



PRIME CATCH

WATERFRONT DINING

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

LUNCH MENU

11:00AM-3:30PM
Mon.-Sun.

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.

Signature Entrées

- SEARED LOCAL MAHI**28
With Shrimp, Coconut-Jasmine Rice, Thai Cabbage Slaw
- PARADISE SHRIMP**22
Lightly Fried, Served over Coconut Black Forbidden Rice,
Tropical Papaya Salsa, Saffron Orange-Butter
- STEAK DIANE**.....28
Filet Mignon Medallions, Cognac Cream, Smashed Fingerling Potatoes,
Grilled Asparagus *
- SNAPPER FRANÇAISE**34
Egg Batter, Sautéed with Lemon, White Wine, Shallots & Capers
- COCONUT CRUSTED HALIBUT**28
Lightly Fried, Mango Sweet & Sour Sauce, Asian Pear Slaw,
Steamed Jasmine Rice
- MISO-GLAZED SALMON**.....28
Edamame Succotash, Grilled Corn, Red Onions, Heirloom Tomatoes,
Watermelon Radish
- GRILLED SWORDFISH**32
Jumbo Lump Crab, Seasonal Root Vegetables, Charred Tomato Hollandaise
- CLASSIC FISH & CHIPS**.....25
Fresh Atlantic Cod, Lemon Caper Tartar, Malt Vinegar, French Fries
- ROASTED EGGPLANT RAGU**.....18
Slow Roasted Eggplant, Rich Tomato Gravy, Honey Whipped Ricotta,
Basil Pesto, Fresh Spaghetti

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**34
- FLORIDA MAHI**28
- GULF STREAM SWORDFISH**28
- ATLANTIC SALMON**27
- SEA SCALLOPS**32

Sandwiches

- MAHI RUEBEN**.....27
Toasted Marble Rye, Melted Gruyère Cheese,
Prime-Island Dressing, Coleslaw
 - MEDITERRANEAN CHICKEN**19
Grilled 6 oz. Breast, Tomato, Roasted Red Pepper Relish, Arugula,
Balsamic Drizzle and Garlic Aioli, Brioche Bun
 - FRENCH DIP**25
Shaved Prime Rib, Prepared Medium Rare, Served with Au Jus*
 - BAJA MAHI TACOS**.....28
Grilled Mahi, Flour Tortillas, Thai Slaw, Pico de Gallo, Chili Crema
 - STEAK BURGER**19
Half-Pound Premium Ground Chuck*
 - MAINE LOBSTER ROLL**44
Grilled Split Top Bun, Shelled Lobster, Old Bay Mayo
- Add \$1 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 Green Salad 7,
Jasmine Rice 7, Coleslaw 7, Fresh Fruit 7

PRIME ADDITIONS (a la carte)

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

= VEGETARIAN = GLUTEN FREE