

PRIME 29

FOR THE TABLE

FRESH BAKED BREAD <i>Fresh Baked Ciabatta, EVOO, Fresh Herbs</i>	8
FRESH OYSTERS <i>Half Dozen Oysters, Cucumber Mignonette</i>	22
SUPER LUMP CRAB CAKES <i>Watercress, Apples, Jicama-Onion-Bell, Pepper Slaw</i>	29
POPCORN SHRIMP <i>Cabbage Slaw, Sesame & Sriracha Aioli</i>	21
AHI TUNA TARTARE <i>Ahi Tuna, Guacamole</i>	26
SHRIMP COCKTAIL <i>House-made Cocktail Sauce, 4 pc</i>	24

CRISPY CALAMARI <i>Blistered Cherry Tomatoes, Fried Jalapeños, Tomato Aioli</i>	22
BURRATA <i>Roasted Yellow Beets, Radish, Watercress Salad, Roasted Pistachio, Honey Glaze, Grilled Crostini</i>	22
JUMBO SHRIMP <i>Crab Stuffed Jumbo Shrimp, Swiss Chard & Brussels Sprouts, Smoked Tomato Beurre Blanc</i>	24
CRAB LOUIE <i>Crab & Lobster Meat, Avocado, Watercress, Celery, Grape Tomato, Sriracha Honey Aioli</i>	49
BEEF CARPACCIO <i>Red Onion, Capers, Hard Boiled Egg, Shaved Parmesan, Lemon Oil Vinaigrette, Arugula, Grilled Crostini</i>	24

GARDEN & BISQUE

MUSHROOM BISQUE <i>Creamy Soup of Roasted Mushrooms & Herbs</i>	16
CLAM CHOWDER <i>New England-Style Creamy Clam & Potato Soup</i>	17
PRIME CAESAR <i>Romaine, Pan-Fried Croutons, Parmesan & Garlic Dressing</i>	16

MEDITERRANEAN CHOP <i>Romaine, Chickpeas, Feta Cheese, Kalamata Olives, Peppadew, Farro, Red Onion, Tomato, Cucumber, Crispy Pita, Lemon Vinaigrette</i>	17
WEDGE SALAD <i>Fried Onion, Grape Tomato, Egg, Crispy Bacon, Garlic Dressing</i>	17

ACCOMPANIMENTS

WHIPPED POTATOES <i>Roasted Garlic Add Loaded +\$5</i>	14
TRUFFLE CREAMED CORN <i>Sweet Corn, White Truffle, Cream</i>	16
MAC & CHEESE <i>Prime29 Style Add 3oz Lobster +\$17</i>	16
BROCCOLINI <i>Roasted Garlic</i>	16

GRILLED ASPARAGUS <i>Parmesan Cheese</i>	15
WILD MUSHROOMS <i>Rosemary, Shallot, Garlic Butter</i>	15
TRUFFLE FRIES <i>White Truffle Oil</i>	14
BRUSSELS SPROUTS <i>Hot Honey</i>	15

AGED TO PERFECTION
SINCE 2012

PRIME29

BUTCHER’S TABLE

CERTIFIED HALAL & USDA CERTIFIED PRIME CUTS
STEAK SERVED A LA CARTE

8 OZ FILET MIGNON 56

12 OZ FILET MIGNON 72

14 OZ NEW YORK STRIP 58

16 OZ RIBEYE 67

24 OZ WAGYU TOMAHAWK 145

ENHANCEMENTS

ZIP SAUCE 6
BONE MARROW BUTTER 10
OSCAR 18
COMPOUND BUTTER 6

CAVIAR SERVICE 100

Egg, Capers, Onions, Chives, Housemade
Chips, Crème Fraîche

SURF & TURF 145

8oz. Filet Mignon & 14 - 16oz Lobster Tail

SEAFOOD TOWER 185

1lb Lobster Tail, 1/2 Dozen Oysters, Octopus,
4 Jumbo Shrimp

THE TITANIC 395

1 King Crab Leg, 1 Dozen Oysters, 2 Lobster
Tails, Octopus, 8 Jumbo Shrimp

SEAFOOD SELECTIONS PAIRED WITH

PRIME SELECTION

CAJUN CHICKEN PASTA 35

Blackened Chicken, Mushroom, Spinach,
Vodka Cream Sauce, Tomatoes

LOBSTER RAVIOLI 41

Sherry Cream Sauce

PRIME29 BURGER 29

House-made Cheese Sauce, Sautéed Onions,
Bacon, Romaine, Tomato, Truffle Aioli

FISH & CHIPS SANDWICH 32

Black Cod, Blackened Cabbage Slaw,
Tartare Sauce, Brioche Bun, Sweet Potato Fries

PASTA DEL DIABLO 54

House-Made Spinach Linguine, Arbol Chile,
Fresh Tomato Sauce, Clams, Mussels, Shrimp,
Scallop, Fresh Fish

