



### CHILLED SEAFOOD

Shrimp Cocktail	22
Lobster Cocktail	28
Jumbo Lump Crab Cocktail	24
Alaskan King Crab Legs (1/2 lb)	28
Littleneck Clams*	3 ea
Oysters on the Half Shell*	4 ea

### THE PRIME TOWER

*served with lemon herb aioli, sweet chili cocktail & mignonette sauce*

<b>Petite*</b> <i>serves 2-3</i>	55
1/2lb. lobster, 3 littleneck clams, 3 oysters, 2 jumbo shrimp, 5oz. alaskan king crab legs, 2oz. jumbo lump crab meat, tuna tartare	
<b>Grand*</b> <i>serves 4-6</i>	105
1lb. poached lobster, 6 littleneck clams, 6 oysters, 4 jumbo shrimp, 1lb. chilled mussels, 10oz. alaskan king crab legs, 3oz. jumbo lump crab meat, tuna tartare	

### SIGNATURE APPETIZERS

<b>Double Cut Maple Bacon</b>	19
<i>extra thick-cut candied bacon, black pepper maple glaze</i>	
<b>Jumbo Lump Crab Cake</b>	21
<i>avocado purée, roasted corn &amp; black bean relish, garlic aioli</i>	
<b>Beef Carpaccio</b>	20
<i>arugula, lemon, parmesan, pickled shallots, fried capers, calabrian chili aioli</i>	
<b>Fried Calamari</b>	20
<i>cherry peppers, garlic aioli, pomodoro, lemon</i>	

### SOUPS & SALADS 18 ea

<b>New England Clam Chowder</b>	
<i>smoked bacon, chives</i>	
<b>Classic French Onion Soup</b>	
<i>sweet vidalia onions, sherry, crostini</i>	
<b>The Wedge</b>	
<i>tomato, onion, blue cheese dressing, tomato vinaigrette</i>	
<i>add slice of thick-cut candied bacon +5</i>	
<b>Market Green Salad</b>	
<i>fresh greens, tomato, cucumber, shaved red onion, balsamic vinaigrette</i>	
<b>Traditional Caesar Salad</b>	
<i>house-made croutons, shaved parmesan</i>	
<i>add chicken +6, beef tips +6, white anchovies +5</i>	

### SEASONAL ENTRÉES

<b>Herb-Roasted Chicken</b>	36
<i>bacon cheddar mashed potatoes, garlic haricots verts, garlic herb jus</i>	
<b>Faroe Island Salmon*</b>	35
<i>tuscan style rice pilaf, charred broccolini, sundried tomato nage</i>	
<b>Seared Stonington Scallops*</b>	38
<i>mashed cauliflower, bacon and red onion jam</i>	
<b>Lobster*</b>	32 /lb.
<i>1.5lb - 2.5lb, choice of roasted or steamed</i>	
<i>upgrade to stuffed lobster +21</i>	

### EXECUTIVE CHEF GARY LAMOTHE

### SALTBRICK PRIME

18oz. 40-Day Dry-Aged Ribeye*	59
18oz. 55-Day Dry-Aged Ribeye*	62
12oz. 60-Day Dry-Aged Sirloin*	65
18oz. 35-Day Dry-Aged Kansas City Bone-In Sirloin*	59
40oz. 40-Day Dry-Aged Porterhouse for two*	135

### CLASSICS & FILETS

<b>Boneless Short Rib</b>	36
<i>ricotta cheese cavatelli, english peas, mushroom cream sauce</i>	
<b>“Angry” Surf &amp; Turf*</b>	59
<i>spiced 6oz. filet, whipped potato, haricots verts, shrimp scampi</i>	
<b>Prime Rib*</b>	
<i>baked potato, au jus</i>	
<b>Classic Cut</b> 12oz.	42
<b>Prime Cut</b> 16oz.	54
<b>Filet Mignon*</b>	
<b>Petite</b> 6oz.	42
<b>Traditional</b> 8oz.	52
<b>Classic</b> 10oz.	59

### FOR YOUR STEAK

<b>Sauces</b>	6 ea
<b>Red Wine Bordelaise</b>	
<b>Horseradish Cream</b>	
<b>Bearnaise</b>	
<b>Peppercorn</b>	
<b>Top Hats</b>	
<b>Shrimp Scampi</b>	15
<b>Scallop Scampi</b>	15

### SIDES 12 ea

<b>Whipped Potatoes</b>	
<i>chives</i>	
<b>Roasted Asparagus</b>	
<i>aged balsamic</i>	
<b>Creamed Spinach</b>	
<i>parmesan cheese</i>	
<b>Baked Potato</b>	
<i>butter and sour cream</i>	
<b>Garlicky Baby Spinach</b>	
<b>French Fries</b>	

