

. PRIME . FISH .

OYSTERS

- **EAST COAST**
\$3.50 EACH
- **WEST COAST**
\$3.50 EACH
- **DRESSED**
W/CAVIAR & CREME
FRAICHE \$6 EXTRA
- **SHOOTER**
W/ TITO'S PEPPER
INFUSED VODKA
\$10 EACH

CRABS

- **COLOSSAL
STONE CRAB
CLAWS** \$MP
- **ALASKAN
KING CRAB
LEGS** \$MP

PETROSSIAN CAVIAR

- **OSSETRA** \$MP

COCKTAILS

- **JUMBO
SHRIMP**
\$10 EACH
- **MAINE
LOBSTER** \$27
- **COLOSSAL
LUMP CRAB**
\$25

APPETIZERS

- MAINE LOBSTER BISQUE** w/DRY SACK SHERRY \$27
"LOUISIANA STYLE" CHAR-GRILLED OYSTERS \$21
BACON WRAPPED "BBQ" JUMBO SHRIMP \$11 EACH (2 PIECE MIN.)
JUMBO LUMP CRAB CAKE w/SWEET CORN SAUTE, TARTAR SAUCE
& FRIED PICKLES \$22
BOUCHOT MUSSELS w/COCONUT, LEMONGRASS, CHILIES, CILANTRO & STICKY RICE \$28
CRISPY KEY WEST CALAMARI w/BLACK GARLIC LEMON AIOLI \$23
TUNA TARTARE w/AVOCADO, CRISPY GARLIC & CHILI SAUCE \$22
FRIED OYSTERS ROCKEFELLER w/ HOLLANDAISE & SMOKED BACON \$22
LOBSTER DEVEILED EGGS w/WHITE TRUFFLE, & CAVIAR \$24
CHAR-GRILLED OCTOPUS w/ GIGANDE BEANS, ROASTED FENNEL, CHORIZO
& SHERRY VINAIGRETTE \$25
SPICY CALAMARI STIR FRY w/THAI BASIL, LEMONGRASS, BOK CHOY, SPINACH
& SESAME SEEDS \$18

• *FEATURED APPETIZER* •

HAWAIIAN BIG EYE TUNA "POKE"

w/CUCUMBER, SHOYU, AVOCADO, LIMU & TOASTED MACADAMIA NUTS \$MP

SALADS

- MAINE LOBSTER COBB SALAD** w/ROASTED CORN, ENGLISH PEAS, AVOCADO, BOILED
EGG, SMOKED BACON & POPPY SEED VINAIGRETTE \$34
KALE & ROMAINE CAESAR w/ BRIOCHE CROUTONS & SHAVED PARMESAN \$19
CRAB LOUIS w/BIBB LETTUCE, AVOCADO, HEIRLOOM TOMATOES
& 1000 ISLAND DRESSING \$29
WATERMELON SALAD w/FETA, WATERCRESS. TOASTED PEPITAS
& LEMON VINAIGRETTE \$18
CHOPPED SALAD w/PORTOBELLO, CUCUMBER, , HEARTS OF PALM, FRENCH BEANS,
ASPARAGUS, TOMATOES, ARTICHOKE, HARD BOILED EGG, FETA CHEESE,
CANDIED PEANUTS & HOUSE VINAIGRETTE \$25

SANDWICHES

- BIG EYE TUNA BURGER** w/SWEET SOY, WASABI SLAW & HOUSEMADE CHIPS \$32
MAINE LOBSTER ROLL w/ SHOESTRING POTATOES \$24
KEY WEST STYLE FRIED GROUPER SLIDERS \$21
KOBE BEEF SLIDERS \$27
PRIME BURGER w/MAPLE GLAZED BACON, FARM EGG, CHEDDAR & FRIES \$25

. PRIME . FISH .

