

RAW BAR

Shrimp Cocktail ^{GF} cocktail sauce	19
Oyster on the Half Shell * ^{GF} served with limocello mignonette and classic cocktail sauce, lemon	20
Tuna Tartare * ^{MGF} avocado, cucumber, sweet & spicy togarashi glaze, pickled ginger, wonton strips	18
Fire-Roasted Oysters finished in the wood-fire with calabrian chili butter, breadcrumbs, lemon	23

FOR THE TABLE

The Prime Seafood Sampler * ^{GF}
shrimp cocktail, little neck clams, local oysters served with limocello mignonette classic cocktail sauce, and lemon

Serves 3: 45 | Serves 6: 85

Charcuterie
Served With Seasonal Accompaniments
hot soppressata
prosciutto di parma
parmigiano reggiano
Cato Corner Farm Aged Bloomsday

26

APPETIZERS


House Made Ricotta ^{MGF} whipped fresh ricotta, grilled bread, pistachios, truffle honey gluten free flatbread ^{GF} +7	11
Baked Meatball tenderloin meatball, mozzarella, crushed tomato sauce, ricotta, parmesan, grilled crostini	14
Crispy Rhode Island Calamari ^{MGF} lightly fried with cherry peppers, marinara, Calabrian aioli	17
Chicken La Cava bacon-wrapped chicken and stuffed cherry pepper, orange, sweet chilli glaze	16
Fried Mozzarella hand breaded, served with marinara	12

SALADS

House ^{GF} greens, tomatoes, carrots, cucumbers, radishes, white balsamic	12
Caesar ^{MGF} garlic butter croutons, parmesan cheese, roasted garlic	13
Chopped ^{GF} romaine, cherry tomato, hard boiled egg, gorgonzola, avocado, toasted pistachios, bacon, green goddess dressing	16
Watermelon Burrata ^{GF} compressed watermelon, basil oil, pistachio, pickled watermelon rind	17
Soup of the Day Chef's seasonal creation, made fresh daily	10

STEAKS AND CHOPS

^{GF}
split charge \$5 - steaks will be sliced & served with two servings of sides



8 oz Prime Hanger Steak *	36
14 oz Pork Chop *	38
14 oz Prime NY Strip *	57
8 oz Barrel Cut Filet *	56
18 oz 30 Day Dry Aged Bone in Ribeye *	65

Sauces
truffle butter | prime steak sauce | horseradish cream | brandy peppercorn | calabrian chili butter

Add Ons
gorgonzola crust **5** | jumbo lump crab **12** | shrimp scampi **12** | sauce flight **10**

served with mashed golden potatoes, roasted asparagus & choice of sauce

CHEF ENTRÉES

Chicken Parmigiana ^{MGF} penne, house made marinara, mozzarella	26
Salmon Oreganata * ^{MGF} horseradish dijon crusted salmon, lemon beurre blanc polenta, garlic spinach	34
Blackened Swordfish * ^{GF} braised beluga lentils, tomato relish, corn emulsion, charred lemon	34
Calabrian Pork Chop ^{MGF} breaded bone in pork chop, stuffed hot cherry peppers, sweet roasted peppers, house made sausage, sherry lemon sauce, creamy polenta Substitute Chicken Cutlet 29	38
Braised Short Rib ^{MGF} mashed gold potatoes, pot roasted carrots, barolo demi glaze, crispy shallots	35
Prime Burger * ^{MGF} Cato Corner Farms Aged Bloomsday, green peppercorn aioli, crispy bacon, roasted mushrooms, house made potato roll. Served with truffle waffle fries	25
Lemon Herb Chicken ^{MGF} Bell & Evans airline chicken breast, fresh herbs, sherry-lemon veloute, creamy polenta, broccoli rabe	29

Add Protein to Any Dish
shrimp* **12** | 8 oz hanger steak* **19**
salmon* **12** | chicken **10**

HOUSE MADE PASTAS

Ravioli Genovese cheese ravioli, basil pesto, zucchini, confit cherry tomatoes, peas, sweet corn	29
Rigatoni Gustavo ^{MGF} creamy vodka sauce, baby spinach, brown butter bread crumbs Choose One: chicken or house made sweet fennel sausage *Can Be Made Spicy *	27
Prime Bolognese ^{MGF} rigatoni, traditional meat sauce of Bologna, house made ricotta, pecorino	27
Linguini with Clams ^{MGF} garlic, olive oil, chili, white wine	32
Fettuccine Carbonara ^{MGF} house made sausage, bacon, pecorino, cream, egg, peas	27

Gluten Free Pasta Available Upon Request +\$2

SIDES

Creamy Polenta ^{GF}	7	Garlic Spinach ^{GF}	7
Broccoli Rabe ^{GF}	7	Mashed Gold Potatoes ^{GF}	7
Marsala Mushrooms ^{GF}	7	Roasted Asparagus	8
Short Rib Mac n' Cheese ^{MGF}	13		

= Vegetarian = Spicy ^{GF} = Gluten free ^{MGF} = Modified gluten free

This item may be cooked to order. Thoroughly cooking meats, poultry, seafood, shellfish, or eggs, reduces the risk of food-borne illness

WOOD OVEN PIZZA ^{MGF}

gluten free pizza available upon request +\$5

Nick's Pepperoni 🌶️ tomato sauce, local honey, mozzarella, calabrian chili flakes	21
Fresh Mozzarella 🌿 house mozzarella, tomato sauce, fresh basil, grated romano, EVOO	17
Mushroom Burrata 🍄 chili-miso butter, preserved lemon, burrata, mushrooms, salsa verde	19