### DESSERTS

<b>New York Style Cheesecake</b>	12
<i>amarena cherries, whipped cream</i>	
<b>Warm Apple Blueberry Cobbler</b>	12
<i>almond crumble topping, vanilla gelato</i>	
<b>Scoop of Gelato or Sorbet</b>	5
<b>Chocolate Fudge Cake</b>	12
<i>black cherry gelato, whipped cream</i>	
<b>Classic Crème Brûlée</b>	12

### PRIME TIME DINNER 3 Courses for \$49

Choice of an Appetizer, Entrée & Dessert.  
Select options available - just look for the

*\*available Mon - Thurs, 4pm - close, and All Day Sunday*

*\*Items marked with an asterisk are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.*



### CRAFT COCKTAILS 18 ea

#### Chocolate Bourbon

michter's bourbon, averna amaro, fonseca tawny port, chocolate bitters

#### Translucent Tonic

empress gin, italicus rosolio, lime juice, elderflower tonic

#### White Sangria

rum, lychee liqueur, pineapple juice, white wine infused with seasonal fruit

#### Red Sangria

rum, cointreau, pomegranate juice, red wine infused with seasonal fruit

#### Prime Old Fashioned

four roses bourbon, angostura bitters, luxardo cherry, orange peel

### ZERO-PROOF COCKTAILS 9 ea

#### Prime-Ade

fresh strawberries, basil, lemon juice, club soda

#### Pear Ginger

pear purée, mint, ginger ale, club soda

### BOTTLED BEER 7 ea

**Blue Moon**, Wheat Ale, CO

**Blue Point Toasted Lager**, Lager, NY

**Budweiser**, American Lager, MI

**Bud Light**, American Lager, MI

**Corona**, Pale Lager, Mexico

**Crispin Hard Cider**, Milwaukee, WI

**Guinness Draught**, Ale, Ireland

**Michelob Ultra**, Light Lager, MI

**Sam Adams Boston Lager**, Boston, MA

**Stella Artois**, Lager, Belgium

**Switchback Citra-Pils**, Keller Bier, VT

**Two Roads Lil' Heaven**, Session IPA, CT

**Two Roads 2 Ruin**, IPA, CT

#### PREMIUM

#### Spencer Trappist

Imperial Stout, Spencer, MA

#### Delirium Tremens

Pale Ale, Belgium



**View Our Full Wine List**  
Please scan the QR code with your smartphone to access our full wine list.

### WINES BY THE GLASS

#### SPARKLING WINE & CHAMPAGNE

**Redentore**, Brut Prosecco Veneto, Italy 2017 18

**Vueve Clicquot**, Brut Reims, Champagne France NV 34

**Vino**, Moscato Quincy, Washington 2016 16

#### WHITE WINE

Pinot Grigio, **Luisa** Italy 2017 20

Aldariño, **Fillaboa** Rías Baixas, Spain 2017 16

Sauvignon Blanc, **SJP, Invivo** Marlborough, New Zealand 2016 20

Chenin Blanc, **Guiberteau** Saumur, Loire, France 2018 20

Chardonnay, **Tiefenbrunner Merus** Alto Adige, Italy 2018 17

Chardonnay, **Mer Soleil, Unoaked** Monterey County, California 2017 20

Riesling, **G.D. Vajra, Langhe** Barolo, Italy 2016 18

#### ROSÉ WINE

Grenache, **Whispering Angel** Caves D'Esclans, Côtes de Provence, France 2019 18

#### RED WINE

Pinot Noir, **Erath** Oregon 2017 19

Tempranillo, **R. López de Heredia, Cubillo** Rioja, Spain 2009 18

Nebbiolo, **Fantino, Disobedient** Barolo, Italy 2013 25

Zinfandel, **Ridge, Three Valleys** Sonoma, California 2017 22

Cabernet Sauvignon, **Joseph Carr** Paso Robles, California 2017 18

Cabernet Sauvignon, **Silver Oak** Alexander Valley, California 2016 35

Red Blend, **Domaine de Beurenard** Châteauneuf-du-Pape, France 2016 28

#### OUR COMMITMENT TO YOUR HEALTH & SAFETY

As we re-open our doors to serve our guests, we are committed to operating with the highest safety standards to ensure the health & well-being of our guests and team members. We are taking all steps to follow CDC guidelines, take the proper sanitary precautions, and keep a social distance.

*We ask you to join us to keep each other safe.*

Thank you kindly for your patronage and for supporting our team during this time. We couldn't do this without you and look forward to seeing you again soon!