

**. PRIME . ONE . TWELVE .  
LUNCH**

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**SOUPS**

**TOMATO BASIL  
W/MINI FONTINA  
GRILLED CHEESE \$15  
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**FRENCH ONION  
W/BRANDY & AGED  
GRUYERE \$15  
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**LOBSTER BISQUE  
SPIKED W/DRY SACK  
SHERRY \$27**

**RAW BAR**

**JUMBO SHRIMP COCKTAIL \$10 EACH  
MAINE LOBSTER COCKTAIL \$27  
MARYLAND CRAB COCKTAIL \$25**

**SELECTION OF CAVIARS  
W/ TRADITIONAL ACCOMPANIMENTS \$MP**

**CHEF'S SELECTION OF EAST AND WEST  
COAST OYSTERS \$3.50 EACH**

**SERVED W/ HORSERADISH COCKTAIL SAUCE AND  
BLACK PEPPER MIGNONETTE**

**APPETIZERS**

**TRUFFLE PROVOLONE CHEESE FONDUE FOR THE TABLE \$25**

**WAGYU STEAK TARTARE W/ QUAIL EGG & HOUSE MADE CROSTINIS \$25**

**OYSTERS ROCKEFELLER \$21**

**JUMBO LUMP CRAB CAKE W/ SWEET CORN RELISH & TARTAR SAUCE \$23**

**HAWAIIAN BIG EYE TUNA TARTARE W/ CASSAVA CRACKERS \$23**

**TRADITIONAL ESCARGOT W/ FRESH HERBS & GARLIC BUTTER \$19**

**DEVILED EGGS W/ WHITE TRUFFLE & CAVIAR \$20**

**PAN SEARED DIVER SCALLOPS W/ SLOW BRAISED WAGYU SHORT RIB,  
TRUFFLE MASH & PINOT NOIR SAUCE \$36**

**SWEET & SPICY CHICKEN WINGS \$25**

**CRISPY KEY WEST CALAMARI W/LEMON, PARSLEY & SWEET CHILI AIOLI \$23**

**SALADS**

**BEEFSTEAK TOMATO & ONION W/ CRUMBLLED BLUE CHEESE \$19**

**HEARTS OF ROMAINE CAESAR W/ BRIOCHE CROUTONS & SHAVED PARMESAN  
\$21 W/GRILLED CHICKEN \$8 EXTRA**

**CRISPY CALAMARI CAESAR W/ROASTED PEPPERS & SHAVED PARMESAN \$19**

**CHOPPED CHINESE CHICKEN SALAD W/SHREDDED GREENS, BEAN SPROUTS,  
CRISPY WONTONS, TOASTED PEANUTS& HOISIN VINAIGRETTE \$18**

**LOBSTER COBB SALAD W/ROASTED CORN, TOMATO, AVOCADO, APPLEWOOD  
SMOKED BACON & CHOICE OF HOUSE MADE DRESSING \$34**

**ARUGULA SALAD W/ ROASTED BEETS, GOAT CHEESE CROUTONS  
& AGED BALSAMIC VINEGAR \$19**

**ORGANIC FIELD GREENS W/ SHAVED APPLES, CANDIED WALNUTS  
& POPPY SEED VINAIGRETTE \$21**

**SOUTHWESTERN TENDERLOIN SALAD W/BUTTER LETTUCE, CILANTRO, BLACK  
BEANS, ROASTED CORN, AVOCADO & CHILI VINAIGRETTE \$25**

**"THE DOUBLE WEDGE"- ICEBERG & BUTTER LETTUCE W/ APPLEWOOD  
SMOKED BACON & CHOICE OF CREAMY BLUE, 1000 ISLAND OR 50/50 \$22**

**PRIME 1 12 CHOPPED SALAD W/ROMAINE, SPINACH, HEARTS OF PALM,  
CUCUMBER, CELERY HEARTS, GRAPE TOMATOES, ASPARAGUS, SMOKED  
BACON & GREEN GODDESS DRESSING \$25**

