

Appetizers

TUNA POKE	26
Ahi Tuna, Soy Citrus, Sesame, Avocado, Cucumber, Togarashi Chips*	
BAKED BURRATTA	18
Grilled Italian Bread, Roasted Heirloom Tomatoes, Aged Balsamic, Baby Arugula	
GULF SHRIMP EMPANADA	18
Avocado Crema, Pico de Gallo, Petite Cilantro	
FRIED CALAMARI ALLA VODKA	19
Classic Vodka Sauce, Pecorino, Fried Basil	
KOREAN PORK BELLY LETTUCE WRAPS	16
Butter Lettuce, Savoy Cabbage Slaw, Sweet & Spicy Peanut Crumble	
BABY ZUCCHINI FRIES	16
Marinara, Aioli, Pecorino Romano 	
FLATBREAD BIANCA	17
House Ricotta, Mozzarella, Pecorino, Roasted Garlic, Pontano Micro Basil 	
HOUSE SMOKED WAHOO DIP	19
Crispy Garlic Flatbread, Mixed Pickles, Charred Lemon	
FILET MIGNON STEAK BRUSCHETTA	21
Rustic Italian Bread, Carmelized Onion Aioli, Roasted Mixed Mushrooms, Crispy Gruyère	
GRILLED SPANISH OCTOPUS	25
Patatas Bravas, Aioli, Smoked Paprika, Arugula	
ESCARGOTS	17
Garlic Pernod Butter, Pastry Crust	
CRISPY THAI SHRIMP	17
Sweet Chili, Rice Paper, Scallions	

Raw Bar

PETITE PLATTER	62
Half 6 oz. Tristan Lobster Tail, Ahi Tuna Poke, 3 each of Oysters, Clams, Jumbo Shrimp*	
GRAND PLATTER	98
Full 6 oz. Tristan Lobster Tail , Ahi Tuna Poke, 6 each of Oysters, Clams, Jumbo Shrimp*	
A LA CARTE	
Jumbo Shrimp \$4 - Fresh Clams *\$2	
Blue Point Oysters* \$3 - Half 6 oz. Tristan Lobster Tail MP	
CLASSIC SHRIMP COCKTAIL	19
Grilled Lemon, Cocktail Sauce 	
CLAMS ON THE HALF SHELL	14
Half-Dozen Middlenecks, Cocktail Sauce, Lemon* 	
STEAMED CLAMS	21
Dozen Middlenecks, Clarified Butter, Lemon 	
DAILY SPECIALTY OYSTERS	21
Half-Dozen, On the Half Shell* 	
BLUE POINT OYSTERS	19
Half-Dozen, Long Island Sound* 	
OYSTER SHOOTER	12
Tito’s Handmade Vodka, Bloody Mary Style*	

Soups

NEW ENGLAND CLAM CHOWDER	Cup 8 Bowl 9
Old Cape Cod Recipe	
BLUE CRAB BISQUE	Cup 10 Bowl 12
Classically Prepared, Aged Sherry	
ONION SOUP	13
Topped with Crostini & Bubbling Gruyère Cheese	

Salads

ARTISAN BABY GEM SALAD	17
Danish Blue Cheese, Honey Crisp Apple, Grapes, Candied Walnuts, Champagne Vinaigrette  	
PRIME THAI SALAD	17
Baby Gem Lettuce, Savoy Cabbage, Herbs, Avocado, Pineapple, Roasted Peanuts, Chili Lime Vinaigrette  	
HOUSE CHOPPED	18
Bibb Lettuce, Sweet Corn, Field Peas, Sesame Sticks, Heirloom Tomatoes, Avocado, Greek Yogurt Vinaigrette	
BEETS & GREENS	19
Roasted Baby Beets, Honey Whipped House Ricotta, Hydroponic Greens, Florida Orange, Candied Pecans  	
CLASSIC CAESAR	15
Classic Recipe, Topped with Anchovies	
Add Chicken \$9, Shrimp \$10, Mahi \$12, Salmon \$12, to Any Salads Above.	



PRIME CATCH
WATERFRONT DINING

700 East Woolbright Road
Boynton Beach, FL 33435
Dinner: 4PM-10PM Sunday-Thursday; 4PM-11PM Friday-Saturday
561-737-8822

DINNER
MENU

Signature Fish

COCONUT CRUSTED HALIBUT	32
Lightly Fried, Mango Sweet & Sour Sauce, Asian Pear Slaw, Steamed Jasmine Rice	
PECAN GROUPER	44
Sauteed Baby Spinach, Aged Sherry Brown Butter, Crispy Parsnips	
HONEY ALMOND ROASTED SNAPPER	39
Florida Orange Beurre Blanc, Crispy Smashed Fingerling Potatoes, Grilled Asparagus	
GRILLED SWORDFISH	39
Jumbo Lump Crab, Charred Tomato Hollandaise, Crispy Brussel Sprouts	
BEER BATTERED BOSTON COD	28
Yuengling Beer Batter, Lemon Caper Tartar, Malt Vinegar, French Fries	
SESAME SEARED SCOTTISH SALMON	34
Steamed Baby Bok Choy, Honey Soy Broth, Tempura Flakes, Togarashi	
SEARED LOCAL MAHI	34
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 	44
YELLOWTAIL SNAPPER 	39
FLORIDA MAHI 	34
GULFSTREAM SWORDFISH 	39
SCOTTISH SALMON 	34

Seafood

LIVE MAINE LOBSTERS	MP
1.50 or 2.0 lb. See Lobster Menu on Back Page 	
TRISTAN LOBSTER TAIL	48
Lemon Wedge & Drawn Butter 	
WILD SHRIMP AND POLENTA	28
Crispy Polenta Cake, Toasted Garlic-Lemon Pan Sauce, Heirloom Tomato Confit, Baby Arugula	
PRIME MIXED GRILL	46
Lobster Tail, Jumbo Shrimp, Sea Scallops, Grilled Asparagus, Garlic Herb Butter	
SHRIMP & SCALLOP TAGLIATELLE	32
Lemon Ricotta Cream, Oven Roasted Heirloom Tomato, Baby Arugula	
MAINE LOBSTER ROLL	42
Grilled Split Top , Shelled Lobster, Old Bay Mayo	

Land

STEAK DIANE	32
Filet Mignon Medallions, Cognac Cream, Smashed Fingerling Potato, Grilled Asparagus	
BARBECUE HALF CHICKEN	24
Honey Siracha Barbecue, Baked Mac and Cheese, Fried Green Beans	
PRIME NEW YORK STRIP	58
12 oz. Cut, Grilled Asparagus, Bordeaux Butter	
PETITE FILET MIGNON	6oz. 36
Black Angus, Center-Cut* 	
SLOW ROASTED PRIME RIB	12oz. 36 16oz. 42
Creamy Horseradish & Au Jus* 	
CRISPY EGGPLANT STACK	23
Sauté of Mixed Mushrooms, Baby Spinach, Pomodoro, House Ricotta 	
SIDES	
French Fries 7 , Sweet Potato Fries 7 , Whipped Potatoes 7 , Fresh Fruit 7 Baked Stuffed Potato 7 , Baby Greens 7 , Jasmine Rice 7 , Coleslaw 7	
PRIME ADDITIONS	
Grilled Asparagus 9 , Garlic Sautéed Spinach 9 , Mac ‘N’ Cheese 9 , Crispy Brussel Sprouts 9 , Sautéed Exotic Mushrooms 9 , Crab Stuffing 15 , Grilled Jumbo Shrimp (4 pcs.) 16 , Tristan Lobster Tail MP	

 = VEGETARIAN  = GLUTEN FREE