

Appetizers

TUNA POKE	16
Ahi Tuna, Soy Citrus, Sesame, Avocado, Cucumber, Togarashi Chips*	
R.I. CALAMARI	15
Fried Artichoke, Marinara, Sweet Basil Aioli	
EGGPLANT FRIES	10
Aioli, Local Honey, Pecorino	
FLATBREAD BIANCA	12
House Ricotta, Mozzarella, Pecorino, Roasted Garlic, Pontano Micro Basil	
HOUSE SMOKED WAHOO DIP	15
Crispy Garlic Flatbread, Mixed Pickles, Charred Lemon	
WHITE BEAN HUMMUS VG	13
Warm Naan Bread, Tomato-Olive-Cucumber Salad, Baby Carrots, Chili Oil	
CARIBBEAN LOBSTER CEVICHE	16
Coconut Lime Emulsion, Avocado, Pickled Red Onions, Crispy Plantains	
ESCARGOTS	14
Garlic Pernod Butter, Pastry Crust	
CRISPY THAI SHRIMP	13
Sweet Chili, Rice Paper, Scallions	
GRILLED SHRIMP & ZUCCHINI BRUSCHETTA	13
Heirloom Tomato Salad, Basil Aioli	

Raw Bar

PETITE PLATTER	32
Half of 1 ¼ Lb. Maine Lobster, Ahi Tuna Poke, 3 each of Oysters, Clams, Jumbo Shrimp*	
GRAND PLATTER	60
Full 1 ¼ Lb. Maine Lobster, Ahi Tuna Poke, 6 each of Oysters, Clams, Jumbo Shrimp*	
A LA CARTE	
Jumbo Shrimp \$3 - Fresh Clams* \$1.50 Blue Point Oysters* \$2.50 - Half of 1 ¼ Lb. Maine Lobster \$14	
CLASSIC SHRIMP COCKTAIL GF	17
Grilled Lemon, Cocktail Sauce	
CLAMS ON THE HALF SHELL GF	9
Half-Dozen Middlenecks, Cocktail Sauce, Lemon*	
STEAMED CLAMS GF	15
Dozen Middlenecks, Clarified Butter, Lemon	
DAILY SPECIALTY OYSTERS GF	MP
Half-Dozen, On the Half Shell*, Market Price	
BLUE POINT OYSTERS GF	15
Half-Dozen, Long Island Sound*	
OYSTER SHOOTER	9
Tito's Handmade Vodka, Bloody Mary Style*	

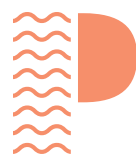
Soups

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

Salads

PRIME THAI SALAD VG GF	14
Baby Gem Lettuce, Savoy Cabbage, Herbs, Avocado, Pineapple, Roasted Peanuts, Chili Lime Vinaigrette	
HOUSE CHOPPED	14
Bibb Lettuce, Sweet Corn, Field Peas, Sesame Sticks, Heirloom Tomatoes, Avocado, Greek Yogurt Vinaigrette	
ARTISAN GREENS VG GF	12
Cherry Heirloom Tomatoes, Cucumber, Pea Shoots, Honey Balsamic, Crumbled Pecorino Cheese	
BEETS & GREENS GF	12
Roasted Baby Beets, Honey Whipped House Ricotta, Hydroponic Greens, Florida Orange, Candied Pecans	
BABY GEM & DANISH BLUE GF	14
Candied Walnuts, Shaved Celery, Green Apple, Champagne Citrus Vinaigrette	
CLASSIC CAESAR	10
Classic Recipe, Topped with Anchovies	
CLASSIC COBB GF	15
Herb Roasted Chicken, Baby Greens, House Bacon, Egg, Tomato, Avocado, Danish Blue Cheese, Champagne Vinaigrette	

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



PRIME CATCH

WATERFRONT DINING

LUNCH MENU

Boynton Beach, FL Lunch:
561-737-8822 11:30AM-4PM

Signature Entrées

SWEET POTATO CRUSTED GROUPEL	26
Pan-Seared & Served with Spiced Rum Butter	
BEER BATTERED BOSTON COD	15
Yuengling Beer Batter, Lemon Caper Tartar, Malt Vinegar, Shoestring Fries	
SNAPPER FRANCAISE	24
Light Egg Batter, Sautéed with Lemon, White Wine, Shallots & Capers	
GRILLED SCOTTISH SALMON GF	21
Sweet Balsamic Glaze, Stewed Tuscan Beans, Roasted Cherry Tomato, Baby Arugula Salad	
PECAN CRUSTED RAINBOW TROUT	18
Steamed Jasmine Rice, Baby Greens, Champagne Butter	
SEARED LOCAL MAHI GF	23
Coconut, Shrimp, Jasmine Rice, Thai Cabbage Slaw	
FILET MIGNON TIPS	21
Red Wine Sauce, Mixed Mushrooms, Crispy Smashed Fingerling Potatoes, Grilled Asparagus*	
BEER BATTERED SHRIMP BASKET	17
French Fries, Sweet Slaw, Lemon Caper Tartar	
SEARED SCALLOPS	22
Baked Cauliflower Mac N Cheese, Charred Tomato Jam, Super Green Salad	
SEAFOOD CRÊPE	17
Shrimp & Scallops Poached in Sherry Wine, Lobster Sauce, Fresh Seasonal Fruits	
EXOTIC MUSHROOM & ASPARAGUS OMELET GF	15
Farm Eggs, Gruyère, Shallots, Baby Greens	
CRISPY EGGPLANT STACK VG	14
Sauté of Mixed Mushrooms, Baby Spinach, Pomodoro, House Ricotta	

Fish Your Way

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

BLACK GROUPEL GF	26
FLORIDA MAHI GF	23
YELLOWTAIL SNAPPER GF	24
SCOTTISH SALMON GF	21

Sandwiches

ROASTED CHICKEN SALAD TOAST	14
Pulled Chicken Salad, Sweet Potato, Pecans, Sweet Mustard Vinaigrette, Multigrain Bread, Baby Greens	
BAJA FISH TACOS	23
Grilled Mahi, Flour Tortillas, Cabbage Slaw, Pico de Gallo, Chili Crema	
MAINE LOBSTER ROLL	28
Grilled Split Top Bun, Shelled Lobster, Old Bay Mayo	
PRIME BLT	14
Toasted Multigrain, House-Made Bacon, Bibb Lettuce, Vine Ripe Tomato, Avocado Mayo	
FRENCH DIP	19
Shaved Prime Rib, Prepared Medium Rare, Served with Au Jus*	
MAHI BURGER	23
Choice of Grilled, Blackened, or Fried, Brioche Bun, Lemon Caper Tartar	
STEAK BURGER	15
Half-Pound Premium Ground Chuck* Add \$1.00 each for: Sautéed Onions, Mushrooms, Bacon, Pickles, Jalapeños; American, Cheddar, Swiss, or Blue Cheese	

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

VG = VEGETARIAN, GF = GLUTEN FREE

See Reverse Side for Consumer Advisories

Appetizers

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

Raw Bar

PETITE PLATTER	32
Half of 1 ¼ Lb. Maine Lobster, Ahi Tuna Poke, 3 each of Oysters, Clams, Jumbo Shrimp*	
GRAND PLATTER	60
Full 1 ¼ Lb. Maine Lobster, Ahi Tuna Poke, 6 each of Oysters, Clams, Jumbo Shrimp*	
A LA CARTE	
Jumbo Shrimp \$3 - Fresh Clams* \$1.50 Blue Point Oysters* \$2.50 - Half of 1 ¼ Lb. Maine Lobster \$14	
CLASSIC SHRIMP COCKTAIL GF	17
Grilled Lemon, Cocktail Sauce	
CLAMS ON THE HALF SHELL GF	9
Half-Dozen Middlenecks, Cocktail Sauce, Lemon*	
STEAMED CLAMS GF	15
Dozen Middlenecks, Clarified Butter, Lemon	
DAILY SPECIALTY OYSTERS GF	MP
Half-Dozen, On the Half Shell*, Market Price	
BLUE POINT OYSTERS GF	15
Half-Dozen, Long Island Sound*	
OYSTER SHOOTER	9
Tito's Handmade Vodka, Bloody Mary Style*	

Soups

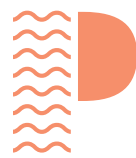
NEW ENGLAND CLAM CHOWDER	Cup 6 Bowl 7
Old Cape Cod Recipe	
ONION SOUP	9
Topped with Crostini & Bubbling Gruyère Cheese	
BLUE CRAB BISQUE	Cup 8 Bowl 10
Classically Prepared, Aged Sherry	

Salads

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

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

See Reverse Side for Consumer Advisories



PRIME CATCH

WATERFRONT DINING

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

DINNER MENU

Signature Fish

SWEET POTATO CRUSTED GROUPER	36
Pan-Seared & Served with Spiced Rum Butter	
HONEY ALMOND ROASTED SNAPPER	32
Florida Orange Beurre Blanc, Crispy Smashed Fingerling Potatoes, Grilled Asparagus	
GRILLED SWORDFISH	29
Jumbo Lump Crab, Charred Tomato Hollandaise, Crispy Brussel Sprouts	
SESAME GRILLED AHI TUNA	32
Sweet and Sour Broth, Wilted Greens, Carrot Tempura	
BEER BATTERED BOSTON COD EB	22
Yuengling Beer Batter, Lemon Caper Tartar, Malt Vinegar, Shoestring Fries	
GRILLED SCOTTISH SALMON GF EB	25
Sweet Balsamic Glaze, Stewed Tuscan Beans, Roasted Cherry Tomato, Baby Arugula Salad	
PECAN CRUSTED RAINBOW TROUT EB	24
Steamed Jasmine Rice, Baby Greens, Champagne Butter	
SEARED LOCAL MAHI EB	29
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

BLACK GROUPER GF EB	36
YELLOWTAIL SNAPPER GF EB ..	32
FLORIDA MAHI GF EB	29
GULFSTREAM SWORDFISH GF EB	29
SCOTTISH SALMON GF EB	25

