

## Appetizers

<b>TUNA POKE</b> .....	21
Ahi Tuna, Soy Citrus, Sesame, Avocado, Cucumber, Togarashi Chips*	
<b>R.I. CALAMARI</b> .....	18
Fried Artichoke, Marinara, Sweet Basil Aioli	
<b>KOREAN PORK BELLY LETTUCE WRAPS</b> .....	14
Butter Lettuce, Savoy Cabbage Slaw, Sweet & Spicy Peanut Crumble	
<b>BAKED CRAB</b> .....	16
Jumbo Lump, Monterey Jack, Aioli, Pickled Sweet Corn	
<b>EGGPLANT FRIES</b> .....	14
Aioli, Local Honey, Pecorino	
<b>FLATBREAD BIANCA</b> .....	16
House Ricotta, Mozzarella, Pecorino, Roasted Garlic, Pontano Micro Basil	
<b>HOUSE SMOKED WAHOO DIP</b> .....	19
Crispy Garlic Flatbread, Mixed Pickles, Charred Lemon	
<b>WHITE BEAN HUMMUS VG</b> .....	15
Warm Naan Bread, Tomato-Olive-Cucumber Salad, Baby Carrots, Chili Oil	
<b>WILD SHRIMP POT STICKERS</b> .....	16
Caramelized Shiitake Mushrooms, Scallion, Soy Sesame Sauce	
<b>SPANISH OCTOPUS A LA PLANCHA GF</b> .....	21
Salad of White Beans, Heirloom Tomato, Cucumber & Olive	
<b>ESCARGOTS</b> .....	16
Garlic Pernod Butter, Pastry Crust	
<b>CRISPY THAI SHRIMP</b> .....	16
Sweet Chili, Rice Paper, Scallions	
<b>GRILLED SHRIMP &amp; ZUCCHINI BRUSCHETTA GF</b> .....	16
Heirloom Tomato Salad, Basil Aioli	

## Raw Bar

<b>PETITE PLATTER</b> .....	52
Half of 1 ¼ Lb. Maine Lobster, Ahi Tuna Poke, 3 each of Oysters, Clams, Jumbo Shrimp*	
<b>GRAND PLATTER</b> .....	82
Full 1 ¼ Lb. Maine Lobster, Ahi Tuna Poke, 6 each of Oysters, Clams, Jumbo Shrimp*	
<b>A LA CARTE</b> .....	
Jumbo Shrimp \$4 - Fresh Clams* \$2 Blue Point Oysters* \$3 - Half of 1 ¼ Lb. Maine Lobster \$18	
<b>CLASSIC SHRIMP COCKTAIL GF</b> .....	19
Grilled Lemon, Cocktail Sauce	
<b>CLAMS ON THE HALF SHELL GF</b> .....	12
Half-Dozen Middlenecks, Cocktail Sauce, Lemon*	
<b>STEAMED CLAMS GF</b> .....	19
Dozen Middlenecks, Clarified Butter, Lemon	
<b>DAILY SPECIALTY OYSTERS GF</b> .....	21
Half-Dozen, On the Half Shell*	
<b>BLUE POINT OYSTERS GF</b> .....	19
Half-Dozen, Long Island Sound*	
<b>OYSTER SHOOTER</b> .....	12
Tito's Handmade Vodka, Bloody Mary Style*	

## Soups

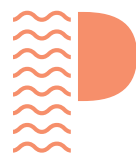
<b>NEW ENGLAND CLAM CHOWDER</b> .....	Cup 7 Bowl 8
Old Cape Cod Recipe	
<b>ONION SOUP</b> .....	10
Topped with Crostini & Bubbling Gruyère Cheese	
<b>BLUE CRAB BISQUE</b> .....	Cup 9 Bowl 11
Classically Prepared, Aged Sherry	

## Salads

<b>PRIME THAI SALAD VG GF</b> .....	16
Baby Gem Lettuce, Savoy Cabbage, Herbs, Avocado, Pineapple, Roasted Peanuts, Chili Lime Vinaigrette	
<b>HOUSE CHOPPED</b> .....	17
Bibb Lettuce, Sweet Corn, Field Peas, Sesame Sticks, Heirloom Tomatoes, Avocado, Greek Yogurt Vinaigrette	
<b>BEETS &amp; GREENS GF</b> .....	18
Roasted Baby Beets, Honey Whipped House Ricotta, Hydroponic Greens, Florida Orange, Candied Pecans	
<b>CLASSIC CAESAR</b> .....	14
Classic Recipe, Topped with Anchovies	
<b>PRIME GREENS VG GF</b> .....	12
Artisan Lettuce, Salad Vegetables, Orange Blossom Honey Vinaigrette	

