

PRIME

STEAKHOUSE

CHILLED SEAFOOD

SMOKING COLD PRIME TOWER

served with lemon herb aioli, sweet chili cocktail & mignonette sauce

Petite* serves 2-3 **70**
lobster, littleneck clams, oysters, alaskan king crab legs, jumbo shrimp, tuna tartare, scallop ceviche

Grand* serves 4-6 **135**
poached lobster, littleneck clams, oysters, jumbo shrimp, chilled mussels, alaskan king crab legs, tuna tartare, scallop ceviche

Jumbo Shrimp Cocktail **24**

Poached Lobster Cocktail **MP**

Alaskan King Crab Legs (1/2 lb) **45**

Long Island Littleneck Clams* **3 ea**

Seasonal Oysters on the Half Shell* **4 ea**

CAVIAR N' TOTS

herbed tater tots, french onion dip

with Keluga Caviar **130**

with Golden Osetra Caviar **200**

SIGNATURE APPETIZERS

Double Cut Maple Bacon **21**
extra thick-cut candied bacon, black pepper maple glaze

Tuna Tartare* **24**
avocado, togarashi aioli, crispy wonton

Imported Burrata **24**
arugula, roasted tomato compote, pickled onion, garlic crostinis

Baked Clams Casino **18**
herb butter, bacon, herb crumbs

Jumbo Lump Crab Cake **28**
cajun remoulade, arugula salad, roasted corn & black bean relish

Beef Tenderloin Carpaccio* **25**
arugula, lemon, parmesan, pickled shallots, fried capers, calabrian chili aioli

SOUPS & SALADS 18 ea

New England Clam Chowder
smoked bacon, chives

The Wedge
tomato, onion, blue cheese dressing, tomato vinaigrette
add slice of thick-cut candied bacon +7

Classic French Onion Soup
sweet vidalia onions, sherry, crostinis

Market Green Salad
fresh greens, tomato, cucumber, shaved red onion, balsamic vinaigrette

TABLESIDE CAESAR SALAD 21

house-made croutons, shaved parmesan

available add-ons: chicken +8, beef tips +9, shrimp +14

Craveable Hospitality Group has been awarded a **UNITED STATES PATENT** for our dry-aging process, creating our signature beef known as **SALTBRICK PRIME**. We are committed to the quality of our beef, which is evident in the USDA prime grade, hand-selected beef served at David Burke Prime. We dry-age our beef in a Himalayan salt-tiled aging room on premise. The result is perfectly marbled, tender beef with a rich depth of flavors.

Make YOUR House the Steakhouse

You can now purchase our raw steaks, dry-aged and butchered in-house, and take some home today.

*Items marked with an asterisk are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

EXECUTIVE CHEF

GARY LAMOTHE

PRIME

STEAKHOUSE

SALTBRICK PRIME

DRY-AGED WITH OUR PATENTED PROCESS - US PATENT NO. 7,998,517

18oz. 30-Day Dry-Aged Ribeye*	68	18oz. 35-Day Dry-Aged Kansas City Bone-In Sirloin*	59
18oz. 55-Day Dry-Aged Ribeye*	75		
12oz. 40-Day Dry-Aged Sirloin*	65	38oz. 40-Day Dry-Aged Porterhouse for two*	149
20oz. 40-Day Dry-Aged T-Bone*	79		
32oz. 40-Day Dry-Aged Cowboy Ribeye*	159	38oz. 55-Day Dry-Aged Ribeye for two*	149

CLASSICS & FILETS

"Angry" Surf & Turf* spiced 6oz. filet, whipped potato, haricots verts, shrimp scampi	59	14oz. New York Strip	49
ROAST PRIME RIB* baked potato, au jus		FILET MIGNON*	
Classic Cut 12oz.	48	Petite 6oz.	45
Prime Cut 16oz.	58	Traditional 8oz..	55
		Classic 10oz.	65

WAGYU SELECTION

6oz. Snake River Farms American Gold Grade*	100
6oz. Japanese Grade A5 Filet Mignon*	160
16oz. Boneless Japanese Wagyu Ribeye*	250

FOR YOUR STEAK

TOP HATS		SAUCES	6 ea
Maytag Bleu Cheese	10	Red Wine Bordelaise	
Caramelized Onions	6	Bearnaise	
Shrimp Scampi	15	Horseradish Cream	
Scallop Scampi	19	Peppercorn	
5oz. Cold Water Lobster Tail	29		
Crab Oscar asparagus, bearnaise	21		

SEASONAL ENTRÉES

Herb-Roasted Chicken	36	Brined Double-Cut Pork Chop	39
cheddar whipped potatoes, garlic haricots verts, garlic herb jus		mashed sweet potatoes, roasted asparagus, bourbon-apple chutney, crispy onions	
Seared Stonington Scallops*	43	Slow-Braised Short Rib	42
mashed cauliflower, honey-bourbon brussels sprouts, charred shallot-thyme butter		cavatelli, mushroom, mascarpone	
Faroe Island Salmon*	36	Connecticut Lobster	MP
tuscan rice pilaf, citrus broccolini, sundried tomato butter		choice of roasted or steamed 2-5lbs - priced per lb <i>upgrade to crab-stuffed lobster +21</i>	

SIDES FOR SHARING 14 ea

Whipped Potatoes chives	Roasted Asparagus aged balsamic	French Fries
Roasted Brussels Sprouts bacon-honey-bourbon glaze	BBQ-Braised Short Rib	Baked Potato butter and sour cream
Creamed Spinach parmesan cheese	Mac-n-Cheese	Roasted Mushrooms & Caramelized Onions
	Garlicky Baby Spinach	

A CRAVEABLE EXPERIENCE