Poached Pear truffle honey, gorgonzola cheese, crispy prosciutto	19
Vodka Sausage vodka sauce, smoked mozzarella, basil, house made fennel sausage	20

Italian Bomb sausage, pepperoni, meatballs, onions, roasted peppers, mozzarella	22
Margherita 🌿 mozzarella, heirloom tomatoes, fresh basil, EVOO, romano	19
Chicken, Bacon & Ranch ^{MGF} chicken cutlet, fontina, ranch apple smoked bacon,	20

VINO

Captains List Available Upon Request

BLANCO

Pinot Grigio

Santa Marina, Provincia di Pavia, Italy 2025	12/48
Ruffino, Veneto, Italy 2024	50
Kettmeir, Alto Adige, Italy 2024	60

Sauvignon Blanc

White Haven, Marlborough, New Zealand 2024	13/52
Emmolo by Caymus, California 2023	13/52
Justin, Central Coast, California 2023	54
Clos De Napa, Napa Valley, California 2023	56
Domaine Ines Lauerjat, Sancerre, Loire Valley, France 2024	78

Chardonnay

Kali Hart, Monterey, California 2023	15/60
Joseph Drouhin, Macon-Village, Burgundy, France 2023	15/60
Sonoma Cutrer, Russian River, Sonoma County, California 2024	65
Frank Family Vineyards, Carneros, California 2024	95

Interesting Whites & Rose

Paolo Saracco, Moscato d'Asti, Piedmont, Italy 2024	12/48
Lone Birch, Reising, Yakima Valley, Washington State 2023	12/48
Fleurs di Prairie, Rose, Languedoc-Roussillon, France 2024	12/48
Huges Beaulieu, Picpoul, Languedoc-Roussillon, France 2023	48
A to Z, Pinot Gris, Willamette Valley, Oregon State 2022	50

Bubbles

Avissi, Prosecco, Veneto, Italy NV	13/52
Domaine Chandon, Brut Rose, Napa Valley, California NV	40
Moet & Chandon, Imperial Brut, Champagne, France NV	90
Taittinger, Brut La Francaise, Champagne, France NV	135

ROSSO

Pinot Noir

Angeline, Sonoma, California 2023	12/48
Benmar, "Above the Clouds", Willamette Valley, Oregon 2024	16/64
Circumference, Russian River Valley, Sonoma, California 2023	68
Fess Parker, St. Rita Hills, Santa Barbara, California 2023	82
Belle Glos, "Clark & Telephone", Central Coast, California 2024	100

Cabernet Sauvignon

Black Stallion, North Coast, California 2023	15/60
Alexander Valley Vineyards, Sonoma, California 2023	17/68
Quilt, Napa Valley, California 2023	20/80
Far Niente Post & Beam, Napa Valley, California 2022	30/120
Francis Coppola, Sonoma County, California 2023	56

Interesting Reds

14 Hands, Merlot, Washington State 2022	12/48
Bodini, Malbec, Mendoza, Argentina 2024	12/48
Chateau Cap De Faugeres, St. Emilion, Bordeaux, France 2019	68
Chateau Courac, Côtes du Rhône, Rhône Valley, France 2022	76
Orin Swift, Abstract, Napa Valley, California 2023	90
Rombauer, Zinfandel, Napa Valley, California 2022	110

Italian

Pasetti, Montepulciano d' Abruzzo 2023	13/52
Banfi, "Centine", Red Blend, Tuscany 2022	14/56
Rocca Del Macie, Chianti Classico, Tuscany 2023	14/56
Tutela, Super Tuscan, Tuscany 2020	15/60
Covalli, Barolo, Piedmont 2021	22/88
Villa Antinori, Super Tuscan, Tuscany 2022	52
Castello Di Gabbiano, Chianti Classico, Riserva, Tuscany 2018	60
Tenuta Casenuove, Chianti Classico, Tuscany 2019	72
Silvio Grasso, Barolo, Piedmont 2021	90
Bola, Amarone della Valpolicella Classico, Veneto 2019	100
Caparzo, Brunello di Montalcino, Tuscany 2020	120

PREMIUM COCKTAILS

The Agave Society | 20

Patron Reposado, Patron Citronge
Orange Liqueur, Agave, Lime
your way: Original, Spicy or Pineapple

Coco Doli | 17

Housemade pineapple infused coconut vodka,
served straight up in a martini glass

Stuttgart Sour | 21

Angel's Envy bourbon, brandy,
lemon, local honey, warm spices
traditional German mulled wine floater

SPECIALTY COCKTAILS

Tito's Espresso Martini | 15

Tito's vodka, Faretto, fresh espresso
your way: decaf, hazelnut or Baileys

Honey Bee | 15

Espolon Reposado, honey,
lemon, mezcal spritz

Black Manhattan | 15

King's County bourbon, Averna amaro,
black walnut bitters

Blood Orange Martini | 14

house made blood-orange cello,
blood orange vodka

Watermelon Martini | 15

Watermelon vodka, Cointreau, lemon,
fresh watermelon juice

Lemoncello Spritz | 15

lemoncello, prosecco, soda,
lemon, mint sprig

Barrel Aged Old Fashioned | 15

aged over three months to perfection
offered smoked per request

Hot Honey Margarita | 15

Cazadores tequila, Cointreau,
house made sour, hot honey, spicy rim

Tito's Strawberry Lemonade | 14

Tito's Vodka, fresh lemonade,
housemade strawberry syrup

MOCKTAILS

Strawberry "Mojito" | 12

fresh mint, lime, strawberry syrup, club soda

Elderflower Peach Mule | 12

Elderflower, lime, peach, ginger beer

"Aperol" Spritz | 12

Lyre's Italian Spritz, club soda, orange