

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

CAPRESE 10.50
burrata, heirloom tomatoes, smoked sea salt, basil pesto, balsamic reduction

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 (gf) 12.95
melon, spinach, avocado, radish, lemon vinaigrette

SALADS

ACCESSORIES

	<u>HALF</u>	<u>FULL</u>		<u>HALF</u>	<u>FULL</u>
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, 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

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

COMPLEMENTARY SAUCES BY REQUEST:

PRHYME STEAK SAUCE (gf)

BÉARNAISE (gf)

VEAL DEMI-GLACE (gf)

PEPPERCORN CREAM

STEAK ADD-ONS:

LUMP CRAB "OSCAR" 11.95

AU POIVRE W/CABERNET MUSHROOMS 4.95

BLEU CHEESE & CRISPY ONIONS 6.95

BEER BRINED PORK CHOP 35.95

green polenta, pickled shallots, pea shoots

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

garlic smashed red potatoes, wilted spinach, madeira jus

PRHYME SPECIALTIES

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)

SEARED, SAUTÉED & ROASTED

STUFFED DOUBLE BREAST OF CHICKEN (gf) 28.95

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

SCALLOPS & PORK BELLY (gf) 32.95

orange glaze, smoked carrot purée, brussel leaves, grape tomato

PAN SEARED KING SALMON (gf) 39.50

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

LOBSTER & SAFFRON RISOTTO (gf) 36.95

roasted vegetable ribbons, sweet corn

SMOKED DUCK BREAST (gf) 36.95

beet & potato purée, seasonal vegetables, foie gras butter

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS
MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS