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 DEVILED EGGS w/WHITE TRUFFLE & CAVIAR $24
CHAR-GRILLED OCTOPUS w/ GIGANTE BEANS, ROASTED PAPAYA, 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/ BRIOCH 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, ARTICHOKE, HARD BOILED EGG, FETA CHEESE, CANDIED PEANUTS & HOUSE VINAIGRETTE $25

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

100 COLLINS AVE, MIAMI BEACH...305-532-4550...WWW.MYLESRESTAURANTGROUP.COM
THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY & SEAFOOD
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
SAUTÉED, GRILLED OR BLACKENED W/ OLIVE OIL & LEMON
YELLOWTAIL SNAPPER $27
SWORDFISH $32
WILD KING SALMON $32
GROUPER $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/ SAUTÉED BOK CHOY, CARROT BUTTER & CRISPY SHIITAKE $43

BLACK GROUPER IMPERIAL W/ WILD MUSHROOMS & HORSE RADISH 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

100 Collins Ave, Miami Beach...305-532-4550...www.mylesrestaurantgroup.com
THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY & SEAFOOD
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
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
BRUNCH
Saturday & Sunday
11:30am-3:30pm

Libations
Freshly Squeezed Orange or Grapefruit Juice $9
"Morning Glory"-Mix of Fresh Squeezed Orange, Grapefruit, Pineapple & Pomegranate 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
there is a risk associated with consuming raw or undercooked meats, poultry & seafood