

# Raw Bar

CRAB COCKTAIL 28

LOBSTER COCKTAIL 30

SHELLFISH TOWER 100/185

KEY WEST PINK SHRIMP COCKTAIL 38

OYSTERS ON THE HALF SHELL 21

TUNA TARTARE

ginger, scallions, sesame, cucumber, heirloom baby tomatoes, nori crisp 29

## Starters

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

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

JUMBO LUMP CRAB CAKE chili garlic aioli, pickled fennel, shaved apple 28

CAESAR SALAD baby gem, parmesan crisp, fresh herbs, grana padano, boquerones 21

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

OYSTER ROCKEFELLER chef's daily oyster, herbed creamed spinach, bacon, parmesan 30

WATERCRESS manchego, marcona almonds, 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, beurre monte MP

PAN ROASTED CHICKEN romesco, fresnos, almonds 38

ROASTED MAINE DIVER SCALLOPS turnips, fennel, smoked 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 52

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 WAGYU NY STRIP MP per oz (3oz min)

38oz 45 DAY DRY AGED LONG BONE PRIME TOMAHAWK 210

## 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 15

TRUFFLE WHIPPED POTATOES

white truffle oil, herbs  
black truffle crumbs 20

FRIED CAULIFLOWER

fresh herbs, crispy quinoa  
barrel aged dressing 15

PATATAS BRAVAS

crispy potatoes, brava sauce  
garlic aioli 16

HOUSE FRIES

duck fat, tarragon, shallots 15

ROASTED MUSHROOMS

tsuyu, scallions 16

ROASTED ASPARAGUS

romesco, almond dukkah 16

CREAMED SPINACH

parmesan, tarragon 15

CHARRED BROCCOLINI

pickled shallots, lemon vinaigrette 15

LOBSTER MAC & CHEESE

maine lobster, three cheese blend 28

Carlos Moreno - General Manager