



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

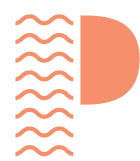
PETITE PLATTER	65
Half 6 oz. Tristan Lobster Tail, Ahi Tuna Poke, 3 each of Oysters, Clams, Jumbo Shrimp*	
GRAND PLATTER	120
Full 6 oz. Tristan Lobster Tail, Ahi Tuna Poke, 6 each of Oysters, Clams, Jumbo Shrimp*	
A LA CARTE	
Jumbo Shrimp \$4 - Fresh Clams *\$2 Blue Point Oysters* \$3 - Half 6 oz. Tristan 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

LUNCH MENU

11:30AM-3:30PM

Signature Entrées

BEER BATTERED BOSTON COD	24
Yuengling Beer Batter, Lemon Caper Tartar, Malt Vinegar, French Fries	
GRILLED SWORDFISH	27
Jumbo Lump Crab, Charred Tomato Hollandaise, Crispy Brussel Sprouts	
SCOTTISH SALMON PICCATA	26
Lemon-Caper Butter, Herb-Roasted Fingerling Potatoes, Petite Green Salad	
COCONUT CRUSTED HALIBUT	26
Lightly Fried, Mango Sweet & Sour Sauce, Asian Pear Slaw, Steamed Jasmine Rice	
SEARED LOCAL MAHI	27
Coconut, Shrimp, Jasmine Rice, Thai Cabbage Slaw 	
PECAN GROUPE	34
Sautéed Baby Spinach, Aged Sherry Brown Butter, Crispy Parsnips	
SNAPPER FRANÇAISE	34
Light Egg Batter, Sautéed with Lemon, White Wine, Shallots & Capers	
STEAK DIANE	28
Filet Mignon Medallions, Cognac Cream, Smashed Fingerling Potatoes, Grilled Asparagus	
WILD SHRIMP AND POLENTA	22
Crispy Polenta Cake, Toasted Garlic-Lemon Pan Sauce, Heirloom Tomato Confit, Baby Arugula	
SEA SCALLOP CACIO E PEPE	32
House-Made Spaghetti, Black Pepper Romano Cream, Pea Greens	
CRISPY EGGPLANT STACK	18
Sauté of Mixed Mushrooms, Baby Spinach, Pomodoro, House Ricotta 	

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

SCOTTISH SALMON 	24
FLORIDA MAHI 	25
YELLOWTAIL SNAPPER 	32
BLACK GROUPE 	32
GULFSTREAM SWORDFISH 	25

Sandwiches

BAJA FISH TACOS	27
Grilled Mahi, Flour Tortillas, Cabbage Slaw, Pico de Gallo, Chili Crema	
SMOKED CHICKEN QUESADILLA	18
Poblano, Buffalo Mozzarella, Avocado Crema, Chili Crema, Salsa	
FRENCH DIP	25
Shaved Prime Rib, Prepared Medium Rare, Served with Au Jus*	
MAINE LOBSTER ROLL	44
Grilled Split Top Bun, Shelled Lobster, Old Bay Mayo	
MAHI BURGER	27
Choice of Grilled, Blackened, or Fried, Brioche Bun, Lemon Caper Tartar	
STEAK BURGER	19
Half-Pound Premium Ground Chuck*	

Add \$1.00 each for: Sautéed Onions, Mushrooms, Bacon, Pickles, Jalapeños; American, Cheddar, Swiss, or Blue Cheese

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