

Cocktails

- BLUEBERRY LEMON DROP.....15**
Stoli Blue Vodka, House Berry Syrup,
Lemon Juice, Sugar Rim
- 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 MARTINI15**
Stoli Vanilla Vodka, Licor 43, Key Lime Liqueur,
Graham Cracker Crumble
- PINEAPPLE DOLE.....15**
House-Made Pineapple-Infused Vodka,
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 **11 / 36**
Chandon, Brut, California, Split **15**
Segura Viudas, Brut, Spain, Split **11**
Prosecco, Brut, Mionetto, Italy, Split **12**
Prosecco, **Rosé**, Lunetta, Italy, Split **12**
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 **11**
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 **11**
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 **11**
Oyster Bay, Marlborough, New Zealand **12 / 42**
Kim Crawford, Marlborough, New Zealand **14 / 52**
Duckhorn, Napa Valley, California **15 / 56**
Sancerre, Loire, France **18 / 68**
Chat. Ste. Michelle, Columbia Valley, WA (1/2 Bottle) **19**

- INTERESTING WHITES**
Rosé, Jean-Luc Columbo, Provence, France **11 / 38**
Rosé, Whispering Angel, Côtes de Provence, France **14 / 52**
Rosé, Hampton Water Languedoc, France (1/2 bottle) **24**
Moscato, Sicily, Italy **11 / 38**
Albariño, Martin-Codax, Rias Baixas, Spain **11 / 38**
Riesling, Essence, Mosel, Germany **11 / 38**

PRIME CATCH
WINNER

Wine Spectator
AWARD OF EXCELLENCE
2025

- 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**
Malbec, Altos del Plata, Mendoza, Argentina **11 / 38**
Merlot, Markham, California **11 / 38**
Blend, Pessimist, Daou Vineyards, Paso Robles, CA **12 / 44**
Chianti Classico, Ruffino, Tuscany, Italy (1/2 Bottle) **24**

- CABERNET SAUVIGNON**
House Cabernet Sauvignon **11**
Josh Cellars, California **12 / 42**
J. Lohr, Seven Oaks, Paso Robles, California **14 / 48**
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 2:00PM**
Special Brunch Menu plus Regular Lunch Menu
25% off bottles of champagne 11:00AM to 2:00PM
Live Music from Noon to 3:00PM on the Patio
- MONDAY – MAINE LOBSTER NIGHT**
Steamed Lobster Dinners Discounted \$5, 4pm to Close
\$10-\$20 Off Featured Summer Wines
- TUESDAY – GROUPER NIGHT**
Fresh Florida Grouper Every Tuesday Night
\$10-\$20 Off Featured Summer Wines
- WEDNESDAY – PRIME RIB NIGHT**
Discounted 10 oz. Prime Rib Every Wednesday Night
\$10-\$20 Off Featured Summer Wines
- THURSDAY – OYSTER NIGHT**
\$2.00 Fresh Blue Point Oysters on the Half Shell.
\$10-\$20 Off Featured Summer Wines
- HAPPY HOUR – MONDAY TO FRIDAY**
3PM to 6PM at all bars. \$2.00 Off All Alcoholic Beverages; Special Bar Bites Menu - 25% Off