

FOR THE TABLE

FRESH BAKED BREAD	4
Fresh Baked Ciabatta, EVOO, Fresh Herbs	
FRESH OYSTERS	22
Half Dozen Oysters, Cucumber Mignonette	
BURRATA	22
Roasted Yellow Beets, Radish, Watercress Salad, Roasted Pistachio, Honey Glaze, Grilled Crostini	
AHI TUNA TARTARE	26
Ahi Tuna, Guacamole	
BEEF CARPACCIO	24
Red Onion, Capers, Boiled Egg, Shaved Parmesan, Lemon Oil Vinaigrette, Arugula, Grilled Crostini	
CRISPY CALAMARI	22
Blistered Cherry Tomatoes, Fried Jalapeños, Tomato Aioli	
POPCORN SHRIMP	21
Cabbage Slaw, Sesame & Sriracha Aioli	
SHRIMP COCKTAIL	24
House-made Cocktail Sauce, 4 pc	
SUPER LUMP CRAB CAKES	29
Watercress, Apples, Jicama-Onion-Bell, Pepper Slaw	
JUMBO SHRIMP	24
Crab Stuffed Jumbo Shrimp, Swiss Chard & Brussels Sprouts, Smoked Tomato Beurre Blanc	
CRAB LOUIE	49
Crab & Lobster Meat, Avocado, Watercress, Celery, Grape Tomato, Sriracha Honey Aioli	

GARDEN & BISQUE

MUSHROOM BISQUE	16
Creamy Soup of Roasted Mushrooms & Herbs	
CLAM CHOWDER	17
New England-Style Creamy Clam & Potato Soup	
PRIME CAESAR	16
Romaine, Pan-Fried Croutons, Parmesan & Garlic Dressing	
MEDITERRANEAN CHOP	17
Romaine, Chickpeas, Feta Cheese, Kalamata Olives, Peppadew, Farro, Red Onion, Tomato, Cucumber, Crispy Pita, Lemon Vinaigrette	
WEDGE SALAD	17
Fried Onion, Grape Tomato, Egg, Crispy Bacon, Garlic Dressing	

BUTCHER'S TABLE

CERTIFIED HALAL & USDA CERTIFIED PRIME CUTS | STEAK SERVED A LA CARTE

8 OZ FILET MIGNON	56
12 OZ FILET MIGNON	72
14 OZ NEW YORK STRIP	58
16 OZ RIBEYE	67
24 OZ WAGYU TOMAHAWK	145

ENHANCEMENTS:

ZIP SAUCE 6	OSCAR 16
BONE MARROW BUTTER 8	COMPOUND BUTTER 6

CAVIAR SERVICE	MP
Egg, Capers, Onions, Chives, Housemade Chips, Crème Fraîche	
SURF & TURF	145
8oz Filet Mignon & 14 -16oz Lobster Tail	
SEAFOOD TOWER	185
1lb Lobster Tail, 1/2 Dozen Oysters, Octopus, 4 Jumbo Shrimp	
THE TITANIC	395
1 King Crab Leg, 1 Dozen Oysters, 2 Lobster Tails, Octopus, 8 Jumbo Shrimp	

ACCOMPANIMENTS

GRILLED ASPARAGUS Parmesan Cheese	15
WILD MUSHROOM Rosemary, Shallots, Garlic Butter	15
TRUFFLE FRIES White Truffle Oil	14
BRUSSELS SPROUTS Hot Honey	15
WHIPPED POTATOES Roasted Garlic, Loaded +4	14
TRUFFLE CREAMED CORN Sweet Corn, White Truffle, Cream	16
MAC & CHEESE Prime29-Style Lobster 3oz +\$17	16
BROCCOLINI Roasted Garlic	16

OCEAN'S BOUNTY

SALMON BUERRE BLANC	41
Grilled Asparagus, Lemon Beurre Blanc, Quinoa Primavera	
CHILEAN SEA BASS	52
Smoked Tomato Purée, Rainbow Swiss Chard, Tri-Color Baby Carrots, Snap Peas, Crispy Enoki Mushrooms	
MAINE LOBSTER TAIL	95
14-16 oz., Baby Carrots, Green Beans, Fingerling Potatoes, Asparagus	
KING CRAB LEG	MP
House Seasoning, Served on a Bed of Arugula	

PRIME SELECTION

CAJUN CHICKEN PASTA	35
Blackened Chicken, Mushroom, Spinach, Vodka Cream Sauce, Tomatoes	
LOBSTER RAVIOLI	41
Sherry Cream Sauce	
PRIME29 BURGER	29
House-made Cheese Sauce, Sautéed Onions, Bacon, Romaine, Tomato, Truffle Aioli	
FISH & CHIP SANDWICH	32
Black Cod, Blackened Cabbage Slaw, Tartare Sauce, Brioche Bun, Sweet Potato Fries	
PASTA DEL DIABLO	54
House-Made Spinach Linguine, Arbol Chile, Fresh Tomato Sauce, Clams, Mussels, Shrimp, Scallop, Fresh Fish	
OTTO'S ROASTED CHICKEN	35
Oven Roasted Leg & Thigh, Roasted Sweet Potato & Asparagus & Maple Compound Butter	
CHICKEN MORENGO	34
Tomato Fillet, Caramelized Onions, Wild Mushrooms, Mashed Potatoes, Fresh Herbs	

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.