
ROSSINI (FOIE GRAS)  
\$25

#### SALSAS \$4

PAPAYA SALSA  
PICO DE GALLO  
XXX HOT SAUCE  
AVOCADO & TOMATO

### CHEF'S COMPOSITIONS

"FISH-N-CHIPS" BEER BATTERED BRANZINO W/KALE SLAW,  
FRENCH FRIES & TARTAR SAUCE \$39

WOK CHARRED WILD KING SALMON W/FOUR SPROUT SALAD, TOASTED PUMPKIN  
SEEDS & SOY LIME VINAIGRETTE \$39

SWORDFISH SCHNITZEL W/ FRIED FARM EGG, BROCCOLINI & CRISPY CAPERS  
\$39

HOLLAND DOVER SOLE "MEUNIERE" W/ FRENCH BEANS, TOASTED ALMONDS  
& LEMON CAPER BUTTER \$MP

MISO MARINATED CHILEAN SEA BASS W/ SAUTEED BOK CHOY,  
CARROT BUTTER & CRISPY SHIITAKE \$43

BLACK GROUPEL IMPERIAL W/ WILD MUSHROOMS & HORSERADISH SAUCE \$45

NORI DUSTED HAWAIIAN BIG EYE TUNA W/ CRISPY GINGER RICE BALL, WASABI  
SAUCE & SWEET SOY \$48

ALASKAN KING CRAB LASAGNA \$49

JUMBO SHRIMP & CHEDDAR GRITS W/ TASSO HAM & STEWED TOMATOES \$48

PAN ROASTED BELL & EVANS CHICKEN W/ GARLIC MASH, GREEN BEANS  
& NATURAL REDUCTION \$36

STEAMED OR BROILED 4.5 LB. MAINE LOBSTER "CRACKED & STUFFED"  
W/JUMBO LUMP CRAB, BAY SCALLOPS & COGNAC BUTTER \$MP

**. PRIME . FISH .**

---

**SEA SALT BAKED POTATO W/  
VERMONT BUTTER, APPLEWOOD  
SMOKED BACON BITS AND CHIVE  
SOUR CREAM \$15**

**POTATOES \$13**

**HASH BROWNS**

**CRISPY FRENCH FRIES**

**SWEET POTATO & VANILLA BEAN MASH**

**ROASTED GARLIC MASH**

**RED BLISS POTATOES W/PARSLEY & BUTTER**

**CRISPY WHITE TRUFFLE FRENCH FRIES \$16**

**MAINE LOBSTER HASH BROWNS \$25**

**ACCESSORIES \$14**

**SEASONAL GRILLED VEGETABLES**

**SAUTÉED SPINACH**

**MEXICAN GRILLED CORN "ELOTE"**

**BEER BATTERED ONION RINGS**

**BRAISED COLLARD GREENS W/SMOKED TURKEY**

**GRILLED ASPARAGUS**

**BROCCOLI & CHEDDAR CASSEROLE**

**FIVE CHEESE TRUFFLE "MAC"**

**ROASTED CAULIFLOWER DUKKAH**

**SAUTÉED WILD MUSHROOMS**

**CREAMED SPINACH W/ CRISPY SHALLOTS**

**ROASTED BRUSSEL SPROUTS W/SMOKED BACON, GOLDEN RAISINS & PINE NUTS**

**RUM BAKED SWEET PLANTAINS**

**SPECIALTY SIDES**

**TRUFFLED LOBSTER MAC N CHEESE \$27**

**SEAFOOD STUFFING \$20**

**LOBSTER COLE SLAW \$20**

**JOIN US FOR BUFFET BRUNCH**

**SATURDAYS & SUNDAYS**

**11:30AM-3:30PM**

**DINNER OPENS DAILY AT 5:30 PM**

**VISIT OUR SISTER RESTAURANTS**

**PRIME 112, PRIME ITALIAN & BIG PINK**

**. PRIME . FISH .**

---

**FISHWICH  
SLIDERS**

**BIG EYE TUNA \$25**

**SHRIMP**

**SPICY PEEL & EAT  
FRIED  
COCONUT FRIED  
ROCK SHRIMP TEMPURA**

**BASED ON AVAILABILITY**

**LOBSTER: MP\$**

MAINE LOBSTER  
JUMBO AUSTRALIAN LOBSTER TAIL  
FLORIDA SPINY LOBSTER

BASED ON AVAILABILITY

**DAILY FEATURES**

---

**MONDAY**

---

**TUESDAY**

---

**WEDNESDAY**

---

**THURSDAY**

---

**FRIDAY**

---

**SATURDAY**

---

**SUNDAY**

---

. PRIME . ITALIAN .

---

**BRUNCH**

Saturday & Sunday  
11:30am-3:30pm

Libations

Freshly Squeezed Orange or Grapefruit Juice \$9

"Morning Glory"-Mix of Fresh Squeezed Orange, Grapefruit, Pineapple & Pomegranite Juices \$10

Homemade Bloody Mary \$15...w/Giant Shrimp Cocktail \$24

Mimosa or Bellini \$15

Breads, Cereals & Grains

Homemade Bread Basket: Blueberry & Apple Streusel Muffin, Chocolate Chip Scone, Croissant & Cinnamon Sticky Bun \$15

"Steel Cut" Irish Oatmeal w/Tahitian Vanilla, Brown Sugar, Dried Cherries & Raisins \$13

Homemade Granola w/Greek Style Yogurt or Milk \$12

From the Griddle

Brioche French Toast w/Ricotta, Bruleed Bananas & Fig Syrup \$15

Meyer Lemon & Blueberry Pancakes w/ Lemoncello Syrup \$14

Pumpkin Spiced Malted Waffle topped w/ Apple Cobbler & Schlog \$14

Signature Egg Dishes

Popover Stuffed w/ Scrambled Eggs, Petrossian Smoked Salmon, Scallions & Cream Cheese \$17

Eggs Benedict w/Applewood Smoked Ham, Homemade English Muffin & Mustard Hollandaise \$16

*add any of the following:*

*Petrossian Smoked Salmon +\$12... Jumbo Lump Crab Cake +\$15*

*Maine Lobster +\$25... Colossal Stone Crab +\$30... Filet Mignon +\$35*

Maine Lobster Omelette w/Creme Fraiche & Ossetra Caviar \$25

"Breakfast Pizza"- Fried Farm Egg, Maple Glazed Bacon, Breakfast Sausage, Mozzarella & Cheddar Cheeses \$19

Chorizo & Sweet Pepper Frittata w/ Potatoes, Herbs & Manchego \$15

"Steak & Eggs"-8 oz. Filet Mignon, Two Farm Eggs Any Style & Hash Browns \$42

SIDES

Fresh Fruit \$14

Broiled Grapefruit w/Brown Sugar & Amarene Cherries \$13

Chicken Apple Sausage \$10

Applewood Smoked Bacon \$9

Hand Cut Kennebec French Fries w/Truffle Oil & Parmesan Mornay \$10

Crispy Duck Confit Hash Browns \$12