OTTO’S ROASTED CHICKEN 35

Oven Roasted Leg & Thigh, Roasted Sweet
Potato & Asparagus & Maple Compound Butter

CHICKEN MARENGO 34

Tomato Fillet, Caramelized Onions,
Wild Mushrooms, Mashed Potatoes,
Fresh Herbs

OCEAN’S BOUNTY

SALMON BEURRE BLANC 41

Grilled Asparagus, Lemon Beurre Blanc,
Quinoa Primavera

CHILEAN SEA BASS 52

Smoked Tomato Purée, Rainbow Swiss Chard, Tri-Color
Baby Carrots, Snap Peas, Crispy Enoki Mushrooms

MAINE LOBSTER TAIL 95

14–16 oz., Baby Carrots, Green Beans,
Fingerling Potatoes, Asparagus

KING CRAB LEG 185

House Seasoning, Served on a Bed of Arugula

Ask your server about menu items that are cooked to order. Consuming undercooked meats or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary needs (e.g., gluten intolerance). No separate checks for parties of six (6), or more. 20% gratuity will be applied. Max two gift cards used per table. \$50 corkage fee.

BAR COLLECTION

SIGNATURE SERIES

CITRUS FLAME / 🍹 19

Citrus Vodka, Lemon, Simple Syrup, Moscato

choose your flavor:

STRAWBERRY, BLUEBERRY, RASPBERRY, WATERMELON, LYCHEE,
COCONUT, PASSION FRUIT, MANGO, PEACH, YUZU, KIWI, +1

OR ELSE... / 🍷 19

Cognac, Amaro Nonino, Elsewhere Blood Orange Liqueur

HIVE MIND / 🍷 24

El Cristiano Reposado Tequila, Lemon, Honey Syrup, Yuzu

THE DEVIL WEARS GUAVA / 🍷 23

El Cristiano Blanco Tequila, Cointreau, Pamplemousse
Liqueur, Lime, Guava Pureé, Red Wine Float

OCHO BLOSSOM / 🍷 24

Ocho Reposado Tequila, Italicus, Lillet Blanc, Orange
Bitters, Lime

VANISHING EMPRESS / 🍷 21

Empress Indigo Gin, St. Germain, Luxardo
Maraschino, Lime

COL. JAMES PEPPER / 🍷 21

Bourbon, Rosemary Simple Syrup, Smoked Cedar
Old-Fashioned

PRIME ESPRESSO MARTINI / 🍷 18

Vanilla Vodka, Kahlua, Frangelico, Freshly Brewed Espresso

CLASSIC SERIES

STOLIDOLI / 🍹 17

Stolichnaya Vodka, Fresh Pineapple

NAKED & FAMOUS / 🍷 24

El Cristiano Mezcal Tequila, Aperol, Yellow
Chartreuse, Lemon

LAST WORD / 🍷 24

London Dry Gin, Green Chartreuse, Luxardo
Maraschino Cherry, Lime



BAR COLLECTION

SIGNATURE EXPERIENCES

MILLIONAIRE OLD FASHIONED / 100

For those who appreciate timeless sophistication & a touch of spectacle

A COCKTAIL OF DISTINCTION—EXTRA AÑEJO TEQUILA MEETS BLOOD ORANGE AND ROSE ICE, UNVEILED THROUGH AROMATIC WOOD SMOKE, THEN FINISHED WITH EDIBLE GOLD AND ORANGE ZEST FOR AN EXTRAORDINARY PRESENTATION.



TEQUILA FLIGHT / 60

EXPLORE VOLCAN'S WORLD OF MODERN AGAVE WITH BLANCO, CRISTALINO BT, AND XA. THIS TASTING EXPERIENCE EXPLORES THE CRAFTSMANSHIP BEHIND VOLCAN'S VISIONARY SPIRIT—DISTILLED WITH PRECISION, SHAPED BY VOLCANIC TERROIR, & DEFINED BY UNAPOLOGETIC ELEGANCE.

SERENE SIPS

ALCOHOL-FREE SELECTIONS BLENDING FRESH INGREDIENTS & BOLD FLAVORS FOR A MINDFUL, ELEVATED ALTERNATIVE TO CLASSIC COCKTAILS.

COCO POM / 🍹

14

Pomegranate Juice, Coconut Puree, Pineapple Juice

SPICY ORANGE MARGARITA / 🍹

13

Muddled Orange & Jalapeno, Lime, Passion Fruit, Lemonade

MINTED STRAWBERRY

LEMONADE / 🍷

12

Lemon, Lime, Strawberry, Mint, Lemonade

NO-FASHIONED / 🍷

13

Orange, Luxardo Cherry, Fig Puree, Soda

WATERMELON TEMPLE / 🍷

12

Lime Juice, Watermelon Puree, Lemonade, Sprite



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