

## Appetizers

<b>TUNA POKE</b> .....	16
Ahi Tuna, Soy Citrus, Sesame, Avocado, Cucumber, Togarashi Chips*	
<b>R.I. CALAMARI</b> .....	15
Fried Artichoke, Marinara, Sweet Basil Aioli	
<b>EGGPLANT FRIES</b> .....	10
Aioli, Local Honey, Pecorino	
<b>FLATBREAD BIANCA</b> .....	12
House Ricotta, Mozzarella, Pecorino, Roasted Garlic, Pontano Micro Basil	
<b>HOUSE SMOKED WAHOO DIP</b> .....	15
Crispy Garlic Flatbread, Mixed Pickles, Charred Lemon	
<b>WHITE BEAN HUMMUS VG</b> .....	13
Warm Naan Bread, Tomato-Olive-Cucumber Salad, Baby Carrots, Chili Oil	
<b>CARIBBEAN LOBSTER CEVICHE</b> .....	16
Coconut Lime Emulsion, Avocado, Pickled Red Onions, Crispy Plantains	
<b>WILD SHRIMP POT STICKERS</b> .....	12
Caramelized Shiitake Mushrooms, Scallion, Soy Sesame Sauce	
<b>SPANISH OCTOPUS A LA PLANCHA</b> .....	18
Salad of White Beans, Heirloom Tomato, Cucumber & Olive	
<b>ESCARGOTS</b> .....	14
Garlic Pernod Butter, Pastry Crust	
<b>CRISPY THAI SHRIMP</b> .....	13
Sweet Chili, Rice Paper, Scallions	

## Raw Bar

<b>PETITE PLATTER</b> .....	29
Half of 1 ¼ Lb. Maine Lobster, Ahi Tuna Poke, 3 each of Oysters, Clams, Jumbo Shrimp*	
<b>GRAND PLATTER</b> .....	56
Full 1 ¼ Lb. Maine Lobster, Ahi Tuna Poke, 6 each of Oysters, Clams, Jumbo Shrimp*	
<b>A LA CARTE</b> .....	
Jumbo Shrimp \$3 - Fresh Clams* \$1.50 Blue Point Oysters* \$2.50 - Half of 1 ¼ Lb. Maine Lobster \$14	
<b>CLASSIC SHRIMP COCKTAIL GF</b> .....	17
Grilled Lemon, Cocktail Sauce	
<b>CLAMS ON THE HALF SHELL GF</b> .....	9
Half-Dozen Middlenecks, Cocktail Sauce, Lemon*	
<b>STEAMED CLAMS GF</b> .....	15
Dozen Middlenecks, Clarified Butter, Lemon	
<b>DAILY SPECIALTY OYSTERS GF</b> .....	MP
Half-Dozen, On the Half Shell*, Market Price	
<b>BLUE POINT OYSTERS GF</b> .....	15
Half-Dozen, Long Island Sound*	
<b>OYSTER SHOOTER</b> .....	9
Tito's Handmade Vodka, Bloody Mary Style*	

## Soups

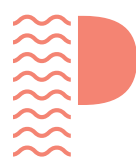
<b>NEW ENGLAND CLAM CHOWDER</b> .....	Cup 6 Bowl 7
Old Cape Cod Recipe	
<b>ONION SOUP</b> .....	9
Topped with Crostini & Bubbling Gruyère Cheese	
<b>BLUE CRAB BISQUE</b> .....	Cup 8 Bowl 10
Classically Prepared, Aged Sherry	

## Salads

<b>PRIME THAI SALAD VG GF</b> .....	14
Baby Gem Lettuce, Savoy Cabbage, Herbs, Avocado, Pineapple, Roasted Peanuts, Chili Lime Vinaigrette	
<b>HOUSE CHOPPED</b> .....	14
Bibb Lettuce, Sweet Corn, Field Peas, Sesame Sticks, Heirloom Tomatoes, Avocado, Greek Yogurt Vinaigrette	
<b>ARTISAN GREENS VG GF</b> .....	12
Cherry Heirloom Tomatoes, Cucumber, Pea Shoots, Honey Balsamic, Crumbled Pecorino Cheese	
<b>BEETS &amp; GREENS GF</b> .....	12
Roasted Baby Beets, Honey Whipped House Ricotta, Hydroponic Greens, Florida Orange, Candied Pecans	
<b>BABY GEM &amp; DANISH BLUE GF</b> .....	14
Candied Walnuts, Shaved Celery, Green Apple, Champagne Citrus Vinaigrette	
<b>CLASSIC CAESAR</b> .....	10
Classic Recipe, Topped with Anchovies	

**Add Chicken, Shrimp, Mahi, or Salmon to Any Salads Above. See Server**

\***Consumer Information:** There is risk associated with consuming raw oysters or undercooked meats or seafood. If you have chronic illness of the liver, stomach or blood, or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. If unsure of your risk, consult a physician.



