Appetizers
TUNA POKE BOWL
GRILLED SPANISH OCTOPUS26 Patatas Bravas, Aioli, Smoked Paprika, Arugula
KATAIFI-CRUSTED JUMBO LUMP CRAB CAKE24 BBQ Beurre Blanc, Pickled Slaw
SHRIMP AGUACHILE "CEVICHE"
STEAMED MUSSELS
HOUSE SMOKED WAHOO DIP
BABY ZUCCHINI FRIES
FRIED CALAMARI ALLA VODKA
CRISPY THAI SHRIMP
Raw Bar
SIGNATURE PRIME PLATTER
CLASSIC SHRIMP COCKTAIL
DAILY SPECIALTY OYSTERS24 Half-Dozen, On the Half Shell*
BLUE POINT OYSTERS
OYSTER SHOOTER
Soups
NEW ENGLAND CLAM CHOWDERCup 9 Bowl 11 Old Cape Cod Recipe
BLUE CRAB BISQUECup 12 Bowl 14 Classically Prepared, Aged Sherry
ONION SOUP
Salads
POWER SALAD21

POWER SALAD21
Baby Kale, Edamame, House-Made Hummus, Sunflower Seeds, Quinoa,
Heirloom Baby Tomatoes, Pickled Onion, Carrot, Balsamic Vinaigrette 🌒
PRIME THAI SALAD19
Baby Gem Lettuce, Savoy Cabbage, Herbs, Avocado, Pineapple,
Roasted Peanuts, Chili Lime Vinaigrette 🕡 残
BEETS & GREENS22
Roasted Baby Beets, Honey Whipped House Ricotta,
Hydroponic Greens, Florida Orange, Candied Pecans 🕡 🞘
CLASSIC CAESAR18
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.



Boynton Beach, FL 33435

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

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561-737-8822

SEARED LOCAL MAHI2
With Shrimp, Coconut-House Rice, Thai Cabbage Slaw 👏
PARADISE SHRIMP2
Lightly Fried, Served over Coconut Black Forbidden Rice,
Tropical Papaya Salsa, Saffron Orange-Butter
STEAK DIANE2
Filet Mignon Medallions, Cognac Cream, Smashed Fingerling Potatoes, Grilled Asparagus*
SNAPPER FRANÇAISE3
Egg Batter, Sautéed with Lemon, White Wine, Shallots & Capers
COCONUT CRUSTED HALIBUT2
Lightly Fried, Mango Sweet & Sour Sauce, Asian Pear Slaw,
Steamed House Rice
SUMMER SALMON2
Scottish Waters – Succotash, Zucchini, Squash, Red Onions,
Heirloom Tomatoes, Watermelon Radish, Fire-Roasted Red Pepper Coulis
GRILLED SWORDFISH3
Jumbo Lump Crab, Seasonal Root Vegetables, Charred Tomato Hollandais
BEER BATTERED FISH & CHIPS2
Fresh Atlantic Cod, Lemon Caper Tartar, Malt Vinegar, French Fries
VECANIACACNA

Simply Prepared Seafood &

Pesto, Marinara, Tofu Ricotta, Gluten-Free Pasta

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	35
FLORIDA MAHI	
GULF STREAM SWORDFISH	32
SCOTTISH SALMON	28
SEA SCALLOPS	

Sandwiches

KEY WEST BLACKENED MAHI Lightly Blackened, House Pickle Mix, Shredded Lettuce, Prime Tartar, Brioche Bun		27
MARINATED CRISPY CHICKEN PESTO		19
Breaded 6 oz. Breast, Fresh Mozzarella, Pesto, Arugula, Cia	batta Bread	
FRENCH DIP		25
Shaved Prime Rib, Prepared Medium Rare, Served with Au	ı Jus*	***
BAJA MAHI TACOS		28
Grilled Mahi, Flour Tortillas, Jicama Slaw, Mango Pico, Baja	Aioli,	
Avocado Crema, Cotija Cheese		
SMASH BURGER		22
Double 4 oz. Smashed Patties, Shredded Lettuce, Carame Pickles, American Cheese, Secret Sauce, Brioche Bun, Cho		

MAINE LOBSTER ROLL44

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

Grilled Split Top Bun, Shelled Lobster, Old Bay Mayo

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