SOUPS

TOMATO BASIL w/ MINI FONTA GRILLED CHEESE $15

FRENCH ONION w/ BRANDY & AGED GRIERRE $15

LOBSTER BISQUE SPIKED w/ DRY SACK SHERRY $27

RAW BAR

JUMBO SHRIMP COCKTAIL $10 EACH
MOUNTAIN LOBSTER COCKTAIL $27
MARYLAND CRAB COCKTAIL $25

SELECTION OF CAVIARS
W/ TRADITIONAL ACCOMPANIMENTS $MP

CHEF’S SELECTION OF EAST AND WEST COAST OYSTERS* $3.50 EACH
SERVED W/ HORSEDAHIS COCKTAIL SAUCE AND BLACK PEPPER MIGNONETTE

APPETIZERS

TRUFFLE PROVOLONE CHEESE FONDUE FOR THE TABLE $25
WAGYU STEAK TARTARE w/ QUAIL EGG & HOUSE MADE CROSTINI $25
SAUTÉED HUDSON VALLEY FOIE GRAS w/ WATERCRESS,
SPICED PINEAPPLE JAM & AUSTRALIAN CANDIED GINGER $29
OYSTERS ROCKEFELLER $21
"LOUISIANA STYLE" CHAR-GRILLED OYSTERS $22
JUMBO LUMP CRAB CAKE w/ SWEET CORN RELISH & TARTAR SAUCE $23
HAWAIIAN BIG EYE TUNA TARTARE w/ CASSAVA CRACKERS $23
TRADITIONAL ESCARGOT w/ FRESH HERBS & GARLIC BUTTER $19
DEVILED EGGS w/ WHITE TRUFFLE & CAVIAR $20
SWEET & SPICY CHICKEN WINGS $25
TUNA SLIDERS w/ WASABI SLAW & SWEET SOY $26
FRIED CHICKEN SLIDERS w/ HOUSE SLAW & CHEDDAR $24
WAGYU SHORT RIB SLIDERS w/ CARAMELIZED ONIONS & CHEDDAR $31
CRISPY KEY WEST CALAMARI w/ LEMON, PARSLEY & SWEET CHILI AIOLI $23
KOBE BEEF SLIDERS $28
KOBE BEEF DUMPLINGS w/ SWEET CHILI AIOLI & SOY VINAIGRETTE $25

FEATURED APPETIZER •

PAN SEARED DIVER SCALLOPS w/ SLOW BRAISED WAGYU SHORT RIB,
TRUFFLE MASH & PINOT NOIR SAUCE $36

SALADS

BEEFSTEAK TOMATO & ONION w/ CRUMBLED BLUE CHEESE $19

HEARTS OF ROMAINE CAESAR w/ BROCCHE CROUTONS & SHAVED PARMESAN $21

ARUGULA SALAD w/ ROASTED BEETS, GOAT CHEESE CROUTONS
& AGED BALSAMIC VINEGAR $19

ORGANIC FIELD GREENS w/ SHAVED APPLES, CANDIED WALNUTS
& POPPY SEED VINAIGRETTE $21

"THE DOUBLE WEDGE" - ICEBERG & BUTTER LETTUCE w/ APPLEWOOD SMOKED
BACON & CHOICE OF CREAMY BLUE, 1000 ISLAND OR 50/50 $23

CHOPPED KALE SALAD w/ QUINOA, BLACK CURRANTS, CRUSHED WALNUTS,
SHAVED PARMESAN & LEMON THYME VINAIGRETTE $22

LOBSTER COBB SALAD w/ ROASTED CORN, TOMATO, AVOCADO, APPLEWOOD
SMOKED BACON & CHOICE OF HOUSE MADE DRESSING $34

SIGNATURE SALAD •

PRIME 112 CHOPPED SALAD w/ ROMAINE, SPINACH, HEARTS OF PALM,
CUCUMBER, CELERY HEARTS, GRAPE TOMATOES, ASPARAGUS, SMOKED BACON
& GREEN GODDESS DRESSING $25

112 Ocean Drive, Miami Beach...305-532-1112...www.prime112.com
THERE IS A RISK ASSOCIATED WITH CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD & OYSTERS
Our beef is USDA Prime and Dry Aged for 30 days

**PRIME STEAKS**

- 8 oz. Filet Mignon $45
- 12 oz. Filet Mignon $61
- 16 oz. Bone-In Filet $66
- 14 oz. NY Strip $59
- 14 oz. "MEYER NATURAL" NY Strip $61
- 16 oz. Bone-In NY Strip $66
- 20 oz. NY Strip $69
- 24 oz. T-Bone $72
- 22 oz. Bone-In Rib Eye $74
- 30 oz. Bone-In Rib Eye for 2 $95
- 48 oz. Porterhouse for 2 $140

