



STARTERS

CLASSIC SHRIMP COCKTAIL* (gf) | 21
served with gin cocktail sauce & lemon

FRIED ESCARGOTS | 17
white wine butter poached escargots, herbed lemon aioli

JUMBO LUMP CRAB COCKTAIL* (gf) | 23
served with gin cocktail sauce & lemon

EAST COAST OYSTERS* (6 pc) (gf) | 24
served with gin cocktail sauce & lemon

JUMBO LUMP CRAB CAKE | 26
jicama & melon slaw, citrus aioli, pickled red onion

CHARCUTERIE & CHEESE BOARD | 26
chef's selection of cured meats & cheeses,
accompaniments, crostini

SEARED SEA SCALLOPS & PORK BELLY (gf) | 26
smoked carrot puree, brussels sprout leaves

STEAK TARTARE | 30
dijon aioli, pickled red onion, fried caper, apple,
egg, crostini

JUMBO LUMP CRAB RISOTTO | SMALL 15 LARGE 27
sweet smoked corn, wild mushroom, gruyere, cognac
cream, crispy basil

Caviar

ASK YOUR SERVER FOR
TODAY'S SELECTION
served with traditional accompaniments

SALADS

PRHYME CHOP SALAD (gf) | 15
baby greens, grape tomato, red onion, cucumber,
bleu cheese, bacon, egg, red wine vinaigrette

CENTER-CUT ICEBERG SALAD | 15
grape tomato, cucumber, crispy onion hay, bacon,
bleu cheese crumbles & dressing

CLASSIC CAESAR SALAD | 14
roasted garlic & whole grain mustard dressing,
parmesan crisp, white anchovies, rye croutons

SEASONAL VEGETABLE SALAD (gf) (veg) | 16
roasted sweet potato, beet chips, heirloom carrots,
wild mushrooms, burrata, pistachio gremolata,
sumac spice honey

SOUPS

SWEET CORN SOUP (gf) (veg) | 13
green onion, sweet corn succotash, paprika crema

FRENCH ONION SOUP | 15
caramelized onion, swiss, parmesan, gruyère, crostini

SEAFOOD BISQUE | 16
blue crab, roasted mirepoix, sherry crème fraîche

CIOPPINO | 27
seared scallops, mussels, jumbo lump crab, shrimp,
tabasco shallot hay, toast points, sweet vermouth red sauce

*CONSUMING RAW OR UNCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS
ALL DINING EXPERIENCES WILL INCLUDE A 3% PROVISION FEE TO MANAGE THE RISING COSTS OF DOING BUSINESS.



STEAKS

Our steaks are USDA Prime cuts and are hand selected and butchered in house.

6 oz FILET (gf) | 44
garlic smashed potatoes, haricots verts, herbed butter

6 oz FILET & FRITES | 45
hand-cut frites, haricots verts, béarnaise

6 oz MUSHROOM CRUSTED FILET (gf) | 46
parsnip purée, haricots verts, wild mushrooms,
mushroom demi-glace

These cuts are seasoned with kosher salt and toasted black pepper, broiled to your desired temperature & brushed with our signature thyme compound butter. Served a la carte.

12 oz PRIME FILET (gf) | 68
14 oz PRIME NEW YORK STRIP (gf) | 59
16 oz PRIME RIB-EYE (gf) | 66

COMPLEMENTARY SAUCES BY REQUEST:

PRHYME STEAK SAUCE • BÉARNAISE • VEAL DEMI-GLACE • PEPPERCORN CREAM

Steak add-ons:

"OSCAR STYLE" (gf) | 17
sauteed asparagus, blue crab, bearnaise

5 oz LOBSTER CROWN (gf) | 35
drawn butter, lemon

10 oz LOBSTER TAIL (gf) | 68

FOIE GRAS BUTTER (gf) | 8

BONE MARROW BUTTER (gf) | 7

**BLEU CHEESE CRUST &
CRISPY ONIONS | 6**

**SEARED SEA SCALLOPS (2)
(gf) | 16**

THE ULTIMATE SURF & TURF (gf)
lobster, crab, shrimp, sauteed
in foie gras butter | 44

CHOPS, POULTRY & SEAFOOD

BONE IN PORK CHOP | 37
beet & apple hash, cognac demi glace, smoked peach
compote

NEW ZEALAND LAMB CHOPS | 47
wild mushroom risotto, saute broccolini, madeira veal demi,
pistachio gremolata, mint gel

STUFFED BREAST OF CHICKEN (gf) | 39
stuffed with goat cheese cream, rosemary,
mushrooms, served with smashed potatoes,
dijon riesling reduction, haricots verts

PAN SEARED KING SALMON (gf) | 44
sauteed brussels sprout leaves, jumbo lump blue crab,
parsnip purée, crispy sweet potato hay

SMOKED DUCK BREAST (gf) | 39
charred orange and butternut squash puree, bacon green
beans, wild mushroom demi

PRHYME MIXED GRILL (gf) | 59
served with seasonal vegetables
select 3 from the following items: tenderloin filet, lamb chop,
shrimp (3), salmon, scallops (2), pork belly

Accessories

	HALF	FULL		HALF	FULL
GARLIC SMASHED POTATOES (gf) (veg)	7	12	SWEET CORN MAQUE CHOUX (gf) (veg)	7	12
SAUTEED MUSHROOMS (gf) (veg)	8	13	BACON BUTTER BRUSSELS SPROUTS (gf)	8	15
PRHYME POTATO GRATIN (veg)	9	15	CLASSIC MAC N' CHEESE GRATIN (veg)	9	15
LOADED SMASHED POTATOES (gf)	8	14	ASPARAGUS parmesan, dijon aioli (gf) (veg)		15
bacon, cheddar, crème fraîche, chive			FRIED ONION RINGS with PRHYME steak sauce (veg)		13
HARICOTS VERTS (gf) (veg)		10	BROCCOLINI with béarnaise		13
POMMES FRITES with garlic aioli & béarnaise (veg)		12			