





Appetizers

TUNA POKE	26
Ahi Tuna, Soy Citrus, Sesame, Avocado, Cucumber, Togarashi Chips*	
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	22
Italian Bread, Caramelized Onion Aioli, Roasted Mushrooms, Crispy Gruyère	
GRILLED SPANISH OCTOPUS	26
Patatas Bravas, Aioli, Smoked Paprika, Arugula	
ESCARGOTS	17
Garlic Pernod Butter, Pastry Crust	
CRISPY THAI SHRIMP	17
Sweet Chili, Rice Paper, Scallions	



Raw Bar

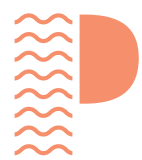
PETITE PLATTER	65
Half 6 oz. Tristan Lobster Tail, Ahi Tuna Poke, 3 each of Oysters, Clams, Jumbo Shrimp*	
GRAND PLATTER	120
Full 6 oz. Tristan Lobster Tail, Ahi Tuna Poke, 6 each of Oysters, Clams, Jumbo Shrimp*	
A LA CARTE	
Jumbo Shrimp \$4 - Fresh Clams *\$2	
Blue Point Oysters* \$3 - Half 6 oz. Tristan Lobster Tail MP	
CLASSIC SHRIMP COCKTAIL	19
Grilled Lemon, Cocktail Sauce 	
CLAMS ON THE HALF SHELL	16
Half-Dozen Middlenecks, Cocktail Sauce, Lemon* 	
STEAMED CLAMS	22
Dozen Middlenecks, Clarified Butter, Lemon 	
DAILY SPECIALTY OYSTERS	23
Half-Dozen, On the Half Shell* 	
BLUE POINT OYSTERS	21
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

DANISH BLUE AND PEARS	18
Artisan Baby Greens, Shaved Asian Pear, Cotton Candy Grapes, Citrus Champagne Vinaigrette, Candied Walnuts	
PRIME THAI SALAD	18
Baby Gem Lettuce, Savoy Cabbage, Herbs, Avocado, Pineapple, Roasted Peanuts, Chili Lime Vinaigrette  	
HOUSE CHOPPED	19
Bibb Lettuce, Sweet Corn, Field Peas, Sesame Sticks, Heirloom Tomatoes, Avocado, Greek Yogurt Vinaigrette 	
BEETS & GREENS	21
Roasted Baby Beets, Honey Whipped House Ricotta, Hydroponic Greens, Florida Orange, Candied Pecans  	
CLASSIC CAESAR	16
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
561-737-8822

DINNER MENU

Sun.-Thurs.
4PM-10PM
Fri.-Sat.
4PM-11PM

Signature Fish

COCONUT CRUSTED HALIBUT	34
Lightly Fried, Mango Sweet & Sour Sauce, Asian Pear Slaw, Steamed Jasmine Rice	
PECAN GROUPER	44
Sautéed Baby Spinach, Aged Sherry Brown Butter, Crispy Parsnips	
HONEY ALMOND ROASTED SNAPPER	41
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	
SCOTTISH SALMON PICCATA	36
Lemon-Caper Butter, Herb-Roasted Fingerling Potatoes, Petite Green Salad	
SEARED LOCAL MAHI	34
Coconut, Shrimp, Jasmine Rice, Thai Cabbage Slaw 	

Fish Your Way (a la carte)




Served with Petite Greens, Fresh Lemon
Cooking Choice: Grilled, Blackened, or Broiled
Sauce Choice: Champagne Butter, Soy Sesame, or Sweet Thai Chili

BLACK GROUPER 	42
YELLOWTAIL SNAPPER 	39
FLORIDA MAHI 	32
GULFSTREAM SWORDFISH 	37
SCOTTISH SALMON 	34

Seafood

LIVE MAINE LOBSTERS	MP
1.50 or 2.0 lb. See Lobster Menu on Back Page 	
TRISTAN LOBSTER TAIL	52
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	48
Half Jumbo Lobster Tail, Jumbo Shrimp, Sea Scallops, Grilled Asparagus, Garlic Herb Butter	
SEA SCALLOP CACIO E PEPE	44
House-Made Spaghetti, Black Pepper Romano Cream, Pea Greens	

Land

STEAK DIANE	32
Filet Mignon Medallions, Cognac Cream, Smashed Fingerling Potatoes, Grilled Asparagus	
BARBECUE HALF CHICKEN	26
Honey Siracha Barbecue, Baked Mac & Cheese, Fried Green Beans	
PRIME NEW YORK STRIP	62
12 oz. Cut, Grilled Asparagus, Bordeaux Butter	
PETITE FILET MIGNON	6oz. 36
Black Angus, Center-Cut* 	
SLOW ROASTED PRIME RIB	12oz. 38 16oz. 44
Creamy Horseradish & Au Jus* 	
CRISPY EGGPLANT STACK	24
Sauté of Mixed Mushrooms, Baby Spinach, Pomodoro, House Ricotta 	

SIDES

French Fries **7**, Sweet Potato Fries **7**, Whipped Potatoes **7**, Crispy Smashed Fingerling Potatoes **7**, Baby Greens **7**, Jasmine Rice **7**, Coleslaw **7**, Fresh Fruit **7**

PRIME SIDES (a la carte)

Grilled Asparagus **9**, Garlic Sautéed Spinach **10**, Mac & Cheese **9**, Crispy Brussel Sprouts **12**, Sautéed Exotic Mushrooms **12**, Crab Stuffing **19**, Fried Parmesan Polenta **7**, Grilled Jumbo Shrimp (4 pcs.) **16**, Tristan Lobster Tail **MP**

 = VEGETARIAN  = GLUTEN FREE

*Reverse Side for Consumer Advisories