

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	

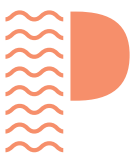
Salads

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

LUNCH
MENU

11:00AM-3:45PM
Mon.-Sun.

Signature Entrées

SEARED LOCAL MAHI	29
With Shrimp, Coconut-House Rice, Thai Cabbage Slaw	
PARADISE SHRIMP	24
Lightly Fried, Served over Coconut Black Forbidden Rice, Tropical Papaya Salsa, Saffron Orange-Butter	
STEAK DIANE	28
Filet Mignon Medallions, Cognac Cream, Smashed Fingerling Potatoes, Grilled Asparagus* GF	
SNAPPER FRANÇAISE	35
Egg Batter, Sautéed with Lemon, White Wine, Shallots & Capers, Local Green Beans and Steamed Rice	
COCONUT CRUSTED HALIBUT	29
Lightly Fried, Mango Sweet & Sour Sauce, Asian Pear Slaw, Steamed House Rice	
SEARED SCOTTISH SALMON	28
Roasted Sweet Potato and Grilled Corn Hash, Finished with Citrus Beurre Blanc and Pickled Red Onion GF	
GRILLED SWORDFISH	32
Jumbo Lump Crab, Root Vegetables, Charred Tomato Hollandaise GF	
BEER BATTERED FISH & CHIPS	25
Fresh Atlantic Cod, Lemon Caper Tartar, Malt Vinegar, French Fries	
VEGAN LASAGNA	21
Slow-Roasted Eggplant, Rich Mushroom-Tomato Gravy, Vegan Mozzarella, Pesto, Marinara, Tofu Ricotta, Gluten-Free Pasta	

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	35
FLORIDA MAHI	29
GULF STREAM SWORDFISH	32
SCOTTISH SALMON	28
SEA SCALLOPS	32

Sandwiches

MAINE LOBSTER ROLL	46
Grilled Split Top Bun, Shelled Lobster, Old Bay Mayo	
KEY WEST BLACKENED MAHI	27
Lightly Blackened, House Pickle Mix, Shredded Lettuce, Prime Tartar, Brioche Bun	
MARINATED CRISPY CHICKEN PESTO	19
Breaded 6 oz. Breast, Fresh Mozzarella, Pesto, Arugula, Ciabatta Bread	
FRENCH DIP	25
Shaved Prime Rib, Prepared Medium Rare, Served with Au 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, Caramelized Onion, Pickles, American Cheese, Secret Sauce, Brioche Bun, Choice of Side*	

SIDES

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

PRIME ADDITIONS (a la carte)

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

V = VEGETARIAN **GF** = GLUTEN FREE