

Appetizers

TUNA POKE BOWL	26
Ahi Tuna, Poke Sauce, House Sushi Rice, Avocado Purée, Cucumber, Radish, Togarashi Chips*	
GRILLED SPANISH OCTOPUS	26
Patatas Bravas, Aioli, Smoked Paprika, Arugula	
KATAIFI-CRUSTED JUMBO LUMP CRAB CAKE	24
BBQ Beurre Blanc, Pickled Slaw	
SHRIMP AGUACHILE “CEVICHE”	18
Served with Fresh Tortilla Chips	
STEAMED MUSSELS	19
Thai Curry, Kaffir Lime, Herb Oil, Fresh Grilled Baguette	
HOUSE SMOKED WAHOO DIP	19
Crispy Garlic Flatbread, Mixed Pickles, Charred Lemon	
BABY ZUCCHINI FRIES	17
Marinara, Garlic Aioli, Pecorino Romano Cheese	
FRIED CALAMARI ALLA VODKA	19
Classic Vodka Sauce, Pecorino Cheese, Fried Basil	
CRISPY THAI SHRIMP	17
Sweet Chili, Rice Paper, Scallions	

Raw Bar

SIGNATURE PRIME PLATTER	65
Six Jumbo Shrimp, Six Blue Point Oysters, Shrimp Aguachile “Ceviche,” Small Tuna Poke. Add: Tristan Tail, \$48 	
CLASSIC SHRIMP COCKTAIL	20
Grilled Lemon, Cocktail Sauce 	
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 9	Bowl 11
Old Cape Cod Recipe		
BLUE CRAB BISQUE	Cup 12	Bowl 14
Classically Prepared, Aged Sherry		
ONION SOUP	14	
Topped with Crostini & Bubbling Gruyère Cheese		

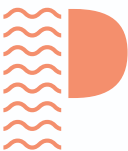
Salads

SUMMER SALAD	21
Kale and Spinach, Dried Cranberries, Apple, Almonds, Orange Segments, Manchego Cheese, Poppy-Seed Vinaigrette 	
PRIME THAI SALAD	19
Baby Gem Lettuce, Savoy Cabbage, Herbs, Avocado, Pineapple, Roasted Peanuts, Chili Lime Vinaigrette  	
BEETS & GREENS	22
Roasted Baby Beets, Honey Whipped House Ricotta, Hydroponic Greens, Florida Orange, Candied Pecans  	
CLASSIC CAESAR	18
House Recipe, Topped with Anchovies	

Add Chicken \$11, Shrimp \$12, Mahi \$14, Salmon \$14, 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:
Mon.-Thurs.. 4pm-9pm
Fri.-Sat. 4pm-10pm

Signature Fish

HONEY ALMOND ROASTED SNAPPER	44
Florida Orange Beurre Blanc, Crispy Smashed Fingerling Potatoes, Grilled Asparagus	
BEER BATTERED FISH & CHIPS	29
Fresh Atlantic Cod, Lemon Caper Tartar, Malt Vinegar, French Fries	
SEARED LOCAL MAHI	38
With Shrimp, Coconut-House Rice, Thai Cabbage Slaw 	
SUMMER SALMON	39
Scottish Waters – Succotash, Zucchini, Squash, Red Onions, Heirloom Tomatoes, Watermelon Radish, Fire-Roasted Red Pepper Coulis	
COCONUT CRUSTED HALIBUT	39
Lightly Fried, Mango Sweet & Sour Sauce, Asian Pear Slaw, Steamed House Rice	
GRILLED SWORDFISH	43
Jumbo Lump Crab, Seasonal Root Vegetables, Charred Tomato Hollandaise	

Simply Prepared Seafood

Served with Local Green Beans, Root Vegetables & House Rice
Cooking Choice: Grilled, Blackened, or Broiled
Sauce Choice: Champagne Butter, Soy Sesame, or Sweet Thai Chili

YELLOWTAIL SNAPPER	44
FLORIDA MAHI	38
GULF STREAM SWORDFISH	43
SCOTTISH SALMON	39
SEA SCALLOPS	42

Seafood

PRIME MIXED GRILL	54
Half Tristan Lobster Tail, Jumbo Shrimp, Sea Scallops, Grilled Asparagus, Garlic Herb Butter	
PARADISE SHRIMP	29
Lightly Fried, Served over Coconut Black Forbidden Rice, Tropical Papaya Salsa, Saffron Orange-Butter	
FLORIDA BOUILLABAISSE	34
Local Fish, Shrimp, Mussels, Fingerling Potatoes, Grilled Sweet Corn in a Seafood Fennel Broth. Add: Baked Tristan Lobster Tail... \$48	
LIVE MAINE LOBSTERS	MP
1.50 or 2.0 lb. Steamed Unless Otherwise Specified, Choice of Side. Add: Oven-Broiled \$5 Lump Crab Stuffing \$19	
TRISTAN LOBSTER TAIL	58
Lemon Wedge & Drawn Butter, Choice of Side 	

Land

SLOW ROASTED PRIME RIB	12oz. 42 16oz. 52
Creamy Horseradish & Au Jus*, Choice of Side*	
NEW YORK STRIP	64
Certified Prime, 12 oz. Cut, Pomme Purée, Roasted Baby Carrots, Bordelaise Sauce, White Pearl Onions	
PETITE FILET MIGNON	6oz. 42
Black Angus, Center-Cut, Choice of Side*	
STEAK DIANE	38
Filet Mignon Medallions, Cognac Cream, Smashed Fingerling Potatoes, Grilled Asparagus*	
CHICKEN MILANESE	26
Crispy Fingerling Potatoes, Cherry Tomato, Arugula, Shaved Parmesan Cheese, Lemon Capers, Beurre Blanc	
VEGAN LASAGNA	28
Slow-Roasted Eggplant, Rich Mushroom-Tomato Gravy, Vegan Mozzarella, Pesto, Marinara, Tofu Ricotta, Gluten-Free Pasta	 

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**,
Steamed House Rice **7**, Coleslaw **7**, Fresh Fruit **7**

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