

## Appetizers

<b>TUNA POKE</b> .....	<b>25</b>
Ahi Tuna, Soy Citrus, Sesame, Avocado, Cucumber, Togarashi Chips*	
<b>BURRATA PANZANELLA</b> .....	<b>17</b>
Rustic French Bread, Heirloom Tomato Confit, Baby Arugula, Basil Oil, Aged Balsamic	
<b>R.I. CALAMARI</b> .....	<b>19</b>
Fried Artichoke, Marinara, Sweet Basil Aioli	
<b>KOREAN PORK BELLY LETTUCE WRAPS</b> .....	<b>16</b>
Butter Lettuce, Savoy Cabbage Slaw, Sweet & Spicy Peanut Crumble	
<b>BAKED CRAB</b> .....	<b>24</b>
Jumbo Lump, Monterey Jack, Aioli, Pickled Sweet Corn	
<b>EGGPLANT FRIES</b> .....	<b>15</b>
Aioli, Local Honey, Pecorino	
<b>FLATBREAD BIANCA</b> .....	<b>17</b>
House Ricotta, Mozzarella, Pecorino, Roasted Garlic, Pontano Micro Basil	
<b>HOUSE SMOKED WAHOO DIP</b> .....	<b>19</b>
Crispy Garlic Flatbread, Mixed Pickles, Charred Lemon	
<b>WHITE BEAN HUMMUS VG</b> .....	<b>15</b>
Warm Naan Bread, Tomato-Olive-Cucumber Salad, Baby Carrots, Chili Oil	
<b>WILD SHRIMP POT STICKERS</b> .....	<b>17</b>
Caramelized Shiitake Mushrooms, Scallion, Soy Sesame Sauce	
<b>SPANISH OCTOPUS A LA PLANCHA GF</b> .....	<b>22</b>
Salad of White Beans, Heirloom Tomato, Cucumber & Olive	
<b>ESCARGOTS</b> .....	<b>17</b>
Garlic Pernod Butter, Pastry Crust	
<b>CRISPY THAI SHRIMP</b> .....	<b>17</b>
Sweet Chili, Rice Paper, Scallions	

## Raw Bar

<b>PETITE PLATTER</b> .....	<b>56</b>
Half of 1 ¼ Lb. Maine Lobster, Ahi Tuna Poke, 3 each of Oysters, Clams, Jumbo Shrimp*	
<b>GRAND PLATTER</b> .....	<b>88</b>
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 \$20	
<b>CLASSIC SHRIMP COCKTAIL GF</b> .....	<b>19</b>
Grilled Lemon, Cocktail Sauce	
<b>CLAMS ON THE HALF SHELL GF</b> .....	<b>12</b>
Half-Dozen Middlenecks, Cocktail Sauce, Lemon*	
<b>STEAMED CLAMS GF</b> .....	<b>19</b>
Dozen Middlenecks, Clarified Butter, Lemon	
<b>DAILY SPECIALTY OYSTERS GF</b> .....	<b>21</b>
Half-Dozen, On the Half Shell*	
<b>BLUE POINT OYSTERS GF</b> .....	<b>19</b>
Half-Dozen, Long Island Sound*	
<b>OYSTER SHOOTER</b> .....	<b>12</b>
Tito's Handmade Vodka, Bloody Mary Style*	

## Soups

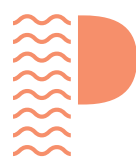
<b>NEW ENGLAND CLAM CHOWDER</b> .....	<b>Cup 7 Bowl 8</b>
Old Cape Cod Recipe	
<b>ONION SOUP</b> .....	<b>12</b>
Topped with Crostini & Bubbling Gruyère Cheese	
<b>BLUE CRAB BISQUE</b> .....	<b>Cup 9 Bowl 11</b>
Classically Prepared, Aged Sherry	

## Salads

<b>PRIME THAI SALAD VG GF</b> .....	<b>17</b>
Baby Gem Lettuce, Savoy Cabbage, Herbs, Avocado, Pineapple, Roasted Peanuts, Chili Lime Vinaigrette	
<b>HOUSE CHOPPED</b> .....	<b>18</b>
Bibb Lettuce, Sweet Corn, Field Peas, Sesame Sticks, Heirloom Tomatoes, Avocado, Greek Yogurt Vinaigrette	
<b>BEETS &amp; GREENS GF</b> .....	<b>19</b>
Roasted Baby Beets, Honey Whipped House Ricotta, Hydroponic Greens, Florida Orange, Candied Pecans	
<b>CLASSIC CAESAR</b> .....	<b>15</b>
Classic Recipe, Topped with Anchovies	
<b>PRIME GREENS VG GF</b> .....	<b>14</b>
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