**CHOPPED KALE SALAD W/QUINOA, BLACK CURRANTS, CRUSHED WALNUTS,  
SHAVED PARMESAN & LEMON THYME VINAIGRETTE \$2**

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**SANDWICHES**

SEARED HAWAIIAN BIG EYE TUNA SANDWICH W/ AVOCADO, HARDBOILED EGG, HYDRO BIBB LETTUCE, RED ONION, SPICY MAYO ON GRILLED COUNTRY BREAD \$25

PRIME 112 FILET MIGNON STEAK SANDWICH W/ CARAMELIZED & CRISPY ONIONS, FRISEE, HERB MAYO ON A TOASTED BAGUETTE \$32

“NEW ENGLAND STYLE” MAINE LOBSTER ROLL \$29

“KEYS STYLE” FRIED GROUPEL SANDWICH W/ MELTED AMERICAN CHEESE, SHREDDED LETTUCE, BEEFSTEAK TOMATO & TARTAR SAUCE \$24

WAGYU CHURRASCO STEAK WRAP W/ BLACK BEANS & RICE, SWEET PLANTAINS & CHIMICHURRI SAUCE \$27

ALL SANDWICHES SERVED WITH A CHOICE OF HOUSE MADE CHIPS OR COLE SLAW

**BURGERS & SLIDERS**

10 OZ. KOBE BEEF HAMBURGER W/ LETTUCE, TOMATO, ONION & PICKLE \$20

PRIME 112 10 OZ. KOBE BEEF HAMBURGER W/ FRIED FARM EGG, APPLEWOOD SMOKED BACON & ENGLISH CHEDDAR \$25

KOBE BEEF SLIDERS \$28

BIG EYE TUNA SLIDERS W/ WASABI SLAW & SWEET SOY \$26

FRIED CHICKEN SLIDERS W/ HOUSE SLAW & CHEDDAR \$23

BRAISED WAGYU SHORT RIB SLIDERS W/ CARAMELIZED ONIONS & CHEDDAR \$31

**CHEF’S COMPOSITIONS**

BLACKENED LOCAL SWORDFISH W/ ARUGULA & PAPAYA SALSA \$39

JUMBO LUMP CRAB CRUSTED GROUPEL W/ WILTED SPINACH & HORSERADISH BUTTER \$45

WILD KING SALMON W/ WHIPPED CAPER POTATOES, ASPARAGUS & LEMON NAGE \$39

SOY MARINATED CHILEAN SEA BASS W/ STEAMED BABY BOK CHOY & SWEET MISO SAUCE \$43

SESAME CRUSTED HAWAIIAN BIG EYE TUNA W/ CRISPY COCONUT-GINGER RICE BALL, WASABI SAUCE & SWEET SOY \$48

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

JUMBO FRIED SHRIMP W/ LOBSTER COLE SLAW & SEEDLESS WATERMELON \$48

SLOW BRAISED MISHIMA RANCH WAGYU SHORT RIB W/ STONE GROUND CHEDDAR GRITS, COLLARD GREENS & CRISPY ONIONS \$45

FRIED “CHICKEN ‘N WAFFLES” W/ MAPLE SYRUP \$34

CRISPY TEMPURA LOBSTER W/ LOBSTER PANCAKE & SWEET CHILI SAUCE \$MP

BRANZINO “FRANCAISE” W/ ARUGULA, CAPERS & LEMON BUTTER SAUCE \$45

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OUR BEEF IS USDA PRIME AND DRY AGED FOR 21-28 DAYS.

