





Appetizers

TUNA POKE	26
Ahi Tuna, Soy Citrus, Sesame, Avocado, Cucumber, Togarashi Chips*	
FRIED CALAMARI ALLA VODKA	19
Classic Vodka Sauce, Pecorino, Fried Basil	
BABY ZUCCHINI FRIES	17
Marinara, Aioli, Pecorino Romano 	
FLATBREAD BIANCA	17
House Ricotta, Mozzarella, Pecorino, Roasted Garlic, Pontano Micro Basil 	
SHRIMP SCAMPI FLATBREAD	19
Garlic-Herb Compound Butter, Buffalo Mozzarella, Pecorino, Basil Pesto, Baby Arugula	
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*	

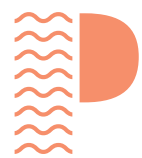
Soups

NEW ENGLAND CLAM CHOWDER	Cup 8 Bowl 9
Old Cape Cod Recipe	
BLUE CRAB BISQUE	Cup 11 Bowl 13
Classically Prepared, Aged Sherry	
ONION SOUP	13
Topped with Crostini & Bubbling Gruyère Cheese	

Salads

DANISH BLUE CHEESE 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	17
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

BEER BATTERED BOSTON COD	29
Yuengling Beer Batter, Lemon Caper Tartar, Malt Vinegar, French Fries	
COCONUT CRUSTED HALIBUT	35
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	41
Jumbo Lump Crab, Charred Tomato Hollandaise, Grilled Broccolini	
SCOTTISH SALMON PICCATA	36
Lemon-Caper Butter, Herb-Roasted Fingerling Potatoes, Petite Greens	
SEARED LOCAL MAHI	34
Coconut, Shrimp, Jasmine Rice, Thai Cabbage Slaw 	

Seafood 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

SEA SCALLOPS 	38
BLACK GROUPER 	42
YELLOWTAIL SNAPPER 	39
FLORIDA MAHI 	32
GULF STREAM SWORDFISH 	37
SCOTTISH SALMON 	34

Seafood

FLORIDA SEAFOOD STEW	44
Caribbean Lobster Tail, Key West Pink Shrimp, Middleneck Clams, Black Grouper, Citrus Spiked Shellfish Broth, Fingerling Potatoes, Grilled Sweet Corn	
ROASTED EGGPLANT RAGU	24
Slow Roasted Eggplant, Rich Tomato Gravy, Honey Whipped Ricotta, Basil Pesto, Fresh Spaghetti.  Add 4 Grilled Jumbo Shrimp \$10	
LIVE MAINE LOBSTERS	MP
1.50 or 2.0 lb. See Lobster Menu on Back Page 	
TRISTAN LOBSTER TAIL	54
Jumbo 6 oz. Tail, Lemon Wedge & Drawn Butter 	
PRIME MIXED GRILL	52
Half Jumbo Lobster Tail, Jumbo Shrimp, Sea Scallops, Grilled Asparagus, Garlic Herb Butter	

Land

STEAK DIANE	32
Filet Mignon Medallions, Cognac Cream, Smashed Fingerling Potatoes, Grilled Asparagus	
BARBECUE HALF CHICKEN	26
Honey Sriracha Barbecue, Baked Mac & Cheese, Fried Green Beans	
ARGENTINIAN STEAK FRITES	29
Grilled & Sliced Prime Flat Iron Steak, Fresno Chili Chimichurri, Crispy Yucca Steak Fried	
PETITE FILET MIGNON	6oz. 36
Black Angus, Center-Cut* 	
SLOW ROASTED PRIME RIB	12oz. 38 16oz. 44
Creamy Horseradish & Au Jus* 	

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)

Yucca Fries **8**, Grilled Asparagus **10**, Garlic Sautéed Spinach **10**, Mac & Cheese **10**
Sautéed Exotic Mushrooms **14**, Crab Stuffing **19**, Grilled Broccolini **9**
Grilled Jumbo Shrimp (4 pcs.) **16**, Tristan Lobster Tail **MP**

 = VEGETARIAN  = GLUTEN FREE

*Reverse Side for Consumer Advisories