

# DIPLOMAT

## PRIME

### RAW BAR

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

### SEAFOOD EXPERIENCE

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

### STARTERS

|   |    |
|---|----|
| <b>PRIME ONION SOUP</b>                                       | 18 |
| House Biscuit, Gruyere, Bone Marrow +22                       |    |
| <b>MAINE LOBSTER BISQUE</b>                                   | 21 |
| Cognac Foam, Lobster Tempura                                  |    |
| <b>CRAB CAKES</b>   | 28 |
| Roasted Tomato Aioli, Fresh Greens, Corn                      |    |
| <b>SMOKE &amp; MARROW*</b>                                    | 38 |
| Roasted Bone Marrow, Torched Wagyu Carpaccio, Shaved Truffles |    |
| <b>OCTOPUS</b>  | 29 |
| Lemon, Paprika, Chimichurri, Celery                           |    |
| <b>SEARED FOIE GRAS*</b>                                      | 32 |
| Kumquat Gelee, Pistachios, Sourdough                          |    |
| <b>OYSTER ROCKEFELLER*</b>                                    | 30 |
| Creamy Spinach, Bacon, Parmesan Crumbs                        |    |

|  |    |
|--|----|
| <b>HARVEST</b>   | 24 |
| Baby Heirloom Beets, Tomatoes, Orange Segments, Frisee, Black Walnut Vinaigrette, Cashew Cream |    |
| <b>CAESAR</b>  | 22 |
| Parmesan Croutons, Sweet Gem Lettuce, White Anchovies  |    |
| <b>BOSTON WEDGE</b>  | 25 |
| Cabrales Blue Cheese, Crispy Shallots, Baby Heirloom Tomatoes, Serrano Ham, Cured Egg          |    |

### ENTRÉES

|  |    |
|--|----|
| <b>CHICKEN ROULADE</b>   | 38 |
| Cauliflower Puree, Chanterelles, Pickled Mustard Seed, Thyme Jus                                 |    |
| <b>SMOKED SHORT RIB</b>  | 72 |
| Gremolata, Cucumber, Carrots   |    |
| <b>FAROE ISLAND SALMON*</b>  | 55 |
| Fl Corn "Grits", Blistered Tomatoes, Bacon   |    |
| <b>CHEF'S CATCH OF THE DAY</b>   | MP |
| <b>MAINE LOBSTER FRA DIAVOLO</b>   | MP |
| Pappardelle, Datil Pepper  |    |
| <b>DP BURGER*</b>  | 38 |
| 8oz Marrow Blend Patty, Foie Gras, Aged White American Cheese, Crispy Onions, Bacon, House Aioli |    |



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