# PRIME CATCH

## WATERFRONT DINING

# DINNER MENU

Boynton Beach, FL 561-737-8822 Dinner: 4PM-10PM (4PM-11PM Fri-Sat)

## Signature Fish

<b>SWEET POTATO CRUSTED GROUPE</b> .....	36
Pan-Seared & Served with Spiced Rum Butter	
<b>HONEY ALMOND ROASTED SNAPPER</b> .....	29
Florida Orange Beurre Blanc, Crispy Smashed Fingerling Potatoes, Grilled Asparagus	
<b>GRILLED SWORDFISH</b> .....	29
Jumbo Lump Crab, Charred Tomato Hollandaise, Crispy Brussel Sprouts	
<b>BEER BATTERED BOSTON COD EB</b> .....	22
Yuengling Beer Batter, Lemon Caper Tartar, Malt Vinegar, Shoestring Fries	
<b>GRILLED SCOTTISH SALMON GF EB</b> .....	25
Sweet Balsamic Glaze, Stewed Tuscan Beans, Roasted Cherry Tomato, Baby Arugula Salad	
<b>PECAN CRUSTED RAINBOW TROUT EB</b> .....	24
Steamed Jasmine Rice, Baby Greens, Champagne Butter	
<b>SEARED LOCAL MAHI EB</b> .....	28
Coconut, Shrimp, Jasmine Rice, Thai Cabbage Slaw	

## Fish Your Way

**Cooking Choice:** Grilled, Blackened, or Broiled  
**Sauce Choice:** Champagne Butter, Soy Sesame, or Sweet Thai Chili

<b>BLACK GROUPE GF EB</b> .....	36
<b>YELLOWTAIL SNAPPER GF EB</b> ...	29
<b>FLORIDA MAHI GF EB</b> .....	29
<b>GULFSTREAM SWORDFISH GF EB</b>	29
<b>SCOTTISH SALMON GF EB</b> .....	25

## Seafood

<b>LIVE MAINE LOBSTERS GF EB</b>	1.25, 1.50, or 2.0 lb. See Lobster Menu on Back Page
<b>ZUPPA DE PESCE</b> .....	34
1.25 lb. Maine Lobster, Clams, Shrimp, Local Fish, Calamari, Marinara, Giant Crostini	
<b>TRISTAN LOBSTER TAILS GF</b> .....	38
Lemon Wedge & Drawn Butter	
<b>BEER BATTERED SHRIMP BASKET EB</b> .....	22
French Fries, Sweet Slaw, Lemon Caper Tartar	
<b>SHRIMP &amp; SCALLOP CARBONARA</b> .....	26
House Fettuccini, Pecorino Romano, Crispy Prosciutto, Farm Egg	
<b>PRIME MIXED GRILL GF</b> .....	39
Lobster Tail, Jumbo Shrimp, Sea Scallops, Grilled Asparagus, Garlic Herb Butter	
<b>PAN SEARED SCALLOPS GF</b> .....	34
Roasted Sweet Corn Chowder, House Bacon, Pea Shoots	
<b>MAINE LOBSTER ROLL</b> .....	30
Grilled Split Top Bun, Shelled Lobster, Charred Lemon	

## Land

<b>HERB ROASTED HALF CHICKEN</b> .....	21
Semi-Boneless, Whipped Potatoes, Thin Beans, Chicken Velouté	
<b>PETITE FILET MIGNON GF</b> .....	6oz. 30
Black Angus, Center-Cut*	
<b>BEEF SHORT-RIB RAGU</b> .....	24
Red Wine Tomato Gravy, Soup Vegetables, Cavatappi Pasta, House Ricotta, Micro Basil	
<b>SLOW ROASTED PRIME RIB GF EB</b> .....	12oz. 32 16oz. 36
Creamy Horseradish & Au Jus*	
<b>BONE-IN RIBEYE GF</b> .....	18oz. 48
Cowboy Cut, Smashed Fingerlings, Bordeaux Butter*	
<b>CRISPY EGGPLANT STACK VG</b> .....	19
Sauté of Mixed Mushrooms, Baby Spinach, Pomodoro, House Ricotta	

