

# Raw Bar

CRAB COCKTAIL 28

LOBSTER COCKTAIL 28

SHELLFISH TOWER 100/185

JUMBO SHRIMP COCKTAIL 38

OYSTERS ON THE HALF SHELL 21

TUNA TARTARE

baby heirloom tomatoes, pickled shallots, toasted brioche, kalamata olive mousse 28

## Starters

FLORIDA CURRIED CORN CHOWDER hazelnuts, crème fraiche, chili oil 17

PRIME BEEF CARPACCIO salsa verde, togarashi aioli, grilled sourdough crumble, shaved parmesan 30

JUMBO LUMP CRAB CAKE chili garlic aioli, pickled fennel, shaved apple 26

CAESAR, crispy romaine, white anchovy, parmesan cheese, croutons 20

BABY ICEBERG point reyes crumbles, crispy shallots, baby heirloom tomatoes, smoked bacon 21

WATERCRESS manchego, marcona almonds, preserved mango, roasted garlic vinaigrette 19

OCTOPUS edamame hummus, black olive, french feta, daikon radish 24

BABY BEET SALAD whipped feta, avocado mousse, roasted pistachios 20

## Entrees

TWIN LOBSTER TAIL FOR TWO crab dynamite, grilled lemon, beurre monte MP

PAN ROASTED HALF CHICKEN charred spring onions, baby heirloom carrots, citrus salsa verde 38

MAINE DIVER SCALLOPS roasted turnips, fennel, white fish 44

BIG GLORY BAY KING SALMON blistered asparagus, spiced carrot puree, harissa vinaigrette 50

MISO GLAZED SEA BASS mushrooms, baby bok choy, yuzu dashi broth 50

BUTTER POACHED LOBSTER risotto, charred lemon MP

Jorge Negron - Executive Chef

# Steaks

10oz PRIME FILET MIGNON 79

16oz 45 DAY PRIME DRY AGED NY STRIP 74

22oz 45 DAY PRIME DRY AGED BONE-IN RIBEYE 95

28oz 45 DAY PRIME DRY AGED PORTERHOUSE 110

8oz AUSTRALIAN WAGYU FILET MIGNON 90

10oz AUSTRALIAN WAGYU SKIRT STEAK 68

JAPANESE CERTIFIED A5 KOBE NY STRIP MP per oz (3oz min)

38oz 45 DAY DRY AGED LONG BONE PRIME TOMAHAWK RIBEYE 210

RARE cool red center MEDIUM RARE warm red center MEDIUM hot red center  
MEDIUM WELL slightly pink center, mostly cooked through WELL DONE no color, cooked

## Additions

BLACK TRUFFLE CRUST 18 ROASTED BONE MARROW 15 SEARED FOIE GRAS 22

POINT REYES BLEU CHEESE 10 JUMBO LUMP CRAB "OSCAR" 22

7oz COLD WATER LOBSTER TAIL 42

## Sauces

BÉARNAISE • BORDELAISE • AU POIVRE • CHIMICHURRI 5

## Sides

WHIPPED POTATOES

butter, chives 14

STEAK FRIES

duck fat, tarragon, shallots 15

CREAMED SPINACH

parmesan, tarragon 14

TRUFFLE WHIPPED POTATOES

truffle carpaccio, truffle oil 20

TATER TOTS

chives, cracked black pepper 14

CHARRED BROCCOLINI

pickled shallots, lemon vinaigrette 14

GRILLED ASPARAGUS

sauce gribiche 14

ROASTED MUSHROOMS

tsuyu, scallions 14

BEEF RISOTTO

shaved parmesan, roasted beets 14

FRIED CAULIFLOWER

herbs, crispy quinoa, barrel aged dressing 14

LOBSTER MAC & CHEESE

maine lobster, three cheese blend, brandy cream 28

Deniz Akyuz - General Manager

# Desserts

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## **VANILLA BEAN CRÈME BRÛLÉE 17**

Pistachio, Apricot and Almond Biscotti

## **COFFEE GOURMAND 16**

Cappuccino Cremeux, Mocha Sauce,  
Whipped Espresso, Latté Panna Cotta,  
Rocher Crumble

## **PRIME TRIPLE CHOCOLATE LAYERED CAKE 17**

Gluten Free Cake, Chocolate Mousse  
Chocolate Sauce

## **CINNAMON-LIME CHEESECAKE 16**

Banana-Lime Jelly, Caramel Glaze

## **KEY LIME PIE 16**

Meringue, Raspberry, Crystalized Basil

## **GELATO & SORBET 8**

Daily Selection

# Caffeine

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## **FRENCH PRESS COFFEE**

Small 6

Large 11

## **ESPRESSO 6**

## **CAPPUCCINO/LATTE 7**

All prices subject to 20% service charge and applicable sales tax.