

Reservations
954.602.8331

Raw Bar

LOBSTER COCKTAIL 28

JUMBO SHRIMP COCKTAIL 38

OYSTERS ON THE HALF SHELL 21

SHELLFISH TOWER 100/185

Starters

SPICED BUTTERNUT SQUASH BISQUE roasted pumpkin seeds, sage infused crème fraiche, pumpkin seed oil 16

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

LOCAL SNAPPER CRUDO citrus cured snapper, charred oranges, pickled shallots, kalamansi jalapeno emulsion 25

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

BABY GEM CAESAR parmesan croutons, white anchovy 16

BABY ICEBERG buttermilk dressing, point Reyes crumbles, crispy shallots, baby heirloom tomatoes, smoked bacon 18

WATERCRESS manchego, marcona almonds, preserved mango, roasted garlic vinaigrette 16

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

BABY BEET SALAD whipped feta, avocado mousse, roasted pistachios 18

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 tempura maitake mushrooms, pickled shimeji mushrooms, honey mustard bacon cream 40

CRAB CRUSTED HALIBUT veracruz sauce, pickled baby heirloom tomatoes 48

ÕRA KING SALMON pink peppercorn beurre blanc, poached asparagus, shiitake mushroom chips 39

BUTTER POACHED LOBSTER lobster risotto, charred lemon MP

Rashaad Abdool - Executive Chef

Steaks

10oz PRIME FILET MIGNON 79

16oz PRIME BONE-IN FILET 87

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 AMERICAN WAGYU BAVETTE 62

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 11

TRUFFLE WHIPPED POTATOES
truffle carpaccio, truffle oil 16

GRILLED ASPARAGUS
sauce gribiche 12

WHOLE ROASTED CAULIFLOWER
smoked paprika aioli, za'atar, toasted
pepitas 14

STEAK FRIES
duck fat, tarragon, shallots 13

TATER TOTS
chives, cracked black pepper 12

ROASTED MUSHROOMS
tsuyu, scallions 14

CREAMED SPINACH
Parmesan bread crumbs 13

CHARRED BROCCOLINI
pickled shallots, lemon vinaigrette 12

KABOCHA SQUASH RISOTTO
shaved parmesan, roasted kabocha 14

LOBSTER MAC & CHEESE
maine lobster, three cheese blend, brandy
cream 28

DIPLOMAT
prime

Megan Vandebosch - General Manager

18% GRATUITY ADDED TO ALL ORDERS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. THERE IS A 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.