

Raw Bar

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| Blue Point Oysters* | ½ Dz - 20, 1 Dz - 38 |
| Kumamoto Oysters* | ½ Dz - 26, 1 Dz - 51 |
| Shrimp Cocktail | 24 |
| Jumbo Lump Crab Cocktail | 27 |
| Tuna Tartare* | 25 |
| <i>Yellowfin tuna, jalapeno, avocado, sesame, sea salt</i> | |
| Seafood Tower* | 110 for 2, 190 for 4 |
| <i>Fresh chilled seafood served with house sauces</i> | |

Appetizers

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| Clams Oreganata | 16 |
| <i>Half shelled baked clams</i> | |
| Applewood Smoked Bacon | 16 |
| <i>Drizzled with Vermont spicy syrup</i> | |
| Calamari | 19 |
| <i>Lightly fried rings of fresh local squid</i> | |
| Mussels | 22 |
| <i>Light red sauce, diced jalapeno and fresh basil</i> | |
| Grilled Shrimp | 24 |
| <i>4 U10 shrimp on a bed of mixed greens</i> | |
| Octopus | 26 |
| <i>Grilled; sashimi quality, peppers, onion and capers</i> | |
| Crab Cake | 27 |
| <i>Jumbo lump crab served with remoulade and frisée salad</i> | |

Soup & Salad

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| Onion Soup | 14 |
| <i>French onion soup with soaked baguette and melted cheese</i> | |
| Prime Cobb Salad | 21 |
| <i>Crumbled bacon, diced cucumber, sliced eggs, sliced avocado, cherry tomato, over romaine lettuce, lemon vinaigrette</i> | |
| Caesar Salad | 18 |
| <i>Romaine lettuce, Caesar dressing, croutons, parmigiana cheese</i> | |
| Arugula & Parmigiano | 18 |
| <i>Cherry tomatoes, arugula, shaved Parmigiano Reggiano cheese, lemon vinaigrette</i> | |
| Mediterranean Tomato Salad | 25 |
| <i>Tomatoes, red onion, green bell peppers, cucumber, feta cheese, olives, vinaigrette</i> | |

Pizza

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| Margherita | 20 |
| <i>Traditional tomato, mozzarella, basil</i> | |
| Robiola Tartufo | 26 |
| <i>Black truffle</i> | |

Pasta

GLUTEN FREE & WHOLE WHEAT PASTA AVAILABLE

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| Pappardelle Al Ragù | 31 |
| <i>Al ragu meat, house made pappardelle and ricotta</i> | |
| Fettuccine with Shrimp | 37 |
| <i>Creamy truffle</i> | |
| Spaghetti with Lobster | 58 |
| <i>Tomato, chili flake and basil</i> | |

Entrees

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| Branzino | 39 |
| <i>Mediterranean Sea bass pan seared with fingerling potatoes, fennel, onion, and mint</i> | |
| Salmon | 39 |
| <i>Organic salmon with mixed grilled vegetables</i> | |
| Tuna* | 43 |
| <i>Sesame crusted and served with sautéed spinach</i> | |
| Chilean Sea Bass | 48 |
| <i>Pan seared filet served with saffron risotto and asparagus</i> | |
| Chicken Diavolo | 40 |
| <i>Organic chicken, spicy cherry peppers and sautéed spinach</i> | |

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| Prime 1024 Wagyu Burger* | 30 |
| <i>Cheddar cheese, caramelized onion, shitake mushroom, truffle aioli and hand cut fries</i> | |

Steaks & Chops

ALL MEATS ARE USDA PRIME DRY AGED

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| 16 oz Prime Skirt Steak* | 52 |
| 18 oz Boneless Ribeye* | 60 |
| 16 oz New York Sirloin* | 58 |
| 10 oz Filet Mignon* | 63 |
| 22 oz Bone-In Ribeye* | 77 |
| 22 oz Cajun Bone-In Ribeye* | 80 |
| French Cut Lamb Chops* | 56 |

Specialty Cuts

CUT AND SERVED TABLESIDE ON A SIZZLING BLACKSTONE

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| 40 oz Prime Tomahawk Steak* | 165 |
| 48 oz Prime Porterhouse Steak* | 175 |

Enhancements

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| Petite Lobster Tail | 32 |
| Oscar Style | 21 |
| Truffle Butter | 9 |
| Cajun | 5 |

Sides

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| Hand Cut Steak Fries | 10 |
| Onion Rings | 12 |
| Steamed Asparagus | 12 |
| Garlic Mashed Potatoes | 13 |
| Sautéed Spinach | 14 |
| Mushrooms | 14 |
| Pan Fried Brussel Sprouts | 15 |
| Creamy Truffle Spinach | 15 |

\$49

Dinner Prix-Fixe

PER PERSON, PLUS TAX AND GRATUITY

NOT AVAILABLE TO GROUPS OVER 6 AND ON HOLIDAYS

SUNDAY - THURSDAY FROM 3PM - CLOSE

FRIDAY - SATURDAY 3PM - 5PM, 9PM - CLOSE

ORDER MUST BE PLACED BY 5PM

Appetizer

Choice of:

Salmon Avocado Roll
Caesar Salad
Clams Oreganata
Applewood Smoked Bacon
Octopus +8

Entree

Choice of:

Rainbow Roll
Pappardelle Al Ragù
Salmon
Branzino
16 oz New York Sirloin* +15

Dessert

Choice of:

