

Cocktails

MERMAID MARTINI.....16

Grey Goose Vodka, Lavendar Syrup, Lycee Liqueur, Lemon Juice, Fresh Orchid Garnish

DRAGON FRUIT MOJITO15

Bacardi Light Rum, Fresh Dragon Fruit, Fresh Muddled Mint & Lime

STRAWBERRY LEMONADE.....14

Tito's Handmade Vodka, Lemonade, Fresh Strawberry Puree, Splash Soda

RHUMBA PUNCH.....14

Bacardi Cuatro Rum, Coconut Syrup, Island Juices

ORANGE CREAMSICLE15

Served Frozen, Orange Cream, Stoli Vanilla, Splash of Grand Marnier, Whipped Cream

KEY LIME PIE MARTINI.....15

Stoli Vanilla Vodka, Licor 43, Key Lime Liqueur, Graham Cracker Crumble

PINEAPPLE DOLE15

House-Made Pineapple-Infused Vodka, Served Chilled Up in a Martini Glass

ESPRESSO MARTINI..... 16

Choice of: Stoli Vanilla Vodka or Espresso Tequila, Mr. Black Espresso Liqueur, Bailey's Irish Cream & Fresh Espresso Coffee

WATERMELON MARGARITA.....15

Tanteo Jalapeño Tequila, Agave, Fresh Watermelon, Smoked Salt

PATRON PERFECT MARGARITA.....16

Patron Reposado Tequila, Orange Liqueur, Splash Fresh Lemon & Lime Juice

TOP-SHELF OLD FASHIONED18

Basil Hayden Bourbon, Bitters, Simple Syrup, Orange Peel, Dirty Cherry

BOURBON SIDECAR.....16

Woodford Reserve, Cointreau, Fresh Lemon, Demerara Syrup & Burnt Orange

Wines By the Glass

SPARKLING

J. Roget, Brut, California 10 / 36

D.O. Cava, Brut, Spain, Split 10

Prosecco, Brut, Mionetto, Italy, Split 11

Prosecco, Rosé, Lunetta, Italy, Split 11

Prosecco, Brut, Villa Sandi, Il Fresco, Venetto, Italy, (1/2 Bottle) 19

Louis Roederer, Champagne, France, N.V. (1/2 Bottle) 58

CHARDONNAY

House Chardonnay 10

Kendall-Jackson, Vintner's Reserve, California 12 / 42

Chalk Hill, Russian River Valley, California 13 / 48

Sonoma-Cutrer, Russian River Ranches, Sonoma, CA 15 / 54

Simi, Sonoma County, California (1/2 Bottle) 19

PINOT GRIGIO

House Pinot Grigio 10

Ruffino, Delle Venezie, Italy 12 / 39

Santa Margherita, Alto Adige, Italy 15 / 56

A to Z Pinot Gris, Oregon (1/2 Bottle) 18

SAUVIGNON BLANC

House Sauvignon Blanc 10

Oyster Bay, Marlborough, New Zealand 11 / 38

Kim Crawford, Marlborough, New Zealand 13 / 48

Duckhorn, Napa Valley, California 15 / 56

Jacques Dumont, Sancerre, Loire, France 18 / 68

Chat. Ste. Michelle, Columbia Valley, WA (1/2 Bottle) 19

INTERESTING WHITES

Rosé, Jean-Luc Columbo, Provence, France 10 / 36

Rosé, Whispering Angel, Côtes de Provence, France 14 / 52

Rosé, Hampton Water Languedoc, France (1/2 bottle) 24

Moscato, Sicily, Italy 10 / 36

Albariño, Martin-Codax, Rias Baixas, Spain 11 / 38

Riesling, Essence, Mosel, Germany 10 / 36

Prime Catch - Winner



PINOT NOIR

Hahn, Monterey, California 11 / 38

Meiomi, Monterey/Santa Barbara, California 12 / 46

Belle Glos, Clark & Telephone, Santa Maria Valley, CA 15 / 58

Elouan, Willamette Valley, Oregon (1/2 Bottle) 20

INTERESTING REDS

Blend, Pessimist, Daou Vineyards, Paso Robles, CA 12 / 44

Malbec, Altos del Plata, Mendoza, Argentina 10 / 36

Merlot, Markham, California 11 / 38

Chianti Classico, Querceta, Tuscany, Italy (1/2 Bottle) 22

CABERNET SAUVIGNON

House Cabernet Sauvignon 10

Josh Cellars, California 11 / 38

J. Lohr, Seven Oaks, Paso Robles, California 12 / 44

Quilt, Napa Valley, California 17 / 64

Beringer, Knights Valley, California (1/2 Bottle) 18

Justin, Paso Robles, California (1/2 Bottle) 26

Prime Weekly

SUNDAY BRUNCH: 11:00AM to 3:00PM. Enjoy our Special Brunch Menu every Sunday.

Live Music from Noon to 3pm on the Patio.

25% off bottles of champagne 11:00AM to 3PM

MONDAY MAINE LOBSTER NIGHT: Steamed Lobster Dinners Discounted \$5⁰⁰ All Night.

Every Monday from 4pm to Close.

TUESDAY LIVE MUSIC NIGHT: 6PM to 9PM on the Patio.

WEDNESDAY PRIME RIB NIGHT: Slow Roasted 10oz. Prime Rib Dinners, Discounted All Night.

THURSDAY OYSTER NIGHT: \$2.00 Fresh Blue Point Oysters on the Half Shell.

Live Music from 6:00pm to 9:00pm on the Patio

HAPPY HOUR MONDAY TO FRIDAY:

3PM to 6PM at all bars. \$2.00 Off All Alcoholic Beverages; Special Bar Bites Menu - 25% Off