OUR BEEF IS USDA PRIME AND DRY AGED FOR 30 DAYS

PRIME STEAKS

8 oz. FILET MIGNON \$45
12 oz. FILET MIGNON \$61
14 oz. NY STRIP \$59
22 oz. BONE-IN RIB EYE \$74
48 oz. PORTERHOUSE FOR 2 \$140
JAPANESE A5 KOBE FILET \$35 PER OZ.

(2 oz. MINIMUM)

FISH ON A PLATE

SAUTEED, GRILLED OR BLACKENED
W/OLIVE OIL & LEMON

YELLOWTAIL SNAPPER \$27
SWORDFISH \$32
WILD KING SALMON \$32
GROUPEL \$33
HAWAIIAN BIG EYE TUNA \$35
CHILEAN SEA BASS \$36
BRANZINO \$36

SAUCES \$3

PRIME 112 STEAK
HORSERADISH CREAM
BEARNAISE
PEPPERCORN

BUTTERS \$4

PRIME FISH CAJUN
TRUFFLE
GARLIC & HERB

CHAPEAUX

CRAB OSCAR \$15
LOBSTER OSCAR \$25
ROSSINI (FOIE GRAS)
\$25

SALSAS \$4

PAPAYA SALSA
PICO DE GALLO
XXX HOT SAUCE
AVOCADO & TOMATO

CHEF'S COMPOSITIONS

"FISH-N-CHIPS" BEER BATTERED BRANZINO W/KALE SLAW,
FRENCH FRIES & TARTAR SAUCE \$39

WOK CHARRED WILD KING SALMON W/FOUR SPROUT SALAD, TOASTED PUMPKIN
SEEDS & SOY LIME VINAIGRETTE \$39

SWORDFISH SCHNITZEL W/ FRIED FARM EGG, BROCCOLINI & CRISPY CAPERS
\$39

HOLLAND DOVER SOLE "MEUNIERE" W/ FRENCH BEANS, TOASTED ALMONDS
& LEMON CAPER BUTTER \$MP

MISO MARINATED CHILEAN SEA BASS W/ SAUTEED BOK CHOY,
CARROT BUTTER & CRISPY SHIITAKE \$43

BLACK GROUPEL IMPERIAL W/ WILD MUSHROOMS & HORSERADISH SAUCE \$45

NORI DUSTED HAWAIIAN BIG EYE TUNA W/ CRISPY GINGER RICE BALL, WASABI
SAUCE & SWEET SOY \$48

ALASKAN KING CRAB LASAGNA \$49

JUMBO SHRIMP & CHEDDAR GRITS W/ TASSO HAM & STEWED TOMATOES \$48

PAN ROASTED BELL & EVANS CHICKEN W/ GARLIC MASH, GREEN BEANS
& NATURAL REDUCTION \$36

STEAMED OR BROILED 4.5 LB. MAINE LOBSTER "CRACKED & STUFFED"
W/JUMBO LUMP CRAB, BAY SCALLOPS & COGNAC BUTTER \$MP

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**SEA SALT BAKED POTATO W/
VERMONT BUTTER, APPLEWOOD
SMOKED BACON BITS AND CHIVE
SOUR CREAM \$15**

POTATOES \$13

HASH BROWNS

CRISPY FRENCH FRIES

SWEET POTATO & VANILLA BEAN MASH

ROASTED GARLIC MASH

RED BLISS POTATOES W/PARSLEY & BUTTER

CRISPY WHITE TRUFFLE FRENCH FRIES \$16

MAINE LOBSTER HASH BROWNS \$25

ACCESSORIES \$14

SEASONAL GRILLED VEGETABLES

SAUTÉED SPINACH

MEXICAN GRILLED CORN "ELOTE"

BEER BATTERED ONION RINGS

BRAISED COLLARD GREENS W/SMOKED TURKEY

GRILLED ASPARAGUS

BROCCOLI & CHEDDAR CASSEROLE

FIVE CHEESE TRUFFLE "MAC"

