

SOUPS & SALADS

SEAFOOD CHOWDER Lobster / Shrimp / Clams / smoked Bacon / light cream broth / croutons / 18

SOUP OF DAY Chef's creation / 16

CLASSIC CAESAR Romaine / shaved parmesan / crispy parmesan / croutons / grilled lemon / lemon caesar dressing / 18 + Anchovies / 4

BURRATA CAPRESE Buffalo Burrata / diced cherry tomato / crouton / basil pesto / golden Italian dressing / balsamic reduction / 22

WARM WEDGE Romaine / Crispy Bacon / caramelized onion / cherry tomato / warm Bacon blue cheese dressing / 18

APPETIZERS

QUAIL LOLLIPOPS Garlic & herb marinated Quail Lollipops / fresh blueberries / grilled lemon / torched rosemary / blueberry merlot reduction / 22

OCTOPUS TACOS Chilled Spanish Octopus ceviche / passion fruit dressed arugula / sweet chili aioli / mango salsa / wonton shell / grilled lemon / 24

LOCAL LOBSTER CAKE Local Caribbean Lobster Cake / lemon caper aioli / citrus arugula salad / grilled lemon / 26

PRIME SLIDERS House blend PRIME Beef / smoked cheddar / caramelized onion / pickled jalapeños / arugula / brioche bun / roasted garlic aioli / 22

SMOKED WAGYU
CROSTINI Smoked Wagyu / blue cheese crumble / caramelized onions / arugula / crostini / peppercorn horseradish / 24

VEAL SWEETBREADS White wine poached Sweetbreads / beer batter / citrus arugula salad / blueberry merlot reduction / 22

PEI MUSSELS PEI Mussels / tomato sherry broth / pickled jalapeños / garlic / cherry tomato / shallots / crostini / 24

PRIME CUTS

At PRIME, we believe our guests deserve the very best quality in steak selection. We offer both wet-aged and dry-aged USDA Prime and Premium steaks to meet each guests' discerning tastes.

WET-AGED

Wet-aged steaks produce a vibrant fresh flavor, a bonus to steak lovers who prefer their meat freshly harvested.

FILET MIGNON	RIBEYE	NEW YORK STRIP
8oz / 58	20oz / 68	16oz / 56
KUROBUTA	BISON	VENISON
PORK CHOP	RIBEYE	NEW YORK STRIP
14oz / 48	12oz / 64	8oz / 58

DRY-AGED

A dry-aged steak imparts a flavor that is both earthy and nutty with a sustained piquancy, producing a steak that is both rich and robust.

TOMAHAWK	PORTERHOUSE
58oz / 175**	28oz / 98**

PRIME WAGYU

Wagyu beef is distinguished by its highly marbled texture that creates a rich, buttery, melt-in-your-mouth flavor considered to be the best on Earth.

TOMAHAWK	SMOKED PICANHA	SKIRT STEAK
38oz / MP**	28oz / MP**	10oz / 64

** Serves 2 Adults

BUTTERS & SAUCES / 4

Enhance your meal with house-made butters and sauces.

BACON & ONION BUTTER	PEPPERCORN HORSERADISH
ROSEMARY & THYME BUTTER	BACON BLUE CHEESE MORNAY
CABERNET & SHALLOT BUTTER	JALAPEÑO BEURRE BLANC
ROASTED RED PEPPER BEURRE BLANC	PORT DEMI-GLACE
	ROSEMARY AU JUS

UPGRADES

LOBSTER TAIL / MP	FOIE GRAS / 28
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CHEF'S CREATIONS

CARIBBEAN DOUBLE STUFFED LOBSTER

1/2 Locally caught Lobster stuffed with Lobster / roasted mashed potatoes / passion fruit arugula salad / jalapeño beurre blanc / MP

SHORT RIB & GRITS

Braised Beef Short Rib / smoked cheddar grits / Bacon bourbon brussels / port demi-glace / 58

JIDORI CHICKEN

House-smoked 1/2 Chicken / roasted mashed potatoes / garlic charred broccoli / grilled lemon / red pepper beurre blanc / 46

WHOLE FRIED SNAPPER

Whole fried Snapper / roasted mashed potatoes / Bacon bourbon brussels / caramelized onions & tomato escovitch / lemon caper aioli / 56

ROASTED BUTTERNUT SQUASH STACK

Truffled Squash Stack / port wine mushrooms / sautéed vegetables / mushrooms / garlic charred broccoli / balsamic reduction / 36

SIGNATURE SIDES / 16

Smoked Cheddar Grits

Roasted Mashed Potatoes & Gravy

Garlic Charred Broccoli

Truffled Mac & Cheese

Bacon Bourbon Brussel Sprouts

Potatoes Au Gratin

Jalapeño Cream Spinach

Cabernet Button Mushrooms

Truffle Parmesan Fries / 12*

*A 20% service charge will be automatically added to parties of six or more