

PRIME29

OYSTER BAR

HALF DOZEN SERVING

FRESH | 22

Cucumber Mignonette

ROCKEFELLER | 24

Spinach, Herbed Breadcrumbs, Bacon

CASANOVA | 25

Parmesan, Herbs, Breadcrumbs

COLD BAR

TUNA TARTARE | 26

Ahi Tuna, Guacamole

TUNA CRISP | 23

Ahi Tuna, Crispy Pita, Radishes, Jalapeños, Pickled Onions, Capers, Sesame Aioli

BEEF TARTARE | 28

Hand-Cut Beef, Capers, Shallots, Dijon, Crostini, Egg

SHRIMP COCKTAIL | 24

House-made Cocktail Sauce

LOBSTER COCKTAIL | 34

Chilled Maine Lobster, Lemon, Cocktail Sauce

CRAB LOUIE | 28

Crab & Lobster Meat, Avocado, Watercress, Celery, Grape Tomato, Spicy Honey Aioli

SEAFOOD TOWER

Selection of Oysters, Shrimp, Lobster, Super Lump Crab
ADD KING CRAB LEG | MP

| 185

FOR THE TABLE

HOUSE SOURDOUGH | 8

Fresh Baked Sourdough, EVOO, Fresh Herbs, Served with Whipped Garlic Butter

CRISPY CALAMARI | 22

Crispy Calamari, Cherry Tomatoes, Fried Jalapeños, Tomato Aioli

SHRIMP SCAMPI | 23

Jumbo Shrimp, Garlic, White Wine, Lemon, Toasted Bread

POPCORN SHRIMP | 21

Cabbage Slaw, Sesame & Sriracha Aioli

SUPER LUMP CRAB CAKES | 29

Watercress, Apples, Jicama-Onion-Bell Pepper Slaw

BURRATA | 22

Cantelope, Arugula, Honey Orange Citrus Vinaigrette, Fig Jam Crostini

SOUP & SALAD

CLAM CHOWDER | 18

New England-Style Creamy Clam & Potato Soup

WILD MUSHROOM | 16

Creamy Soup of Roasted Mushrooms & Savory Herbs

MEDITERRANEAN CHOP

Romaine, Chickpeas, Feta Cheese, Kalamata Olives, Peppadew, Farro, Red Onion, Tomato, Cucumber, Crispy Pita, Lemon Vinaigrette

17

CAESAR SALAD | 16

Romaine, Pan-Fried Croutons, Parmesan, Housemade Garlic Dressing

TOMATO SALAD | 16

Heirloom Tomatoes, Red Onions, Sheep's Milk Feta, Balsamic Vinegar

ACCOMPANIMENTS

BAKED POTATO ——— 14

Whipped Butter, Chives, Sour Cream

POTATO AU GRATIN ——— 16

Truffle Cream Sauce

GRILLED ASPARAGUS ——— 15

Parmesan

WHIPPED POTATO ——— 14

Roasted Garlic

MAC & CHEESE ——— 16

Prime29 Style, Add Lobster +\$12

WILD MUSHROOMS ——— 15

Sautéed, Garlic, Herbs

TRUFFLE FRIES ——— 14

White Truffle Oil

TRUFFLE CORN ——— 16

Sweet Corn, White Truffle, Cream

BRUSSELS SPROUTS ——— 15

Hot Honey

AGED TO PERFECTION

SINCE 2012

PRIME29

THE BUTCHER’S TABLE

CERTIFIED HALAL | GRASS FED
USDA CERTIFIED PRIME BEEF
ALL STEAKS SERVED A LA CARTE

8 OZ FILET MIGNON 56

12 OZ FILET MIGNON 74

14 OZ NEW YORK STRIP 58

16 OZ RIBEYE 67

FILET OSCAR 72
Filet Mignon, Crab, Asparagus, Béarnaise

SURF & TURF 145
Filet Mignon, Maine Lobster Tail

14 OZ NEW YORK STRIP DIANE 61
Prime New York Strip, Classic Diane Sauce

16 OZ RIBEYE AU POIVRE 69
Prime Ribeye, Cracked Peppercorn, Cognac

24 OZ BONE-IN TOMAHAWK 145
Imperial American Wagyu Beef

STEAK ENHANCEMENTS

BONE MARROW BUTTER 12
HERB BUTTER 8

ZIP SAUCE 6
MAINE LOBSTER TAIL | 1lb 89

CHEF’S COMPOSITIONS

FAROE ISLAND SALMON 42
Faroe Island Salmon, Lump Crab, Basmati Rice, Tomato, Sweet Corn, Teriyaki Sauce

MISO CHILEAN SEA BASS 52
Miso Marinated Chilean Sea Bass, Baby Bok Choy, Tri-Color Bell Peppers, Zucchini, Crispy Enoki Mushrooms

LOBSTER THERMADOR 95
Maine Lobster, Brandy Cream, Parmesan

KING CRAB GNOCCHI 64
Housemade Gnocchi, Alaskan King Crab, Parmesan Cream Sauce. Add Caviar .5 oz | + \$35

PRIME29 BURGER 29
Sauteed Onions, Bacon, Romaine, Tomato, Truffle Aioli, Truffle Fries

CHICKEN MORENGO 34
Tomato Fillet, Caramelized Onions, Wild Mushrooms, Cauliflower Mashed, Fresh Herbs

WAGYU SHORT RIBS 56
Roasted Sweet Potato, Swiss Chard, Natural Jus

CAJUN CHICKEN PASTA 38
Blackened Chicken, Mushroom, Spinach, Vodka Cream Sauce, Tomatoes

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.