Sorbet
Tiramisu
Cheesecake

PRIME 1024

STEAK AND SUSHI

*COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PRIME 1024

STEAK AND SUSHI

\$36

Lunch Prix-Fixe

PER PERSON, PLUS TAX AND GRATUITY

NOT AVAILABLE TO GROUPS OVER 8 AND ON HOLIDAYS

DAILY FROM 12PM – 3PM

ORDER MUST BE PLACED PRIOR TO THE DESIGNATED END TIME

FIRST COURSE

Spicy Tuna Roll

Applewood Smoked Bacon
Drizzled with Vermont spicy syrup

Clams Oreganata
Half shelled baked clams

Caesar Salad
Romaine lettuce, Caesar dressing, croutons, parmigiana cheese

Octopus +8
Grilled; sashimi quality, peppers, onion and capers

MAIN COURSE

Crunch Double Spicy Tuna Roll

Chicken Paillard
Grilled organic chicken breast, arugula, cherry tomatoes, shaved parmigiana cheese, red onions, homemade lemon dressing

Branzino
Served with linguine in garlic & olive oil

Salmon
Organic salmon with mixed grilled vegetables

Pappardelle Al Ragù
Al ragu meat, house made pappardelle and ricotta

8 oz Sirloin +7
Served with fries

DESSERT

Sorbet
Tiramisu
Cheesecake

Salad

Prime Cobb Salad 21

Crumbled bacon, diced cucumber, sliced eggs, sliced avocado, cherry tomato, over romaine lettuce, lemon vinaigrette

Crab Salad 22

Jumbo Lump Crab, red onion, celery, chives, light mayonnaise, lemon, sliced avocado over mixed greens

Mixed Green Salad 15

Mixed greens, cherry tomatoes, red onion, shaved fennel, ricotta salata, balsamic vinaigrette

Mediterranean Tomato Salad 18

Tomatoes, red onion, green bell peppers, cucumber, feta cheese, olives, vinaigrette

Add to any salad: chicken +8 shrimp +15 steak +15

Sandwich & Panini

Chicken Panini 19

Grilled chicken, avocado, tomato, arugula, spicy aioli, roasted red bell peppers, with side of mixed green salad

Steak Sandwich 24

8oz sirloin sautéed onions and peppers, provolone cheese on a garlic butter Italian hero

Lobster Roll 32

Lobster Meat, celery, red onion, mayonnaise, lemon chives on a potato bun, with a side of French fries

Wagyu Prime Burger 30

Caramelized onion, mushroom, cheddar on a brioche bun with French fries and truffle aioli

Sushi Menu

Sushi Bar Appetizers

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| Edamame | 8 |
| Prime Appetizer* | 32 |
| <i>Crispy rice spicy tuna with jalapeno and kani salad</i> | |
| Omakase Sushi Appetizer* | 40 |
| <i>Chef's choice of five pieces of sushi & chef's special roll</i> | |
| Spicy Tuna Nachos* | 24 |
| <i>Spicy tuna crunch, crushed avocado, mango pico, sweet onion mayo, wasabi aioli, crispy tortilla</i> | |

Sushi & Sashimi A La Carte

(\$6 per piece)

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| Maguro* (tuna) |
| Sake* (salmon) |
| Hamachi* (yellowtail) |
| Unagi* (eel) |
| Ebi* (shrimp) |
| Shiro Maguro* (white tuna) |

Combo Platters

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| Sushi Lover* | 40 |
| <i>Chef's choice of 10 pc. sushi & spicy tuna roll</i> | |
| Sushi & Sashimi Combo* | 70 |
| <i>Chef's choice of 8 pc. sushi and 15 pc. sashimi and spicy tuna roll</i> | |
| Party Boat* | 200 |
| <i>Chef's choice of 12 rolls</i> | |

Classic Rolls 15

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| California |
| Spicy Tuna |
| Eel |
| Vegetable |
| Salmon Avocado |
| Shrimp Tempura |

Specialty Rolls

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|---|-----------|
| Crunch Double Spicy Tuna* | 25 |
| <i>Spicy tuna, crunch, spicy mayo & eel sauce</i> | |
| California Heaven* | 24 |
| <i>California roll, kani salad, avocado, spicy mayo, eel sauce & crunch, served with kani salad</i> | |
| Sex on the Beach* | 25 |
| <i>Spicy tuna, shrimp tempura, 2 pc. tuna, 2 pc. salmon and avocado with spicy mayo, eel sauce, & crunch</i> | |
| Prime Steak Sushi Roll* | 44 |
| <i>Spinach, asparagus, avocado, Prime House Steak & chef's special barbeque sauce</i> | |
| Chef Roll* | 29 |
| <i>Shrimp tempura, cucumber, avocado paste, lobster, spicy mayo, eel sauce & crunch wrapped with rice and soy paper</i> | |
| Maine Lobster Roll* | 65 |
| <i>Lobster, avocado, cucumber & spicy mayo wrapped in soy paper</i> | |
| Rainbow Roll* | 25 |
| <i>Spicy tuna roll topped with 6 pc. of fresh fish</i> | |
| Dragon Roll* | 26 |
| <i>California roll with eel, sliced avocado, eel sauce & crunch</i> | |
| Mango Roll* | 28 |
| <i>Spicy tuna, salmon, avocado, tuna, mango spicy mayo & Thai chili sauce wrapped with rice and soy paper</i> | |
| Tuna Trio Tartare* | 30 |
| <i>Spicy tuna, cucumber, tuna, chili sauce & spicy mayo, served with tuna tartare</i> | |
| Naruto Special* | 25 |
| <i>Tuna, salmon, yellowtail, avocado, spicy mayo & ponzu sauce wrapped in cucumber skin</i> | |
| Yellowtail Carpaccio Roll* | 30 |
| <i>Yellowtail, jalapeno, & ponzu sauce</i> | |
| Alaskan King Crab & Salmon Special Roll* | 50 |
| <i>Alaskan King Crab, asparagus, cucumber, salmon & spicy mayo</i> | |