

## FIRST PLATES

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**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

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

**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

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

**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 SELECTION

**TRADITIONAL SETUP**  
served with handmade blini, crème fraîche, egg & capers

**WITH OYSTERS**  
east coast oysters, mignonette sauce, choice of caviar

## SOUPS

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

**FRENCH ONION SOUP** 10.95  
caramelized onion, swiss, parmesan, gruyère, crostini

**SEAFOOD BISQUE** 10.95  
jumbo lump crab, roasted mirepoix, sherry crème fraiche

## SALADS

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

**GRILLED VEGETABLE SALAD (gf) (veg)** 10.95  
arugula, basil pesto vinaigrette, extra virgin olive oil, walnuts & fried sage leaves

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

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

*consuming raw or uncooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness*

# STEAKS

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

6 oz **PETITE FILET** (gf) 39.95  
garlic smashed potatoes, haricots verts

6 oz **GRASS-FED FILET** (gf) 41.95  
sautéed root vegetable ribbons, haricots verts, herb butter

6 oz **MUSHROOM CRUSTED FILET** (gf) 43.95  
wild mushroom crust, parsnip puree, haricots verts, demi-glace

12 OZ **PRIME 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** 94.95

40 OZ **PRIME TOMAHAWK RIB-EYE** 124.95

COMPLEMENTARY SAUCES BY REQUEST: PRHYME STEAK SAUCE - BÉARNAISE - VEAL DEMI-GLACE - PEPPERCORN CREAM

## STEAK ADD-ONS:

LUMP CRAB "OSCAR" 12.95 • 5 oz LOBSTER CROWN 24.95 • FOIE GRAS BUTTER 6.95  
BLEU CHEESE & CRISPY ONIONS 5.95 • SEARED SCALLOPS (2) 14.95

**THE ULTIMATE SURF N' TURF** 39.95  
lobster, jumbo lump crab & shrimp sautéed in foie gras butter

# CHOPS, POULTRY & SEAFOOD

BEER BRINED PORK CHOP 35.95  
green polenta, pickled shallots, pea shoots

NEW ZEALAND LAMB CHOPS (gf)  
(half rack) 29.95 (full rack) 46.95  
smashed sweet potato, bacon green beans,  
persillade, madeira jus

STUFFED DOUBLE BREAST OF CHICKEN (gf) 28.95  
stuffed with goat cheese cream, rosemary & chanterelles,  
smashed potatoes, dijon riesling reduction

SMOKED DUCK BREAST (gf) 36.95  
mushroom duxelle polenta, madeira jus,  
roasted root vegetable ribbons

PAN SEARED KING SALMON (gf) 39.50  
creamed leek & roasted potato hash,  
olive & red bell pepper tapenade

BROILED 10 oz LOBSTER TAIL (gf) 49.95  
garlic smashed potatoes, seasonal vegetable, clarified butter

SCALLOPS & PORK BELLY (gf) 32.95  
orange glaze, smoked carrot puree, brussel leaves, grape tomato

MIXED GRILL (gf) 49.95  
served with seasonal vegetables & appropriate sauces  
choose 3 from the following items:  
• tenderloin filet • lamb chops • shrimp (3)  
• salmon • scallops (2) • smoked duck breast

# 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)	5.95	9.95	MAC N' CHEESE GRATIN (veg)	5.95	9.95
SAUTÉED HARICOTS VERTS (gf) (veg)		8.95	BROCCOLINI & BÉARNAISE (gf) (veg)		8.95
POMMES FRITES w/ garlic aioli & béarnaise (gf) (veg)		8.50	FRIED ONION RINGS w/ PRHYME steak sauce (veg)		8.95