

Appetizers

TUNA POKE	26
Ahi Tuna, Soy Citrus, Sesame, Avocado, Cucumber, Togarashi Chips*	
CRISPY CAULIFLOWER	16
Lightly Fried, Cinnamon Chili Crisps, Garlic Aioli 	
FRIED CALAMARI ALLA VODKA	19
Classic Vodka Sauce, Pecorino, Fried Basil	
SHRIMP SCAMPI FLATBREAD	19
Garlic-Herb Butter, Buffalo Mozzarella, Pecorino, Basil Pesto, Baby Arugula	
GRILLED SPANISH OCTOPUS	26
Patatas Bravas, Aioli, Smoked Paprika, Arugula	
HOUSE SMOKED WAHOO DIP	19
Crispy Garlic Flatbread, Mixed Pickles, Charred Lemon	
BABY ZUCCHINI FRIES	17
Marinara, Aioli, Pecorino Romano 	
FILET MIGNON STEAK BRUSCHETTA	22
Italian Bread, Caramelized Onion Aioli, Roasted Mushrooms, Crispy Gruyère	
CRISPY THAI SHRIMP	17
Sweet Chili, Rice Paper, Scallions	

Raw Bar

SIGNATURE PRIME PLATTER	75
Six Jumbo Shrimp, Six Fresh Clams, Six Blue Point Oysters, Sm. Tuna Poke Add: Tristan Tail, \$48 	
CLASSIC SHRIMP COCKTAIL	20
Grilled Lemon, Cocktail Sauce 	
CLAMS ON THE HALF SHELL	16
Half-Dozen Middlenecks, Cocktail Sauce, Lemon* 	
STEAMED CLAMS	24
Dozen Middlenecks, Clarified Butter, Lemon 	
DAILY SPECIALTY OYSTERS	24
Half-Dozen, On the Half Shell* 	
BLUE POINT OYSTERS	21
Half-Dozen, Long Island Sound* 	
OYSTER SHOOTER	12
Blue Point Oyster served with Tito's Handmade Vodka or Tanteo Jalapeño Tequila, 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

PALM BEACH BIBB	19
Bibb Lettuce, Sweet Corn, Field Peas, Sesame Sticks, Heirloom Tomatoes, Avocado, Greek Yogurt Vinaigrette 	
PRIME THAI SALAD	18
Baby Gem Lettuce, Savoy Cabbage, Herbs, Avocado, Pineapple, Roasted Peanuts, Chili Lime 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 \$10, Shrimp \$11, Mahi \$13, Salmon \$13, to Any Salads Above.

***Consumer Advisory:** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. - Section 3-603.11, FDA Food Code

***Consumer Information:** There is risk associated with consuming raw oysters. If you have chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked. IF UNSURE OF YOUR RISK, CONSULT A PHYSICIAN. - Section 61C-4.010(8), Florida Administrative Code.



PRIME CATCH


WATERFRONT DINING

700 East Woolbright Road
Boynton Beach, FL 33435
561-737-8822

DINNER MENU

Dinner Served Nightly
4pm-10pm

Signature Fish

HONEY ALMOND ROASTED SNAPPER	42
Florida Orange Beurre Blanc, Crispy Smashed Fingerling Potatoes, Grilled Asparagus	
CLASSIC FISH & CHIPS	29
Fresh Atlantic Cod, Lemon Caper Tartar, Malt Vinegar, French Fries	
SEARED LOCAL MAHI	36
With Shrimp, Coconut-Jasmine Rice, Thai Cabbage Slaw 	
MISO-GLAZED SALMON	38
Edamame Succotash, Grilled Corn, Red Onions, Heirloom Tomatoes, Watermelon Radish	
COCONUT CRUSTED HALIBUT	38
Lightly Fried, Mango Sweet & Sour Sauce, Asian Pear Slaw, Steamed Jasmine Rice	
GRILLED SWORDFISH	41
Jumbo Lump Crab, Seasonal Root Vegetables, Charred Tomato Hollandaise	

Seafood Your Way




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

YELLOWTAIL SNAPPER	41
FLORIDA MAHI	36
GULF STREAM SWORDFISH	39
ATLANTIC SALMON	36
SEA SCALLOPS	42

Seafood

PRIME MIXED GRILL	54
Half Jumbo Lobster Tail, Jumbo Shrimp, Sea Scallops, Grilled Asparagus, Garlic Herb Butter	
PARADISE SHRIMP	27
Lightly Fried, Served over Coconut Black Forbidden Rice, Tropical Papaya Salsa, Saffron Orange-Butter	
FLORIDA SEAFOOD STEW	44
Caribbean Lobster Tail, Shrimp, Middleneck Clams, Local Fish, Citrus Spiked Shellfish Broth, Fingerling Potatoes, Grilled Sweet Corn	
LIVE MAINE LOBSTERS	MP
1.50 or 2.0 lb. Steamed unless otherwise specified, choice of sides. Add: Oven-Broiled \$5 Lump Crab Stuffing \$19	
TRISTAN LOBSTER TAIL	56
Jumbo Tail, Lemon Wedge & Drawn Butter 	
MAINE LOBSTER ROLL	46
Grilled Split Top Bun, Shelled Lobster, Old Bay Mayo	

Land

STEAK OSCAR	62
Petite Filet, Topped with Jumbo Lump Crab, Charred-Tomato Hollandaise, Asparagus	
SLOW ROASTED PRIME RIB	12oz. 42 16oz. 51
Creamy Horseradish & Au Jus* 	
PETITE FILET MIGNON	6oz. 42
Black Angus, Center-Cut* 	
STEAK DIANE	38
Filet Mignon Medallions, Cognac Cream, Smashed Fingerling Potatoes, Grilled Asparagus*	
CHICKEN PICCATA	26
Lemon Caper Butter, Jasmine Rice, Local Green Beans	
ROASTED EGGPLANT RAGU	28
Slow Roasted Eggplant, Rich Tomato Gravy, Honey Whipped Ricotta, Basil Pesto, Fresh Spaghetti 	

STEAK TEMPERATURES

Rare - Cool Red Center | Medium Rare - Warm Red Center
Medium - Pink Warm Center | Medium Well - Pink Hot Center

SIDES

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

PRIME ADDITIONS (a la carte)

Grilled Asparagus **12**, Garlic Sautéed Spinach **10**
Sautéed Exotic Mushrooms **14**, Crab Stuffing **19**
Grilled Jumbo Shrimp (4 pcs.) **16**, Tristan Lobster Tail **48**

 = VEGETARIAN  = GLUTEN FREE