Seafood

LIVE MAINE LOBSTERS GF EB	1.25, 1.50, or 2.0 lb. See Lobster Menu on Back Page
ZUPPA DE PESCE	34
1.25 lb. Maine Lobster, Clams, Shrimp, Local Fish, Calamari, Marinara, Giant Crostini	
TRISTAN LOBSTER TAILS GF	38
Lemon Wedge & Drawn Butter	
BEER BATTERED SHRIMP BASKET EB	22
French Fries, Sweet Slaw, Lemon Caper Tartar	
SHRIMP & SCALLOPS CARBONARA	26
Zucchini Pappardelle, House Bacon, Oven-dried Tomato, Pecorino Cream	
PRIME MIXED GRILL GF	39
Lobster Tail, Jumbo Shrimp, Sea Scallops, Grilled Asparagus, Garlic Herb Butter	
SEARED SCALLOPS GF	34
Baked Cauliflower Mac N Cheese, Charred Tomato Jam, Super Green Salad	
MAINE LOBSTER ROLL	30
Grilled Split Top Bun, Shelled Lobster, Charred Lemon	

Land

DRY RUB ROASTED HALF CHICKEN	21
White Barbecue Sauce, Pea Green Salad	
PETITE FILET MIGNON GF	6oz. 30
Black Angus, Center-Cut*	
BEEF SHORT-RIB RAGU	24
Red Wine Tomato Gravy, Soup Vegetables, Cavatappi Pasta, House Ricotta, Micro Basil	
SLOW ROASTED PRIME RIB GF EB	12oz. 32 16oz. 36
Creamy Horseradish & Au Jus*	
BONE-IN RIBEYE GF	54
Dry Aged, Cowboy Cut, Smashed Fingerlings, Bordeaux Butter*	
CRISPY EGGPLANT STACK VG	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. **\$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), Due South Category 3 (Boynton Beach, FL)

FLAVORED MALTS

Angry Orchard Hard Cider, White Claw Hard Seltzer

Cocktails

STRAWBERRY LEMONADE 11

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

FROZIGNON BLANC..... 12

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

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, Fresh Basil

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 (CA) **7 / 27**
Prosecco, Mionetto, Brut (Italy), N.V., Split **9**
Chandon, Brut (CA), N.V., Split **12**

CHARDONNAY

Stonebridge (Central Valley, CA) **7**
Chateau Ste. Michelle, (Columbia Valley, WA) **8 / 29**
Kendall-Jackson (Vintner's Reserve, CA) **10 / 36**
Chalk Hill (Russian River Valley, CA) **12 / 44**
Sonoma-Cutrer, Russian River Ranches (Sonoma, CA) **14 / 52**

PINOT GRIGIO

Stonebridge (Central Valley, CA) **7**
Ruffino (Delle Venezie, Italy) **9 / 32**
Santa Margherita (Alto Adige, Italy) **14 / 54**

SAUVIGNON BLANC

Clifford Bay (Marlborough, New Zealand) **7 / 25**
Oyster Bay (Marlborough, New Zealand) **9 / 32**
Kim Crawford (Marlborough, New Zealand) **11 / 39**
Duckhorn (Napa Valley, CA) **14 / 49**

INTERESTING WHITES

Moscato, Corvo (Sicily, Italy) **8 / 28**
Riesling, Essence, S.A. Prum (Mosel, Germany) **8 / 28**
White Bordeaux, Château Bonnet (Bordeaux, France) **9 / 32**
Chablis, William Fevre (Burgundy, France) **16 / 59**

ROSÉ

Stonebridge (Central Valley, CA) **7**
Jean-Luc Columbo (Provence, France) **8 / 28**
Whispering Angel (Cotes de Provence, France) **12 / 44**

PINOT NOIR

Hahn (Monterey, CA) **9 / 32**
Meiomi (Monterey / Santa Barbara, CA) **12 / 46**
Belle Glos, Dairyman Vine. (Russian River Valley, CA) **16 / 59**

MERLOT

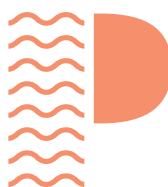
Stonebridge (Central Valley, CA) **7**
Francis Ford Coppola, "Diamond Collection" (CA) **11 / 39**

INTERESTING REDS

Blend, Riddler, The Magician (Napa County, CA) **12 / 46**
Blend, Josh Cellars, Legacy (CA) **11 / 38**
Malbec, Nieto Senetiner (Mendoza, Argentina) **8 / 28**

CABERNET SAUVIGNON

Stonebridge (Central Valley, CA) **7**
J. Lohr, Seven Oaks (Paso Robles, CA) **11 / 39**
Ferrari-Carano (Alexander Valley, Sonoma, CA) **14 / 52**
Charles Krug (Napa Valley, CA) **16 / 59**



***Consumer Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. - Section 3-603.11, FDA Food Code

***Consumer Information:** There is risk associated with consuming raw oysters. 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. - Section 61C-4.010(8), Florida Administrative Code