

FIRST PLATES

SHRIMP COCKTAIL (gf) 18.50
served with Hendrick's gin cocktail sauce & fresh lemon

JUMBO LUMP CRAB COCKTAIL (gf) 18.95
served with Hendrick's gin cocktail sauce & fresh lemon

PRHYME BEEF TARTARE 23.50
Dijon, caper, egg, onion, cornichon, egg yolk, crostini

ROCK SHRIMP & SHISHITO PEPPERS 17.95
fried shrimp, sambal aioli, radish, lemon

CHARCUTERIE & CHEESE BOARD 24.50
local and imported cured meats and cheeses, accompaniments, crostini, mustards

EAST COAST OYSTERS (1/2 DOZ) (gf) 19.95
Hendrick's gin cocktail sauce, horseradish slaw

BAKED GULF OYSTERS (1/2 DOZ) 19.95
jalapeño-cheddar béchamel, jumbo lump crab, spinach, bacon

AHI POKE TACOS 18.95
ahi tuna, crispy wonton, avocado wasabi mayo, sesame glaze, sriracha & ginger honey

FRIED ESCARGOTS 14.95
white wine butter poached, buttermilk fried, herbed lemon aioli

JUMBO LUMP CRAB CAKES 19.50
sauce américaine, marinated grape tomato, fried basil

CAVIAR & ROE

ASK YOUR SERVER FOR TODAY'S SELECTIONS
served per oz. with handmade blini, crème fraîche, egg & capers

SOUPS

SWEET CORN SOUP (gf) (veg) 9.95
green onion, sweet corn succotash, paprika crema

SEAFOOD BISQUE 10.95
lump crab, rouille, toasted panko, roasted red bell pepper

BLEU ICEBERG SALAD (gf) 9.95
bleu cheese, grape tomato, cucumber, applewood bacon

ROMAINE HEARTS SALAD 10.50
burrata, grape tomato, balsamic, pistachio crumb

THE PRHYME CHOP SALAD (gf) 9.50
grape tomato, red onion, cucumber, bleu cheese, bacon, egg, red wine vinaigrette

OUR CAESAR 9.95
roasted garlic & whole grain mustard dressing, white anchovies, rye croutons

JUMBO LUMP CRAB SALAD 12.95
melon, spinach, avocado, radish, lemon vinaigrette

SALADS

ACCESSORIES

	HALF	FULL		HALF	FULL
GARLIC SMASHED RED POTATOES (gf) (veg)	4.95	8.95	SWEET CORN MAQUE CHOUX (gf) (veg)	4.95	8.95
CABERNET MUSHROOMS (gf) (veg)	5.95	9.95	BACON BUTTER BRUSSELS SPROUTS (gf)	5.95	9.95
PRHYME POTATO GRATIN (veg)		9.95	SPICY MAC N' CHEESE GRATIN (veg)		9.95
SAUTÉED HARICOTS VERTS (gf) (veg)		8.95	BROCCOLINI & BÉARNAISE (gf)		8.95
POMMES FRITES w/ garlic aioli & béarnaise (gf) (veg)		8.50	FRIED ONION RINGS w/ PRHYME steak sauce (veg)		8.95

STEAK & CHOPS

We offer USDA Prime Beef, Grass-Fed Beef & USDA Prime Dry-Aged steaks. All steaks are hand selected and butchered in house.

PETITE FILET MIGNON (gf) 39.95

6 oz filet, garlic smashed potatoes, haricots verts

THE "PRHYME CUT FILET" (gf) 43.95

6 oz filet, wild mushroom crust, parsnip puree, haricots verts, morel demi-glace

THE NATURAL GRASS-FED FILET MIGNON (gf) 41.95

6 oz filet, sautéed root vegetable ribbons, haricots verts, herb butter

12 oz **PRIME TENDERLOIN FILET** 48.95

14 oz **PRIME NEW YORK STRIP** 47.95

16 oz **PRIME RIB-EYE** 56.95

18 oz **PRIME 30 DAY DRY AGED RIB-EYE** 69.95

30 oz **PRIME PORTERHOUSE STEAK (for 2)** 83.95

COMPLEMENTARY SAUCES BY REQUEST:

PRHYME STEAK SAUCE (gf)

BÉARNAISE (gf)

VEAL DEMI-GLACE (gf)

PEPPERCORN CREAM

THE ULTIMATE SURF N' TURF (for 2) 123.95

30 oz prime porterhouse topped with lobster, jumbo lump crab & shrimp sautéed in foie gras butter

STEAK ADD-ONS:

LUMP CRAB "OSCAR" 11.95

5 oz LOBSTER CROWN 24.95

10 oz LOBSTER TAIL & DRAWN BUTTER 48.95

FOIE GRAS BUTTER 5.95

AU POIVRE W/CABERNET MUSHROOMS 4.95

BLEU CHEESE & CRISPY ONIONS 6.95

GARLIC HERB PORK RIB CHOP 35.95

parsnip & potato croquette, roasted seasonal vegetables

NEW ZEALAND LAMB CHOPS (gf) (half rack) 29.95 (full rack) 46.95

garlic smashed red potatoes, wilted spinach, madeira jus

OUR SURF & TURF (gf)

with SHRIMP – 31.50 SCALLOPS – 37.95 LOBSTER – 47.50
prime tenderloin medallions, seafood selection,
sweet corn maque choux, haricots verts, béarnaise sauce

OUR MIXED GRILL (gf) 49.95

served with seasonal vegetables & appropriate sauces

choose 3 from the following items:

- tenderloin filet
- new zealand lamb chops
- smoked duck
- shrimp (3)
- salmon Filet
- scallops (2)

PRHYME SPECIALTIES

SEARED, SAUTÉED & ROASTED

STUFFED DOUBLE BREAST OF CHICKEN (gf) 28.95

goat cheese cream, rosemary, chanterelles,
smashed potatoes, dijon riesling reduction

BROWN BUTTER SEARED SEA SCALLOPS (gf) 32.95

curried cauliflower purée, parmesan crumble,
chanterelles, broccolini

SMOKED DUCK BREAST (gf) 35.95

butternut squash purée, roasted root vegetable ribbons, spinach

PAN SEARED KING SALMON (gf) 39.50

creamed leek & roasted potato hash,
olive & red bell pepper tapenade

COLDWATER LOBSTER PASTA 36.50

spinach fettuccine, cognac alfredo sauce,
sweet corn, roasted red bell pepper

MUSHROOM RISOTTO (gf) (veg) 22.95

chanterelles, porcini, portobello, truffle oil, shaved parmesan