

Carbonet's

PRIME

Happy Hour Menu

Raw Bar

- oyster of the day 2.⁵⁰/ea.
- clam on the half shell 2.⁰⁰/ea.
- shrimp cocktail 3.⁵⁰/ea.
- fire-roasted oysters 4.⁵⁰/ea.
- calamari salad 5.⁰⁰

Big Bites & Handhelds

- The Classic Prime Burger 10**
house burger blend, cheddar, house sauce
- Buffalo Chicken Sandwich 13**
crispy chicken, house buffalo sauce, celery slaw, ranch, cheddar
- Baked Rigatoni Vodka 12**
house-made rigatoni, mozzarella vodka sauce
- Salmon Fried Rice 10**
seared salmon, egg, peas, bell pepper, pickled ginger, soy, spicy aioli
- Braised Short Rib Mac 12**
slow-braised short rib, creamy cheddar béchamel, gemelli pasta
- Chicken Caprese Sandwich 12**
chicken cutlet, pesto, mozzarella, marinara, balsamic glaze, chips

Small Bites

- Boneless Wings 11**
Buffalo or Teriyaki. Served with blue cheese or ranch.
- Crispy Calamari 10**
full portion, lightly fried, house-made dipping sauce
- Creamy Salmon Dip 9**
house smoked salmon, herbs, hand cut potato chips
- The Butcher's Board 12**
assorted cheese & cured meats, seasonal accompaniments
- Antipasto Salad 9**
house antipasto mix, crostini
- House Focaccia 5**
Franklin Ave table oil
- Pizzetta of the Day 10**
Chef Kenny's daily creation

Desserts

- Gelato 4**
single scoop of chocolate or vanilla
- Tiramisu 7**
marsala mascarpone mousse, coffee infused lady fingers & whipped cream

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Happy Hour Libations

3:00-5:30 pm Monday - Friday
Available **Only** in the Bar Area

Mixed Drinks | 8

Vodka
Rum
Gin
Bourbon
Tequila

Sip n' Dip | 18

Tito's martini, french fries, spicy aioli
'because martinis are better with fries'

Wines | 7

St. Francis, Chardonnay
Bacaro, Pinot Grigio
Mohua, Sauvignon Blanc
Sterling, Cabernet Sauvignon
Angeline, Pinot Noir

Beers | 6

Peroni
Stella Artois
Sam Seasonal
Michelob Ultra
Counter Weight IPA

Martinis & Cocktails | 9

Blood Orange Martini
Prime Cosmopolitan
Tito's Blueberry Lemonade
Key Lime Pie Martini
Prime Manhattan
Spiced Cran Mule (n/a) 7

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