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

See Reverse Side for Consumer Advisories



# PRIME CATCH

## WATERFRONT DINING

# DINNER MENU

Baynton Beach, FL  
561-737-8822

Dinner:  
4PM-10PM Sunday-Thursday  
4PM-11PM Friday-Saturday

## Signature Fish

<b>PECAN CRUSTED RAINBOW TROUT EB</b> .....	26
Steamed Jasmine Rice, Baby Greens, Champagne Butter	
<b>SWEET POTATO CRUSTED GROUPE</b> .....	42
Pan-Seared & Served with Spiced Rum Butter	
<b>HONEY ALMOND ROASTED SNAPPER</b> .....	36
Florida Orange Beurre Blanc, Crispy Smashed Fingerling Potatoes, Grilled Asparagus	
<b>GRILLED SWORDFISH</b> .....	34
Jumbo Lump Crab, Charred Tomato Hollandaise, Crispy Brussel Sprouts	
<b>BEER BATTERED BOSTON COD EB</b> .....	25
Yuengling Beer Batter, Lemon Caper Tartar, Malt Vinegar, French Fries	
<b>GRILLED SCOTTISH SALMON GF EB</b> .....	28
Bacon Bourbon Glaze, Roasted Heirloom Carrots, Pickled Mustard Seed	
<b>SEARED LOCAL MAHI GF EB</b> .....	32
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> .....	42
<b>GULFSTREAM SWORDFISH GF EB</b> .....	34
<b>YELLOWTAIL SNAPPER GF EB</b> .....	36
<b>SCOTTISH SALMON GF EB</b> .....	28
<b>FLORIDA MAHI GF EB</b> .....	32

## 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> .....	42
1.25 lb. Maine Lobster, Clams, Shrimp, Local Fish, Calamari, Marinara, Giant Crostini	
<b>TRISTAN LOBSTER TAILS GF</b> .....	42
Lemon Wedge & Drawn Butter	
<b>BEER BATTERED SHRIMP BASKET EB</b> .....	25
French Fries, Sweet Slaw, Lemon Caper Tartar	
<b>PRIME MIXED GRILL GF</b> .....	44
Lobster Tail, Jumbo Shrimp, Sea Scallops, Grilled Asparagus, Garlic Herb Butter	
<b>SEARED SCALLOPS GF</b> .....	38
Baked Cauliflower Mac N Cheese, Charred Tomato Jam, Super Green Salad	
<b>MAINE LOBSTER ROLL</b> .....	38
Grilled Split Top Bun, Shelled Lobster, Old Bay Mayo	
<b>JUMBO LUMP CRAB MAC N CHEESE</b> .....	28
Cavatappi Pasta, Five Cheese Cream, House Bacon, Old Bay Bread Crumbs	

## Land

<b>DRY RUB ROASTED HALF CHICKEN GF</b> .....	24
White Barbecue Sauce, Pea Green Salad	
<b>PETITE FILET MIGNON GF</b> .....	6oz. 36
Black Angus, Center-Cut*	
<b>SLOW ROASTED PRIME RIB GF EB</b> .....	12oz. 36 16oz. 42
Creamy Horseradish & Au Jus*	
<b>BONE-IN RIBEYE GF</b> .....	18oz. 68
Dry Aged, Cowboy Cut, Smashed Fingerlings, Bordeaux Butter*	
<b>CRISPY EGGPLANT STACK VG</b> .....	21
Sauté of Mixed Mushrooms, Baby Spinach, Pomodoro, House Ricotta	

## SIDES

French Fries 6, Sweet Potato Fries 6, Whipped Potatoes 6, Fresh Fruit 6  
Baked Stuffed Potato 6, Baby Greens 6, Jasmine Rice 6, Coleslaw 6

## PRIME ADDITIONS

Grilled Asparagus 7, Garlic Sautéed Spinach 7, Mac 'N' Cheese 7,  
Crispy Brussel Sprouts 8, Sautéed Exotic Mushrooms 8, Crab Stuffing 11,  
Grilled Jumbo Shrimp 5, Tristan Lobster Tail 21

**VG** = VEGETARIAN, **GF** = GLUTEN FREE

**EB** = EARLY MENU (be seated 4PM to 5PM for \$5 off. Must order by 5:15)