



# PRIME CATCH

WATERFRONT DINING

## Happy Thanksgiving

November 24, 2022

### Soups & Salads

**Onion Soup** - *Topped with Crostini & Bubbling Gruyere Cheese* 12

**New England Clam Chowder** - *Old Cape Cod Recipe* Cup 7 Bowl 8

**Blue Crab Bisque** - *Classically Prepared, Aged Sherry* Cup 9 Bowl 11

**Beets & Greens** - *Roasted Baby Beets, Honey Whipped House Ricotta, Hydroponic Greens, Florida Orange, Candied Pecans* 19

**Classic Caesar** - *Classic Recipe, Topped with Anchovies* 15

**Baby Gem Wedge** - *Danish Blue Cheese, Honey Crisp Apples, Grapes, Candied Walnuts, Champagne Vinaigrette* 17

### Appetizers

**Classic Shrimp Cocktail** - *Grilled Lemon, Cocktail Sauce* 19

**Blue Point Oysters** - *Half Dozen, Long Island Sound* 19

**R.I. Calamari** - *Fried Artichoke, Marinara, Sweet Basil Aioli* 19

**Baby Zucchini Fries** - *Marinara Aioli, Pecorino Romano* 15

**Roasted Eggplant Dip** - *Grilled Naan Bread, Marinated Feta, Mixed Olive Tapenade* 17

**Tuna Poke** - *Ahi Tuna, Soy Citrus, Sesame, Avocado, Cucumber, Togarashi Chips* 25

**House Smoked Wahoo Dip** - *Crispy Garlic Flatbread, Mixed Pickles, Charred Lemon* 19

**Bruschetta** - *House Ricotta, Caramelized Apple & Winter Squash, Candied Bacon, Crispy Sage* 15

### Entrées

**Traditional Roasted "Heritage Farms" Turkey**

*Apple Walnut Stuffing, Mashed Potatoes, Holiday Gravy, Cranberry Relish* 27

**Children's Turkey Dinner** 15

**Grilled Swordfish**

*Jumbo Lump Crab, Charred Tomato Hollandaise, Crispy Brussel Sprouts* 39

**Live Maine Lobsters**

*1.25, 1.5 or 2.0 Pound. Ask Your Server for Details*

**Sweet Potato Crusted Grouper**

*Pan Seared & Served with Spiced Rum Butter* 44

**Slow Roasted Prime Rib**

*Creamy Horseradish, Au Jus* 12oz. 36 16oz. 42

**Honey Almond Roasted Snapper**

*Florida Orange Beurre Blanc, Crispy Smashed Fingerling Potatoes, Grilled Asparagus* 39

**Veal Meatballs**

*Exotic Mushrooms, Brandy Demi Glace, Cream Fettuccini* 26

**Petite Filet Mignon**

*6 oz. Black Angus, Center Cut* 36

**Pan Roasted Scottish Salmon**

*Zucchini Noodles, Romesco, Crispy Red Onion Petal, Mixed Olive Tapenade* 34

**Beer Battered Boston Cod**

*French Fries, Malt Vinegar, Tartar Sauce, Charred Lemon* 28

**Florida Stone Crab Claws**

*Per Piece* 30

**Pan Seared U-10 Scallops**

*Butternut Squash Risotto, Shallots Jam, Pea Greens, Local Honey* 44

**Jumbo Lump Crab Mac N Cheese**

*Cavatappi Pasta, Five-Cheese Cream, Old Bay Bread Crumbs* 34

### Dessert Special

**Classic Pumpkin Pie**

*Bourbon Spiced Whipped Cream* 8