

Appetizers

TUNA POKE BOWL	26
Ahi Tuna, Poke Sauce, House Sushi Rice, Avocado Purée, Cucumber, Radish, Togarashi Chips*	
CHAR-GRILLED MEDITERRANEAN OCTOPUS	26
Aji Amarillo, Aji Verde, Smashed Fingerlings, Baby Arugula GF	
KATAIFI-CRUSTED JUMBO LUMP CRAB CAKE	26
BBQ Beurre Blanc, Pickled Slaw	
SHRIMP AGUACHILE “CEVICHE”	18
Served with Fresh Tortilla Chips GF	
HOUSE SMOKED WAHOO DIP	21
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 Romano Cheese, Fried Basil	
CRISPY THAI SHRIMP	18
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 GF	
CLASSIC SHRIMP COCKTAIL	20
Grilled Lemon, Cocktail Sauce GF	
DAILY SPECIALTY OYSTERS	24
Half-Dozen, On the Half Shell* GF	
BLUE POINT OYSTERS	21
Half-Dozen, Long Island Sound* GF	
OYSTER SHOOTER	12
Blue Point Oyster served with Tito’s Handmade Vodka* or Tanteo Jalapeño Tequila, Bloody Mary Style* GF	

Soups

NEW ENGLAND CLAM CHOWDER	Cup 10 Bowl 12
Old Cape Cod Recipe	
BLUE CRAB BISQUE	Cup 12 Bowl 14
Classically Prepared, Aged Sherry	
ONION SOUP	14
Topped with Crostini & Bubbling Gruyère Cheese	

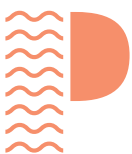
Salads

PETITE ICEBERG WEDGE	18
Avocado, Bacon Bits, Pickled Red Onion, Baby Heirloom Tomatoes, Pangrattato, Green Goddess Dressing V	
PRIME THAI SALAD	19
Baby Gem Lettuce, Savoy Cabbage, Herbs, Avocado, Pineapple, Roasted Peanuts, Chili Lime Vinaigrette V GF	
BEETS & GREENS	22
Roasted Baby Beets, Honey Whipped House Ricotta, Hydroponic Greens, Florida Orange, Candied Pecans V GF	
CLASSIC CAESAR	18
House Recipe, Topped with Anchovies	
Add Chicken \$11, Shrimp \$12, Mahi \$14, Salmon \$14, to Any Salads Above.	

BEFORE PLACING YOUR ORDER,
PLEASE INFORM US OF ANY FOOD ALLERGIES

***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.-Thu. 4pm-9:30pm
Fri.-Sat. 4pm-10pm

Signature Fish

HONEY ALMOND ROASTED SNAPPER	46
Florida Orange Beurre Blanc, Crispy Smashed Fingerling Potatoes, Grilled Asparagus	
COCONUT CRUSTED HALIBUT	41
Lightly Fried, Mango Sweet & Sour Sauce, Asian Pear Slaw, Steamed House Rice	
SEARED LOCAL MAHI	38
With Shrimp, Coconut-House Rice, Thai Cabbage Slaw GF	
SEARED SCOTTISH SALMON	39
Roasted Sweet Potato and Grilled Corn Hash, Finished with Citrus Beurre Blanc and Pickled Red Onion GF	
GRILLED SWORDFISH	43
Jumbo Lump Crab, Seasonal Root Vegetables, Charred Tomato Hollandaise	
BEER BATTERED FISH & CHIPS	29
Fresh Atlantic Cod, Lemon Caper Tartar, Malt Vinegar, French Fries	

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 GF	46
FLORIDA MAHI GF	38
GULF STREAM SWORDFISH GF	43
SCOTTISH SALMON GF	39
SEA SCALLOPS GF	42

Seafood

PRIME MIXED GRILL	56
Half Tristan Lobster Tail, Jumbo Shrimp, Sea Scallops, Grilled Asparagus, Garlic Herb Butter GF	
PARADISE SHRIMP	28
Lightly Fried, Served over Coconut Black Forbidden Rice, Tropical Papaya Salsa, Saffron Orange-Butter	
FLORIDA BOUILLABAISSE	34
Local Fish, Shrimp, Clams, Fingerling Potatoes, Grilled Sweet Corn in a Seafood Fennel Broth GF	
With Baked Tristan Lobster Tail... \$82	
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 GF	
MAINE LOBSTER ROLL	46
Grilled Split Top Bun, Shelled Lobster, Old Bay Mayo	

Land

SLOW ROASTED PRIME RIB	12oz. 45 16oz. 55
Creamy Horseradish & Au Jus*, Choice of Side* GF	
NEW YORK STRIP	65
Certified Prime, 12 oz. Cut, Pomme Purée, Roasted Baby Carrots, Bordelaise Sauce, White Pearl Onions* GF	
PETITE FILET MIGNON	42
Black Angus, 6 oz., Center-Cut, Choice of Side* GF	
STEAK DIANE	38
Filet Mignon Medallions, Cognac Cream, Smashed Fingerling Potatoes, Grilled Asparagus* GF	
CHICKEN MILANESE	28
Crispy Fingerling Potatoes, Cherry Tomato, Arugula, Shaved Parmesan Cheese, Lemon Beurre Blanc, Fried Capers	
VEGAN LASAGNA	28
Slow-Roasted Eggplant, Rich Mushroom-Tomato Gravy, Vegan Mozzarella, Pesto, Marinara, Tofu Ricotta, Gluten-Free Pasta V GF	

STEAK TEMPERATURES

Rare - Cool Red Center | Medium Rare - Warm Red Center
Medium - Pink Warm Center | Medium Well - Pink Hot Center

SIDES

French Fries **8**, Sweet Potato Fries **8**, Whipped Potatoes **8**, Broccoli **8**
Crispy Smashed Fingerling Potatoes **8**, Steamed House Rice **8**, Coleslaw **8**

PRIME ADDITIONS (a la carte)

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

V = VEGETARIAN **GF** = GLUTEN FREE