



APPETIZERS, SOUPS & SALADS

CLASSIC PARISIENNE-STYLE FRENCH ONION SOUP		14
LOBSTER BISQUE green apple essence, crisp lobster stick		14
DOUBLE-CUT MAPLE PEPPER BACON STRIPS		14
PRIME SASHIMI aged sirloin, truffle aioli, and shitake mushrooms		16
CLAMS CASINO bacon & lemon		14
SURF & TURF DUMPLINGS lobster, lemon, chive and butter barbecued and cheddar short ribs		16
PRETZEL CRUSTED CRAB CAKE mango and poppy seed honey		18
KUNG PAO SHRIMP AND BEEF TIPS spicy asian sauce, peanuts and cilantro		18
CLASSIC CAESAR "PREPARED TABLESIDE" add shrimp or crab croutons		15 5
THE HEAD OF ORGANIC ICEBERG sliced tomato, onions and blue cheese		15
MARKET SALAD mixed greens, frisee, fennel, asian pear, walnuts, cherry tomatoes, fingerling potatoes, bacon and goat cheese with a walnut vinaigrette		16
PRIME CHOPPED SALAD Chick peas, red onions, feta cheese, cucumbers, egg, roasted peppers, bacon		16

CHILLED OCEAN COCKTAILS

JUMBO SHRIMP COCKTAIL	3PC-15/4PC-18
caper berries and two tasty sauces	
1 LB LOBSTER COCKTAIL	20
4OZ. JUMBO LUMP CRAB COCKTAIL	18
COCKTAIL TRIO	26
2 shrimp, 1/2 lb lobster, 2 oz. Jumbo Lump crabmeat	
LITTLENECK CLAMS*	1.95/pc
cracked spice seed mignonette and organic cocktail sauce	
EAST COAST OYSTERS*	3.50/pc
WEST COAST OYSTERS*	3.50/pc
cracked spice seed mignonette and organic cocktail sauce	
ALASKAN KING CRAB LEGS	1/2 lb./28
served chilled or warmed	1 lb./55

THE PEQUOT TOWER RAW BAR

70

served with old bay mustard sauce, sweet chili cocktail & cracked spice seed mignonette

1 lobster
6 shrimp
4 oysters*
4 clams*
Jumbo Lump Crab

Prime Features \$50 three course price fix dinner available Sunday through Thursday



EXECUTIVE CHEF JAMES KLEWIN

GENERAL MANAGER JAMES OLSEN

*consuming raw or under-cooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

*For your convenience, 20% will be added for parties of 6 or more



CLASSIC STEAKS

SLOW ROASTED PRIME RIB* served with baked potato and au jus		36
14 OZ SIRLOIN "AU POIVRE" OR SIMPLY GRILLED*		47
8 OZ PETITE FILET MIGNON*		39
12 oz FILET MIGNON*		47
BRONX FILET MIGNON* bone-in filet, rich and tender		52
ANGRY FILET MIGNON* & BBQ JUMBO SHRIMP garlic spinach, chipolte bbq		39
BRAISED SHORT RIB "STROGANOFF STEAK"* cavatelli, wild mushrooms and truffle sour cream		29

HIMALAYAN SALT DRY AGED STEAKS

STEAKS MAY VARY IN COLOR DUE TO THE DRY-AGING PROCESS

18 OZ KANSAS CITY BONE-IN SIRLOIN*	49
18 OZ 30 DAY KENTUCKY RIB EYE*	52
18 OZ 40 DAY RIBEYE*	57
18 OZ 55 DAY RIBEYE*	60
18 OZ 75 DAY RIBEYE* check with your sever for availability	65
CHÂTEAUBRIAND FOR TWO, BONE-ON*	55/person
PORTERHOUSE FOR TWO*	55/person

OCEAN & OTHER MEATS

CRACKLIN' PORK SHANK fire cracker apple sauce	39
CHICKEN "PARM" prosciutto, tomato fondue, fontina & ricotta cheese	 28
ROASTED CHICKEN herb butter, roasted fingerlings, haricotvert	32
GRILLED SALMON * olive crusted potatoes, smoked tomato butter	 30
FREE RANGE LAMB CHOPS* vanilla whipped sweet potatoes and garlicky spinach	46
LOBSTER FETTUCINE lobster, cockles, roasted tomato, jalapeno broth	36
STONINGTON SCALLOPS pumpkin risotto, candied pumpkin seeds	34

LOBSTERS 2-5LB

\$26/LB

Naturally steamed with lemon & butter

Wood-Roasted with lemon roasted garlic, herbs and basil oil

Angry Lobster "Award Winning" with chili oil, garlic, and candied lemon

Kung Pao style with spicy Asian sauce, peanuts cilantro and lime

Add crab stuffing for \$20

STEAK TOP HATS

personalize your dish with any of the following toppings

CRAB OSCAR asparagus and béarnaise	12
LOBSTER TAIL	19
SHRIMP SCAMPI	10
MAYTAG BLEU CHEESE	9

Be sure to pre-order our signature
"Can O' Cake"

SIDES & STEAK TOPPINGS \$8 each or 3 for \$20

Whipped Potatoes	Vanilla Sweet Potatoe Puree	Garlicky Brocollini
Tempura Green Beans	Onion Rings	Mushrooms and Onions
Baked Potato	Creamed Spinach	Homemade French Fries
Asparagus & Pecorino	Mac & Cheese	DB Veg of the Day

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