

### RAW BAR

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

### APPETIZERS

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

### SALADS

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

### FOR THE TABLE

**The Prime Seafood Sampler** \* <sup>GF</sup>  
shrimp cocktail, little neck clams, local oysters served with limocello mignonette classic cocktail sauce, and lemon

**Serves 3: 45 | Serves 6: 85**


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

**26**

### STEAKS AND CHOPS <sup>GF</sup>

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



<b>8 oz Prime Hanger Steak</b> *	<b>36</b>
<b>14 oz Pork Chop</b> *	<b>38</b>
<b>14 oz Prime NY Strip</b> *	<b>57</b>
<b>8 oz Barrel Cut Filet</b> *	<b>56</b>
<b>18 oz 30 Day Dry Aged Bone in Ribeye</b> *	<b>65</b>
<b>32 oz Prime Porterhouse for Two</b> *	<b>175</b>

**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

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

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

### HOUSE MADE PASTAS

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

\*Gluten Free Pasta Available Upon Request +\$2\*

### SIDES

<b>Creamy Polenta</b> <sup>GF</sup>	<b>7</b>	<b>Garlic Spinach</b> <sup>GF</sup>	<b>7</b>
<b>Broccoli Rabe</b> <sup>GF</sup>	<b>7</b>	<b>Mashed Gold Potatoes</b> <sup>GF</sup>	<b>7</b>
<b>Marsala Mushrooms</b> <sup>GF</sup>	<b>7</b>	<b>Roasted Asparagus</b>	<b>8</b>
<b>Short Rib Mac n' Cheese</b> <sup>MGF</sup>	<b>13</b>		

= Vegetarian = Spicy <sup>GF</sup> = Gluten free <sup>MGF</sup> = 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 <sup>MGF</sup>

\*gluten free pizza available upon request +\$5\*

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

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

<b>Italian Bomb</b> sausage, pepperoni, meatballs, onions, roasted peppers, mozzarella	<b>22</b>
<b>Margherita</b> 🌿 mozzarella, heirloom tomatoes, fresh basil, EVOO, romano	<b>19</b>
<b>Chicken, Bacon &amp; Ranch</b> <sup>MGF</sup> chicken cutlet, fontina, ranch apple smoked bacon,	<b>20</b>

## 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, Faretti, 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