## PRIME SIDES

French Fries 4, Sweet Potato Fries 4, Whipped Potatoes 4, Baked Stuffed Potato 4, Baby Greens 6, Jasmine Rice 4, Coleslaw 4, Fresh Fruit 4, Grilled Asparagus 6, Garlic Sautéed Spinach 6, Mac 'N' Cheese 6, Crispy Brussel Sprouts 6, Sautéed Exotic Mushrooms 7, Crab Stuffing 9, Grilled Jumbo Shrimp 3, Tristan Lobster Tail 18

**VG = VEGETARIAN, GF = GLUTEN FREE, EB = EARLY MENU** (be seated 4PM to 5PM for \$5 off these entrées)

## Live Maine Lobster

1.25, 1.50, or 2.0 lb.

Choice of French Fries, Whipped Potatoes, Sweet Potato Fries, Jasmine Rice, Baked Stuffed Potato, or Coleslaw. No Sharing, please. Pricing subject to market fluctuations. Lobsters are Steamed, Unless otherwise specified.

Oven Broiled **\$2**,  
Lump Crab Stuffing **\$7**

## Prime Weekly

**SUNDAY BRUNCH: 11:30AM to 3:00PM.** Enjoy our Special Brunch Menu every Sunday. Check out our AMAZING BLOODY MARY BAR, with **\$7.00** Grey Goose Bloody Mary's, Specialty Mimosas. Live Music from **Noon to 3pm** on the Patio.

**MONDAY MAINE LOBSTER NIGHT:** Steamed Lobster Dinners Discounted. Every Monday from **4pm to Close**.

**TUESDAY LIVE MUSIC NIGHT: 6PM to 9PM.** Live Music Mix every Tuesday Night.

**WEDNESDAY PRIME RIB NIGHT:** Slow Roasted 10oz. Prime Rib Dinners, Discounted All Night.

**THURSDAY OYSTER NIGHT: \$1.50** Fresh Blue Point Oysters on the Half Shell.

**HAPPY HOUR MONDAY TO FRIDAY: 3PM TO 6PM AT ALL BARS.** 1/2 Priced Selected House Drinks, **\$2.00 Off** Selected Premium Drinks. Friday Live Music from **6pm to 9pm**.

## Beers

### DOMESTICS

Miller Lite, Yuengling, Coors Light, Michelob Ultra, Blue Moon Ale

### IMPORTS

Becks N.A., Corona, Guinness, Heineken, Modelo, Stella

### SEASONAL

Ask Your Server for Our Seasonal Beers

### CRAFTS

Dog Fish 60 Minute (Milton, Delaware), Lagunitas I.P.A. (Petaluma, CA), Due South Category 3 (Boynton Beach, FL)

### FLAVORED MALTS

Angry Orchard Hard Cider, Twisted Tea Flavored Tea, White Claw Hard Seltzer

## Cocktails

### FROZIGNON BLANC ..... 12

Oyster Bay Sauvignon Blanc,  
Sangria Syrup, Bacardi Limon, Peach Liqueur

### STRAWBERRY LEMONADE..... 11

Tito's Handmade Vodka, Lemonade, Fresh  
Strawberry Puree, Splash Soda

### POMO 75..... 12

Hendrick's Gin, Lemon Syrup, Prosecco,  
Pomegranate Liqueur, Dry Vermouth

### BLACKBERRY RYE ..... 13

Bulleit Rye Whiskey, Muddled Blackberries,  
Lime Juice, Orange Bitters, Ginger

### BOURBON SIDECAR ..... 12

Woodford Reserve Bourbon, Orange Cointreau,  
Fresh Lemon, Demerara & Burnt Orange

### PATRON PERFECT MARGARITA ..... 14

Patron Reposado Tequila, Patron Citrónge,  
Splash Fresh Lemon & Lime Juice

### DRAGON FRUIT MARGARITA ..... 12

Sauza Hornitos Plata Tequila, Fresh Dragon Fruit,  
Blood Orange Liqueur, Fresh Lime Juice, Agave

