

## SOUPS & SALADS

SEAFOOD CHOWDER	Lobster / Shrimp / Clams / smoked Bacon / light cream broth / croutons / 16
SOUP OF DAY	Chef's creation / MP
CLASSIC CAESAR	Romaine / shaved parmesan / crispy parmesan / croutons / lemon caesar dressing / 16
SHAVED BRUSSEL	Cranberry / feta / red onion / walnut / cherry tomato / citrus passion fruit vinaigrette / 16
WARM WEDGE	Crispy Bacon / caramelized onion / cherry tomato / warm Bacon blue cheese dressing / 18

## APPETIZERS

BEEF TATAKI	Filet Mignon / pickled jalapeños / crispy onions / white sesame / wasabi sprouts / PRIME ponzu / 18
GRILLED OCTOPUS	Grilled Spanish Octopus / cauliflower purée / sesame beet salad / mango relish / pickled jalapeños / ginger soy reduction / 24
LOCAL LOBSTER CAKE	Local Caribbean Lobster Cake / lemon caper aioli / citrus arugula salad / 26
PRIME SLIDERS	House blend PRIME Beef / smoked cheddar / caramelized onion / pickled jalapeños / arugula / roasted garlic aioli / 18
LOBSTER TACOS	Local Caribbean Lobster / pickled red onion / arugula / wonton shell / citrus creme fraiche / spicy aioli / 20
SMOKED PORK BELLY	Kurobuta Pork / roasted garlic cauliflower purée / port-poached apples / crispy onions / rosemary au jus / 22
CLAMS CASINO	Baked Clams / house smoked Pork Belly / bread crumbs / grilled lemon / 24

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

## 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  
5oz / 28 10oz / 54

RIBEYE  
20oz / 68

NEW YORK STRIP  
18oz / 56

BEEF SHORT RIBS  
\*for 2  
48oz / 98

BISON  
RIBEYE  
12oz / 56

OSTRICH  
NEW YORK STRIP  
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.

T-BONE  
20oz / 58

TOMAHAWK  
45oz / 145

PORTERHOUSE  
32oz / 84

### 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  
38oz / MP

SMOKED PICANHA  
30oz / MP

### BUTTERS & SAUCES / 4

BACON & ONION  
BUTTER

PEPPERCORN  
HORSERADISH

ROSEMARY &  
THYME BUTTER

BACON BLUE  
CHEESE MORNAI

CABERNET &  
SHALLOT BUTTER

JALAPEÑO BEURRE  
BLANC

ROASTED  
RED PEPPER  
BEURRE BLANC

PORT DEMI-GLACE  
ROSEMARY AU JUS

### UPGRADES

LOBSTER TAIL / MP

FOIS GRAS / 28

OYSTERS BLUE / 14

GRILLED SHRIMP / 18

## CHEF'S CREATIONS

### CARIBBEAN DOUBLE STUFF LOBSTER

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

### WHOLE FRIED SNAPPER

Whole fried Snapper / roasted garlic mashed potatoes / haricot verts / caramelized onions & tomato escovitch / lemon caper aioli / 58

### SHORT RIB SHRIMP & GRITS

Beef Short Rib / citrus-marinated Prawns / smoked cheddar grits / Pork Belly / mango salsa / rosemary au jus / 48

### JIDORI CHICKEN

House-smoked 1/2 Chicken / roasted garlic mashed potatoes / haricot verts / port wine poached apples / red pepper beurre blanc / 38

### ROASTED BEET MEDALLIONS

Roasted Beet medallions / cauliflower rice / succotash / crispy onions / balsamic reduction / 32

## SIGNATURE SIDES /14

Beer Battered Onion Rings

Roasted Garlic Mashed Potatoes & Gravy

Garlic Haricot Verts

Truffled Mac & 3 Cheese

Bacon Bourcbon Brussel Sprouts

Potatoes Au Gratin

Jalapeño Cream Spinach

Cabernet Button Mushrooms

Truffle Parmesan Fries

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