

DIPLOMAT PRIME

RAW BAR

OYSTERS*	30
Key Lime Mignonette, Lemon	
KEY WEST PINK SHRIMP COCKTAIL	34
House Cocktail Sauce, Lemon	
LOBSTER COCKTAIL	MP
Mustard Herb Marinade, Lemon	
KING CRAB	48
Remoulade, Mustard Sauce	
BLUE CRAB COCKTAIL	32
Chives, EVOO	
TUNA TARTARE*	28
Scallions, Sesame, Cucumber, Tomatoes, Chili, Nori	
PRIME CEVICHE*	30
Local Catch, Coconut-Ginger Leche de Tigre	

SEAFOOD EXPERIENCE

COASTAL PLATTER*	90
Shrimp, Oyster, Crab Cocktail	
GRAND PLATEAU*	185
Shrimp, Oyster, Crab Cocktail, Tuna Tartare, Crab Legs, Lobster	
CAVIAR SELECTION*	MP
Chef's Rotating Selection Chives, Lemon, Crème Fraiche, Onions, Biscuit "Blinis"	

STARTERS

BREAD SERVICE	10
House-Baked Rosemary Garlic Focaccia, Brown Butter Cronut, Honey Butter	
PRIME ONION SOUP	18
House Biscuit, Gruyere, Bone Marrow +22	
MAINE LOBSTER BISQUE	21
Cognac Foam, Lobster Tempura	
CRAB CAKES	28
Roasted Tomato Aioli, Fresh Greens, Corn	
SMOKE & MARROW*	38
Roasted Bone Marrow, Torched Wagyu Carpaccio, Shaved Truffles	
OCTOPUS	29
Lemon, Paprika, Chimichurri, Celery	
SEARED FOIE GRAS*	32
Kumquat Gelee, Pistachios, Sourdough	
OYSTER ROCKEFELLER*	30
Creamy Spinach, Bacon, Parmesan Crumbs	
HARVEST	24
Baby Heirloom Beets, Tomatoes, Orange Segments, Frisee, Black Walnut Vinaigrette, Cashew Cream	
CAESAR	22
Parmesan Croutons, Sweet Gem Lettuce, White Anchovies	
BOSTON WEDGE	25
Cabrales Blue Cheese, Crispy Shallots, Baby Heirloom Tomatoes, Serrano Ham, Cured Egg	
ENTRÉES	
CHICKEN ROULADE	38
Cauliflower Puree, Chanterelles, Pickled Mustard Seed, Thyme Jus	
SMOKED SHORT RIB	72
Gremolata, Cucumber, Carrots	
FAROE ISLAND SALMON*	55
Fl Corn "Grits", Blistered Tomatoes, Bacon	
CHEF'S CATCH OF THE DAY	MP
MAINE LOBSTER FRA DIAVOLO	MP
Pappardelle, Datil Pepper	
DP BURGER*	38
8oz Marrow Blend Patty, Foie Gras, Aged White American Cheese, Crispy Onions, Bacon, House Aioli	



Executive Chef: Jorge Negron | General Manager: Nicole Rotondaro

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.
ALL PRICES ARE SUBJECT TO A 20% GRATUITY CHARGE.

FROM THE BROILER

CLASSICS

10oz ANGUS FILET MIGNON*	83
12oz COLORADO LAMB RACK*	68

WAGYU

8oz AMERICAN WAGYU FILET MIGNON*	85
10oz AUSTRALIAN WAGYU SKIRT STEAK*	68
JAPANESE CERTIFIED WAGYU A5 NY STRIP* (3oz min)	MP
14oz AUSTRALIAN WAGYU NY STRIP*	92
45 DAY DRY AGED PRIME	
22oz PRIME DRY AGED BONE-IN RIBEYE*	96
28oz PRIME DRY AGED PORTERHOUSE*	120
38oz PRIME DRY AGED TOMAHAWK*	210

SIDES

WHIPPED POTATOES Butter, Chives	15
TRUFFLE WHIPPED POTATOES White Truffle Oil, Herbs, Black Truffle Crumbs	20
ROASTED ASPARAGUS Truffle Butter, Toasted Hazelnuts	16
FRIED CAULIFLOWER Fresh Herbs, Crispy Quinoa, Barrel Aged Dressing	15
HOUSE FRIES Duck Fat, Tarragon, Shallots	15
CRISPY POTATOES Roasted Peppers, Garlic Aioli	16
ROASTED MUSHROOMS Umami Broth, Scallions	16
CREAMED SPINACH Parmesan, Tarragon	15
CHARRED BROCCOLINI Pickled Shallots, Lemon Vinaigrette	15
LOBSTER MAC & CHEESE Maine Lobster, Three Cheese Blend	28

ADDITIONS

TRUFFLE CRUST • 18 | ROASTED BONE MARROW • 15
 SEARED FOIE GRAS • 24 | LOBSTER TAIL • MP
 CABRALES BLEU CHEESE • 10 | CRAB OSCAR • 22

SAUCES 5

BÉARNAISE | BORDELAISE | AU POIVRE | CHIMICHURRI

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