### WATERMELON MARGARITA ..... 12

Jose 1800 Blanco Tequila, Agave,  
Jalapeño Smoked Sea Salt & Fresh Watermelon

### CUCUMBER BREEZE..... 11

Bacardi Rum, Fresh Cucumber & Mint, Green  
Chartreuse, Maldon Salt & Cucumber Garnish

### KEY LIME PIE MARTINI ..... 11

Stoli Vanilla Vodka, Licor 43

### CLASSIC CUBAN MOJITO ..... 11

Bacardi Rum, Fresh Mint, Fresh Lime Juice,  
Sugar Cane Syrup, Splash Soda

### STRAWBERRY PROSECCO MOJITO ..... 13

Bacardi Rum, Fresh Strawberry Puree, Prosecco,  
Fresh Mint, Sugar Cane Syrup

### BLACKBERRY MOJITO..... 12

Bacardi Rum, Fresh Blackberry Puree, Fresh Mint,  
Lime Juice, Splash Soda

### HONEY WHISKEY LEMONADE ..... 11

Knob Creek Whiskey, House Lemonade,  
Local Honey

### SUPER BLOODY MARY ..... 12

Grey Goose Vodka, Zing Zang Bloody Mary Mix,  
Celery Stalk, Olive, Lime, Old Bay Rim

## Wine By the Glass GLASS / BOTTLE

### SPARKLING

J. Roget, Brut (California) **7 / 27**  
Prosecco, Lunetta, Brut (Italy), N.V. **8**  
Prosecco, Mionetto, Brut (Italy), N.V., Split **9**  
Chandon, Brut (California), N.V., Split **12**

### CHARDONNAY

Woodbridge by Robert Mondavi (California) **7**  
Chateau Ste. Michelle, (Columbia Valley, WA) **8 / 29**  
Kendall-Jackson (Vintner's Reserve, CA) **10 / 36**  
Sonoma-Cutrer, Russian River Ranches (Sonoma, CA) **12 / 46**  
Stag's Leap Wine Cellars, "Karia" (Napa Valley, CA) **14 / 52**

### PINOT GRIGIO

Domino (California) **7**  
Benvolio (Friuli-Venezia Giulia, Italy) **8 / 28**  
Ruffino (Delle Venezie, Italy) **9 / 32**  
Santa Margherita (Alto Adige, Italy) **14 / 54**

### SAUVIGNON BLANC

CK Mondavi (California) **7**  
Oyster Bay (Marlborough, New Zealand) **9 / 32**  
Kim Crawford (Marlborough, New Zealand) **11 / 39**

### INTERESTING WHITES

Moscato, Corvo (Sicily, Italy) **7 / 25**  
Riesling, Essence, S.A. Prum (Mosel, Germany) **8 / 28**  
White Bordeaux, Château Bonnet (Bordeaux, France) **9 / 29**  
Chablis, William Fevre (Burgundy, France) **12 / 48**

### ROSÉ/BLUSH

White Zinfandel, Woodbridge, by Robert Mondavi (California) **7**  
Rosé, Jean-Luc Columbo (Provence, France) **8 / 28**  
Rosé, Whispering Angel (Cotes de Provence, France) **12 / 44**

### PINOT NOIR

Murphy-Goode (California) **8 / 29**  
Meiomi (Monterey / Santa Barbara, California) **12 / 46**  
Belle Glos, Dairyman Vine. (Russian River Valley, CA) **18 / 68**

### MERLOT

Domino (California) **7**  
Francis Ford Coppola, "Diamond Collection" (California) **11 / 39**

### INTERESTING REDS

Blend, Riddler, The Magician, Lot 15 (Napa County, CA) **9 / 34**  
Blend, Josh Cellars, Legacy (California) **11 / 38**  
Malbec, Nieto Senetiner (Mendoza, Argentina) **8 / 28**

### CABERNET SAUVIGNON

Woodbridge by Robert Mondavi (California) **7**  
J. Lohr, Seven Oaks (Paso Robles, California) **11 / 39**  
Joel Gott (California) **12 / 44**  
Ferrari-Carano (Alexander Valley, Sonoma, California) **14 / 48**  
Charles Krug (Napa Valley, California) **16 / 62**