ROASTED CAULIFLOWER DUKKAH

SAUTÉED WILD MUSHROOMS

CREAMED SPINACH W/ CRISPY SHALLOTS

ROASTED BRUSSEL SPROUTS W/SMOKED BACON, GOLDEN RAISINS & PINE NUTS

RUM BAKED SWEET PLANTAINS

SPECIALTY SIDES

TRUFFLED LOBSTER MAC N CHEESE \$27

SEAFOOD STUFFING \$20

LOBSTER COLE SLAW \$20

JOIN US FOR BUFFET BRUNCH

SATURDAYS & SUNDAYS

11:30AM-3:30PM

DINNER OPENS DAILY AT 5:30 PM

VISIT OUR SISTER RESTAURANTS

PRIME 112, PRIME ITALIAN & BIG PINK

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**FISHWICH
SLIDERS**

BIG EYE TUNA \$25

SHRIMP

**SPICY PEEL & EAT
FRIED
COCONUT FRIED
ROCK SHRIMP TEMPURA**

BASED ON AVAILABILITY

LOBSTER: MP\$

MAINE LOBSTER
JUMBO AUSTRALIAN LOBSTER TAIL
FLORIDA SPINY LOBSTER

BASED ON AVAILABILITY

DAILY FEATURES

MONDAY

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

SATURDAY

SUNDAY

. PRIME . ITALIAN .

BRUNCH

Saturday & Sunday

11:30am-3:30pm

Libations

Freshly Squeezed Orange or Grapefruit Juice \$9

"Morning Glory"-Mix of Fresh Squeezed Orange, Grapefruit, Pineapple & Pomegranite Juices \$10

Homemade Bloody Mary \$15...w/Giant Shrimp Cocktail \$24

Mimosa or Bellini \$15

Breads, Cereals & Grains

Homemade Bread Basket: Blueberry & Apple Streusel Muffin, Chocolate Chip Scone, Croissant & Cinnamon Sticky Bun \$15

"Steel Cut" Irish Oatmeal w/Tahitian Vanilla, Brown Sugar, Dried Cherries & Raisins \$13

Homemade Granola w/Greek Style Yogurt or Milk \$12

From the Griddle

Brioche French Toast w/Ricotta, Bruleed Bananas & Fig Syrup \$15

Meyer Lemon & Blueberry Pancakes w/ Lemoncello Syrup \$14

Pumpkin Spiced Malted Waffle topped w/ Apple Cobbler & Schlog \$14

Signature Egg Dishes

Popover Stuffed w/ Scrambled Eggs, Petrossian Smoked Salmon, Scallions & Cream Cheese \$17

Eggs Benedict w/Applewood Smoked Ham, Homemade English Muffin & Mustard Hollandaise \$16

add any of the following:

Petrossian Smoked Salmon +\$12... Jumbo Lump Crab Cake +\$15

Maine Lobster +\$25... Colossal Stone Crab +\$30... Filet Mignon +\$35

Maine Lobster Omelette w/Creme Fraiche & Ossetra Caviar \$25

"Breakfast Pizza"- Fried Farm Egg, Maple Glazed Bacon, Breakfast Sausage, Mozzarella & Cheddar Cheeses \$19

Chorizo & Sweet Pepper Frittata w/ Potatoes, Herbs & Manchego \$15

"Steak & Eggs"-8 oz. Filet Mignon, Two Farm Eggs Any Style & Hash Browns \$42

SIDES

Fresh Fruit \$14

Broiled Grapefruit w/Brown Sugar & Amarene Cherries \$13

Chicken Apple Sausage \$10

Applewood Smoked Bacon \$9

Hand Cut Kennebec French Fries w/Truffle Oil & Parmesan Mornay \$10

Crispy Duck Confit Hash Browns \$12

101 Ocean Drive, Miami Beach...305-695-8484...www.primeitalianmiami.com

18% gratuity added to parties of six or more

there is a risk associated with consuming raw or undercooked meats, poultry & seafood

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