**OTHER MEAT, CHOPS AND RACKS**

- Colorado Lamb Rack $59
- 16 oz. Veal Chop $58
- 16 oz. WAGYU CHURRASCO $52
- KOBE Beef Hot Dog $28
- 1 lb. KOBE Hamburger $30
- 20 oz. Prime Rib $53
  (Sundays only)

**JAPANESE A5 KOBE**

Filet $35 per oz. (2 oz. minimum)  
16 oz. Rib Eye $230

**SAUCES $3**

- Prime 112 Steak
- Horseradish Cream
- Peanut Hoisin
- Hollandaise
- Bearnaise
- Curry Mayo
- Chimichurri
- Bordelaise
- Peppercorn
- English Mustard
- XXX Hot Sauce

**BUTTERS $4**

- Gorgonzola
- Smoked Bacon & Onion
- Truffle
- Garlic & Herb
- Foie Gras
- Cabernet Goat Cheese

**CHAPEAUX**

- Gorgonzola $4
- Bacon & Cheddar $4
- Fried Farm Egg $4
- Goat Cheese Chive $5
- Philly CheeseSteak $7
- Oscar $15
- Rossini (Foie Gras) $25

**MAINE LOBSTER: MKT. PRICE**

Broiled, Steamed  
or  
Cracked and Stuffed w/Jumbo Lump Crab & Bay Scallops  
& Finished w/Cognac Butter $20 extra

**CHEF’S COMPOSITIONS**

- Blackened Local Swordfish w/ Arugula & Papaya Salsa $39
- Jumbo Lump Crab Crusted Grouper w/Wilted Spinach  
& Horseradish Butter $45
- Wild King Salmon w/ Whipped Caper Potatoes, Asparagus  
& Lemon Nage $39
- Soy Marinated Chilean Sea Bass w/ Steamed Baby Bok Choy  
& Sweet Miso Sauce $43
- Sesame Crusted Hawaiian Big Eye Tuna w/ Crispy Coconut-Ginger  
Rice Ball, Wasabi Sauce & Sweet Soy $48
- Pan Roasted Boneless Half Chicken w/Garlic Mash, Green Beans  
& Natural Reduction $36
- Jumbo Fried Shrimp w/ Lobster Cole Slaw & Seedless Watermelon $48
- Slow Braised Mishima Ranch Wagyu Short Rib w/Stone Ground Cheddar  
Grits, Collard Greens & Crispy Onions $45
- Fried “Chicken ‘n Waffles” w/Maple Syrup $34
- Crispy Tempura Lobster w/Lobster Pancake & Sweet Chili Sauce $MP
- Branzino “Francaise” w/Arugula, Capers & Lemon Butter Sauce $45

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There is a risk associated with consuming raw or undercooked meats, poultry, seafood & oysters
POTATOES $14

Sea Salt Baked Potato w/ Vermont Butter, Applewood Smoked Bacon Bits and Chive Sour Cream $15

Hash Browns
Garlic Punch Potatoes
Bacon Cheddar “Tater Tots”
Sweet Potato Fries w/ House Made Ranch
Crispy French Fries
Sweet Potato & Vanilla Bean Mash
Roasted Garlic Mash
Scalloped Parmesan Potatoes
Crispy Cheese Potato Skins w/Bacon, Sour Cream & Green Onions
Potato Pancakes w/ Sour Cream & Apple Compote
Crispy White Truffle French Fries $16

ACCESSORIES $14

Avocado Fries w/ Spicy Mayo & Roasted Jalapeno Aioli
Sautéed Spinach
Seasonal Grilled Vegetables
Roasted Beets w/ Maytag Blue
Creamed Corn w/ Black Truffles
Sautéed Forest Mushrooms
Creamed Spinach w/ Crispy Shallots
Black Beans & Rice
Grilled Asparagus
Five Cheese Truffle “MAC”
Fried Green Tomatoes w/Pimento Cheese
Crispy Onion Rings
Caramelized Onions
Stone Ground Cheddar Grits
Steamed Broccoli w/ Cheddar Fondue
Braised Collard Greens w/ Smokey Bacon
Slow Roasted Brussels Sprouts w/ Crispy Pancetta
Sautééed Broccoli Rabe w/Garlic, Chilies & Lemon
Cauliflower and Vermont Cheddar Gratin
Rum Baked Sweet Plantains
Spinach & Parmesan Stuffed Tomatoes

Truffled Lobster Mac n Cheese $27
Seafood Stuffing $20
Lobster Cole Slaw $20

OPEN DAILY FOR LUNCH
NOON-3PM

DINNER OPENS DAILY AT 5:30 PM

Visit Our Sister Restaurants
Prime Italian, Prime Fish, Prime Private & Big Pink

We proudly serve Nueske’s Applewood Smoked Bacon

Instagram @primeonetwelve @mylesprime112
Facebook Prime 112

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