**PRIME STEAKS**

- 8 oz. FILET MIGNON \$45
- 12 oz. FILET MIGNON \$61
- 16 oz. BONE-IN FILET \$66
- 14 oz. NY STRIP \$59
- 14 oz. "MEYER NATURAL"  
NY STRIP \$61
- 16 oz. BONE-IN NY STRIP \$66
- 20 oz. NY STRIP \$69
- 24 oz. T-BONE \$72
- 22 oz. BONE-IN RIB EYE \$74
- 30 oz. BONE-IN RIB EYE FOR 2 \$95
- 48 oz. PORTERHOUSE FOR 2 \$140

**JAPANESE A5 KOBE**

- FILET \$35 PER OZ. (2 OZ. MINIMUM)
- 16 oz. RIB EYE \$230

**OTHER MEAT, CHOPS  
AND RACKS**

- COLORADO LAMB RACK \$59
- 16 oz. VEAL CHOP \$58
- 16 oz. WAGYU CHURRASCO \$52
- KOBE BEEF HOT DOG \$28
- 1 LB. KOBE HAMBURGER \$30
- 20 oz. PRIME RIB \$53  
(SUNDAYS NIGHTS ONLY)

**MISHIMA RESERVE  
AMERICAN WAGYU**

- 8 oz. FILET \$85
- 12 oz. FILET \$120
- 35 oz. BONE-IN RIB EYE \$175

**SAUCES \$3**

- PRIME 112 STEAK
- HORSERADISH CREAM
- PEANUT HOISIN
- HOLLANDAISE
- BEARNAISE
- CURRY MAYO
- CHIMICHURRI
- BORDELAISE
- PEPPERCORN
- ENGLISH MUSTARD
- XXX HOT SAUCE

**BUTTERS \$4**

- GORGONZOLA
- SMOKED BACON & ONION
- TRUFFLE
- GARLIC & HERB
- FOIE GRAS
- CABERNET GOAT CHEESE

**CHAPEAUX**

- GORGONZOLA \$4
- BACON & CHEDDAR \$4
- FRIED FARM EGG \$4
- GOAT CHEESE CHIVE \$5
- PHILLY CHEESESTEAK \$7
- OSCAR \$15
- ROSSINI (FOIE GRAS) \$25

**MAINE LOBSTER: MKT. PRICE**

- BROILED, STEAMED
- OR
- CRACKED AND STUFFED W/ JUMBO LUMP CRAB & BAY SCALLOPS  
& FINISHED W/ COGNAC BUTTER \$20 EXTRA

**POTATOES \$14**

- SEA SALT BAKED POTATO W/  
VERMONT BUTTER, APPLEWOOD SMOKED  
BACON BITS AND CHIVE SOUR CREAM \$15
- WHITE TRUFFLE FRIES \$16
- HASH BROWNS
- GARLIC PUNCH POTATOES
- BACON CHEDDAR "TATER TOTS"
- SWEET POTATO FRIES
- CRISPY FRENCH FRIES
- SWEET POTATO MASH
- ROASTED GARLIC MASH
- SCALLOPED PARMESAN POTATOES
- POTATO PANCAKES
- LOBSTER MAC N CHEESE \$27

**ACCESSORIES \$14**

- AVOCADO FRIES W/ SPICY MAYO &  
ROASTED JALAPENO AIOLI
- SAUTÉED SPINACH
- ROASTED BEETS W/ MAYTAG BLUE  
CREAMED CORN
- SAUTÉED FOREST MUSHROOMS  
CREAMED SPINACH
- BLACK BEANS & RICE
- GRILLED ASPARAGUS
- FIVE CHEESE TRUFFLE "MAC"
- FRIED GREEN TOMATOES
- CRISPY ONION RINGS
- CARAMELIZED ONIONS
- STEAMED BROCCOLI & CHEDDAR BRAISED  
COLLARD GREENS
- BRUSSELS SPROUTS W/ PANCETTA  
SAUTÉED BROCCOLI RABE
- CAULIFLOWER CHEDDAR GRATIN
- RUM BAKED SWEET PLANTAINS
- GRILLED SEASONAL VEGETABLES



INSTAGRAM @PRIMEONETWELVE @MYLESPRIME112 FACEBOOK PRIME 112

112 OCEAN DRIVE, MIAMI BEACH...305-532-8112...WWW.PRIME112.COM  
THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD & OYSTERS