

PRIME

— ON THE GREEN —

 *gluten free*

RAW & CHILLED



EAST COAST OYSTERS ON THE HALF SHELL	(6) 18 / (12) 36
<i>mignonette, cocktail sauce, lemon</i>	
CLAMS ON THE HALF SHELL	(6) 12 / (12) 24
<i>mignonette, cocktail sauce, lemon</i>	
SHRIMP COCKTAIL	24
<i>horseradish cocktail sauce</i>	
POSEIDON'S TOWER	(serves 2-3) 85
<i>Maryland lump crab, Gulf shrimp, chilled lobster tails, East Coast oysters, littleneck clams, ahi tuna ceviche</i>	(serves 4-6) 130

STARTERS

 BILLIONAIRE'S ROE	99	LITTLE LUXURIES	29
<i>1 oz. Marky's Royal Osetra caviar, potato chips, crème fraîche, chives</i>		<i>3 classic Connecticut style lobster sliders, served hot & buttery</i>	
Make It Scandalous 115			
<i>2 extra dirty martinis</i>		 THE HOT VEGETARIAN	18
Make It Gilded 159		<i>charred Brussels sprouts, golden raisins, hot honey</i>	
<i>375 mL bottle of Veuve Clicquot serves approximately 3 glasses</i>			
THE SPICY SIREN	27	SWEET HEAT CALAMARI	21
<i>Blue Fin Tuna, sesame crust, soy, ginger, wasabi, sriracha mayo, Tajin wonton chips</i>		<i>salt & pepper calamari, Thai chili peppers, lime, scallions, sweet chili sauce</i>	
STREET HEAT EMPANADAS	20	PRIMED POTSTICKERS	21
<i>house made, stuffed with ground PRIME NY strip, ribeye & filet, sofrito, cheddar cheese, pico & spicy salsa</i>		<i>three lobster & three wagyu handmade dumplings</i>	
 STEAKHOUSE NACHOS	24	 PIGS ON A WIRE	24
<i>NY strip, bacon bites, diced tomatos, onions, scallions, cheese blend, fried tortillas</i>		<i>hickory slab bacon, bourbon-maple glaze and a rosemary smoke show</i>	
MAMA'S MEATBALLS	21	BANGIN' SHRIMP	24
<i>beef meatballs, red sauce, Pecorino Romano, Italian long hot, whipped ricotta</i>		<i>crispy shrimp, sweet chili glaze, spicy aioli, scallion</i>	
		CHIPS & GUAC	18
		<i>Hass avocados, corn tortillas, crisp veggies</i>	

SOUP

THE FRENCH AFFAIR	15
<i>classic French onion soup with frizzled onions, scallions</i>	
PRIME CHOWDER BOWL	16
<i>classic New England style clam chowder, served in a bread bowl</i>	

SALAD

add protein

filet **29** *salmon* **15** *shrimp* **15** *chicken* **8**

 ANTONIA	26	PRIME SALAD	32
<i>quinoa, baby kale, spinach, arugula, asparagus, tomato, almond, roasted red pepper, cucumber, goat cheese, pumpkin seed, lemon vinaigrette</i>		<i>avocado, tomato, cucumber, mango, jumbo lump crab, cilantro-lime vinaigrette, wonton crisp</i>	
 FIRE & FILET	38	THE WEDGE	21
<i>Arcadian greens, roasted corn, heirloom cherry tomatoes, queso fresco, 6 oz. sliced filet</i>		<i>iceberg, tomato, applewood bacon, blue cheese, chive, frizzled onion</i>	
 PRIME COBB	21	GOLDEN CAESAR	18
<i>romaine, heirloom tomato, watercress, hard-boiled egg, avocado, sweet corn, bacon, blue cheese, Dijon vinaigrette</i>		<i>romaine, house made Caesar dressing, brioche croutons, shaved parmesan, charred lemon</i>	

consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase the risk of foodborne illness

THE MAIN EVENT

hand cut on premises, rubbed with our char crust (contains gluten), seared & finished in our custom broiler

NY STRIP

12 oz. - center cut 48

16 oz. - center cut 65

FILET MIGNON

8 oz. center cut 54

12 oz. center cut 68

RIBEYE

22 oz. boneless ribeye 79

BONE-IN RIBEYE

22 oz. bone-in ribeye 84

WAGYU

12 oz. American Wagyu 90

SIDES

MARKET or CAESAR SALAD 9

ASPARAGUS 15
garlic butter & parmesan

GARLIC WHIPPED POTATOES 10

PRIME FRITES 9

SWEET POTATO FRIES 10

“BIG E” BAKED POTATO 15
sea salt, bacon bites, broccoli, fontina
cream, frizzled onions, chives

MAC N’ CHEESE 13
bacon, truffle oil

CREAMED SPINACH 13

ENCHANCEMENTS

LOBSTER TAIL w/ BUTTER 20

OSCAR 18

FRIZZLED ONION 5

MUSHROOMS & ONIONS 12

SAUCES

PRIME STEAK SAUCE 5

BLACK TRUFFLE BUTTER 7

AU POIVRE 6

BERNAISE 8

SIGNATURE DISHES

WAGYU STEAK FRITES 55
8 oz. sliced wagyu over frites
Peruvian pepper jam • black truffle butter • au poivre

STEAK TIPS 42
seared sirloin, roasted garlic whipped
potatoes, frizzled onions, yum yum sauce

DIVER SCALLOPS 52
4 jumbo scallops served over risotto
with lemon, garlic, white wine butter
sauce, wilted spinach

BAJA LOBSTER TACOS 38
corn tortilla, lobster, mango, papaya,
cabbage slaw, avocado, cilantro Sriracha
cream

GOLDEN HOUR SEA BASS 56
panko-crusted Chilean sea bass, crab
fried rice, Asian slaw, housemade
teriyaki sauce

SPAGHETTI SQUASH PRIMAVERA 36
Arcadian greens, quinoa, cucumber,
asparagus, roasted tomato confit, walnuts,
goat cheese, house dressing

THE HEAVY HITTER 25
10 oz. house-ground PRIME beef blend,
Char-Crust rub, aged cheddar, lettuce,
tomato, frizzled onion, PRIME sauce,
horseradish pickles, on brioche
substitute vegetarian option

BENIHANA WHO 22
Japanese steakhouse hibachi, fried rice,
stir fried broccoli, yum-yum sauce,
ginger salad
chicken 38 shrimp 45
filet mignon 58 salmon 45

PRIME PICCATA 38
½ roasted chicken, asparagus, baby Yukon
Gold potatoes, lemon, white wine, capers