Boynton Beach, FL  
561-737-8822

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

## Signature Fish

<b>PECAN CRUSTED RAINBOW TROUT EB</b> .....	<b>27</b>
Steamed Jasmine Rice, Baby Greens, Champagne Butter	
<b>SWEET POTATO CRUSTED GROUPER</b> .....	<b>44</b>
Pan-Seared & Served with Spiced Rum Butter	
<b>HONEY ALMOND ROASTED SNAPPER</b> .....	<b>39</b>
Florida Orange Beurre Blanc, Crispy Smashed Fingerling Potatoes, Grilled Asparagus	
<b>GRILLED SWORDFISH</b> .....	<b>39</b>
Jumbo Lump Crab, Charred Tomato Hollandaise, Crispy Brussel Sprouts	
<b>BEER BATTERED BOSTON COD EB</b> .....	<b>28</b>
Yuengling Beer Batter, Lemon Caper Tartar, Malt Vinegar, French Fries	
<b>GRILLED SCOTTISH SALMON GF EB</b> .....	<b>34</b>
Bacon Bourbon Glaze, Roasted Heirloom Carrots, Pickled Mustard Seed	
<b>SEARED LOCAL MAHI GF EB</b> .....	<b>34</b>
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 GROUPER GF EB</b> .....	<b>44</b>
<b>GULFSTREAM SWORDFISH GF EB</b> .....	<b>39</b>
<b>YELLOWTAIL SNAPPER GF EB</b> .....	<b>39</b>
<b>SCOTTISH SALMON GF EB</b> .....	<b>34</b>
<b>FLORIDA MAHI GF EB</b> .....	<b>34</b>

## Seafood

<b>LIVE MAINE LOBSTERS GF EB</b> .....	<b>MP</b>
1.25, 1.50, or 2.0 lb. See Lobster Menu on Back Page	
<b>ZUPPA DE PESCE</b> .....	<b>MP</b>
1.25 lb. Maine Lobster, Clams, Shrimp, Local Fish, Calamari, Marinara, Giant Crostini	
<b>TRISTAN LOBSTER TAILS GF</b> .....	<b>44</b>
Lemon Wedge & Drawn Butter	
<b>WILD SHRIMP AND POLENTA</b> .....	<b>28</b>
Crispy Polenta Cake, Toasted Garlic-Lemon Pan Sauce, Heirloom Tomato Confit, Baby Arugula	
<b>PRIME MIXED GRILL GF</b> .....	<b>46</b>
Lobster Tail, Jumbo Shrimp, Sea Scallops, Grilled Asparagus, Garlic Herb Butter	
<b>GRILLED U-10 SCALLOPS GF</b> .....	<b>42</b>
BBQ Spiced, Creamed Roasted Sweet Corn & Leeks, Garlic Grilled Broccolini	
<b>MAINE LOBSTER ROLL</b> .....	<b>38</b>
Grilled Split Top Bun, Shelled Lobster, Old Bay Mayo	
<b>JUMBO LUMP CRAB MAC N CHEESE</b> .....	<b>34</b>
Cavatappi Pasta, Five Cheese Cream, House Bacon, Old Bay Bread Crumbs	

## Land

<b>PAN ROASTED FLAT IRON STEAK</b> .....	<b>28</b>
Truffle-Whipped Cauliflower, Brandy Glazed Mushrooms, Charred Broccolini	
<b>DRY RUB ROASTED HALF CHICKEN GF</b> .....	<b>24</b>
White Barbecue Sauce, Pea Green Salad	
<b>PETITE FILET MIGNON GF</b> .....	6oz. <b>36</b>
Black Angus, Center-Cut*	
<b>SLOW ROASTED PRIME RIB GF EB</b> .....	12oz. <b>36</b> 16oz. <b>42</b>
Creamy Horseradish & Au Jus*	
<b>PRIME RIBEYE GF</b> .....	16oz. <b>68</b>
16 oz. Cut, Smashed Fingerlings, Bordeaux Butter*	
<b>CRISPY EGGPLANT STACK VG</b> .....	<b>23</b>
Sauté of Mixed Mushrooms, Baby Spinach, Pomodoro, House Ricotta	

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

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