
SHELLFISH

SHRIMP COCKTAIL...24

Cocktail Sauce

OYSTERS

By the piece... \$4 each

PRIME PLATEAU

Alaskan King Crab Legs, Shrimp Cocktail, Maine Lobster, Oysters, Snow Crab Claws, Cocktail Sauce, Horseradish

Small...85

Large...150

STARTERS

BLACKENED SHRIMP (3)...20

Pineapple Salsa (Pineapple, Red Onion, Cilantro, Lime Juice, and Jalapeño) and Wonton Chips

SUSHI PLATTER...80

Rainbow Roll, Crunch Mango Crab, Sashimi (3), Nigiri (3), Oysters (3) and Shrimp Cocktail (3)

BRUSCHETTA DIP...15

Feta, Cream Cheese, Marinated Baby Heirloom Tomatoes, Balsamic Glaze, Basil, Garlicky EVOO & Crostini

CRAB CAKE...32

Jumbo Lump Crab, Cajun Lobster Cream

THICK-CUT BACON...15

Bourbon Glaze, Luxardo Smash

SCALLOPS & BACON SKEWER...26

Thick Cut Bacon & Scallops Skewers, Luxardo Cherries & Cherry Glaze

LOBSTER TOSTADAS...24

Shallots, Red Cabbage, Japanese Mayo, Thinly Sliced Jalapeño, Lime Brûlée

BEEF CARPACCIO...19

Smoked Jalapeño Aioli, EVOO, Fried Caper Berries, Sliced Ciabatta, Parmesan

MEATBALLS...21

Wagyu, Veal, Marinara, Ricotta, Mozzarella, Parmesan

LAMB LOLLIPOP...27

Seasoned with Curry, Pan Seared, Chimichurri and Balsamic Reduction

RHODE ISLAND STYLE CALAMARI...18

Marinara, Grilled Lemon

SOUP & SALADS

FRENCH ONION...11

CLAM CHOWDER...12

CAESAR...15

Organic Baby Gem Romaine, Caesar Dressing, Parmesan Cheese, Croutons

BLEU CHEESE LETTUCE WEDGE...14

Hydro Bibb Lettuce, Bacon, Bleu Cheese, Red Onion, Tomatoes

BEEF HOMAGE SALAD...19

Roasted Golden Beets, Red Beets, Burrata, Arugula, Prosciutto & White Vinaigrette

SEASONAL SALAD...15

Spinach, Mint, Strawberries, Snap Peas, Feta Cheese & Grapefruit Vinaigrette

Consuming any raw or undercooked meat or seafood may increase the risk of food-borne illness

ENTRÉES

SOUTHERN FRIED CHICKEN...36

Deep Fried Chicken, Creamy Gravy, Mashed Potatoes and Broccoli Rabe

SWORDFISH KABOBS (2)...45

Marinated Swordfish, Red Pepper, Red Onions, Zucchini and Coconut Rice

BLACKENED TUNA...41

Edamame Seaweed Salad, Soy Reduction

SALMON...36

Citrus Honey Glazed Salmon, Quinoa, Baby Heirloom, Shallots, Cucumbers, Feta Cheese and Kalamatas Olives

SCALLOPS...55

Pan Seared Scallops, Grilled Summer Squash, Blistered Baby Heirloom Tomatoes, Spinach, Farro & Lemon Beurre Blac Sauce

MISO SEA BASS...48

White Rice, Shiitake Mushrooms, Shallots, Scallions, Ginger Soy

BAKED STUFFED HADDOCK...42

Jumbo Lump Crab, Fingerling Potatoes, Broccoli Rabe

16oz VEAL CHOP...56

Double Thick Cut, Bone-in, Herb Butter

PRIME CHICKEN PARMESAN...36

House Made Marinara, Pecorino Romano, Mozzarella, Pappardelle Pasta, Garlic Baguette
(gluten-free upon request)

HAND-CUT BRANDT PRIME STEAKS

10 oz. FILET ...52

16 oz. RIBEYE...66

16 oz. NEW YORK STRIP...66

20 oz. BONE-IN STRIP...69

22 oz. BONE-IN RIBEYE...69

32. oz PORTERHOUSE...92

Sliced with Chimichurri

Steak Enhancements

Oscar Style...18

House Steak Sauce...8

Maxwell Style...22

Bearnaise...8

Crab Cake / Cajun Lobster Cream...28

Au Poivre...8

King Crab Legs...MP

Chimichurri...8

Kona Crust with Creamy Mushroom...10

SIDES

BAKED POTATO 11

CREAMED SPINACH 12

LOBSTER MAC & CHEESE 24

WILD MUSHROOMS 13

GRILLED ARTICHOKEs 17

Goat Cheese, Balsamic Reduction, Garlic
Roasted Tomatoes

GLAZED BABY CARROTS 12

BRUSSEL SPROUTS 13

Bacon, Ginger Soy

MASHED POTATOES 12

Bleu Cheese Butter or Fresh Horseradish

ASPARAGUS 12

AU GRATIN POTATO 14

HAND-CUT TRUFFLE FRIES 16