



LUNCH MENU

LUNCH SERVED 11:00 AM TO 3:30 PM

RAW & CHILLED SEAFOOD

*OYSTERS Selection of East & West Coast	½ DOZ 12.50 / DOZ 21	*TUNA TARTARE over mango, cucumbers, topped fried oyster	15
*MIDDLE NECK CLAMS	½ DOZ 10.50 / DOZ 17	JUMBO SHRIMP COCKTAIL	4 each
JUMBO LUMP CRAB COCKTAIL	16	HALF LOBSTER COCKTAIL served with dill champagne sauce	16

SEAFOOD PLATTERS & TOWER

*SIGNATURE PLATTER 2 jumbo shrimp, 4 oysters, 8 middle neck clams, tuna tartare 32	*FAIRFIELD PLATTER 4 jumbo shrimp, ½ lobster cocktail, 8 oysters, 12 middle neck clams, crabmeat cocktail, tuna tartare 65	*PRIME 94 TOWER 8 jumbo shrimp, 4 oz. crabmeat cocktail, 1 whole lobster, 14 oysters, 20 middle neck clams, tuna tartare 105
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APPETIZERS

BURRATA creamy mozzarella, roasted red peppers, tomato, fresh basil, drizzled with aged balsamic, extra-virgin olive oil, toasted crostini	12.95	*AMERICAN KOBE BEEF SLIDERS (3) cheddar cheese, caramelized onions, burgundy wine reduction	12.95
*CARPACCIO OF BEEF TENDERLOIN thinly pounded filet mignon, sliced onions, capers, drizzled with lemon truffle oil on a bed of arugula, topped with shaved Parmigiano Reggiano, toasted crostini	14.95	PRIME 94 WINGS (HORMONE/ANTIBIOTIC FREE) whole chicken wings tossed with your choice of sauce: Buffalo/BBQ/Garlic Parmesan/Teriyaki/Mango Habanero Thai Chili Pepper Glaze, side of blue cheese	12.95
PANKO CRUSTED CHICKEN TENDERS (HORMONE/ANTIBIOTIC FREE) house made and served with honey dijon mustard sauce	8.95	CHICHARRONS crispy pork belly served with dipping sauce	10.95
LOBSTER ROLL poached Maine Lobster, house made mayo, on a split buttered roll	18.95	THAI STYLE PORK RIBS baby back pork ribs tossed in a Thai chili pepper glaze	11.95
ROASTED BONE MARROW	9.95	JUMBO LUMP CRAB CAKE all jumbo lump meat with no fillers, baked and served with tart sauce & lemon	17.95
THICK CUT SLAB BACON	10.95	SALUMI PLATTER (FOR 2) selection of imported Italian cured meats, assorted cheeses and olives	18.95
CRISPY CALAMARI side of tomato sauce	12.95	MUSSELS choice of marinara, fradiavolo or garlic, white wine sauce	11.95
SEAFOOD SALAD clams, mussels, shrimp, calamari, red onion, diced tomato, red bell peppers, celery, lemon olive oil vinaigrette, served over romaine lettuce	15.95	GRANDMA'S PRIME MEATBALLS 3 meatballs simmered in our slow cooked tomato sauce, topped with ricotta, shaved parmesan cheese, toasted crostini	8.95
GRILLED OCTOPUS served over Asian greens, tomatoes, olives, fried capers, drizzled with balsamic pesto reduction	15.95	CAST IRON SHRIMP sauteed with hot pepper flakes, garlic, lemon white wine sauce	13.95
BAKED CLAMS OREGANATA 8 middle neck clams, stuffed with seasoned breadcrumbs	12.95	LOBSTER MAC 'N CHEESE	16.50

SOUPS & SALADS

FRENCH ONION SOUP	6.95	PEAR SALAD baby arugula, radicchio, cherry tomatoes, sliced pears, goat cheese, toasted almonds, apple dressing	9.95
LOBSTER BISQUE	8.95	HOUSE CHOPPED SALAD iceberg, red leaf lettuce, romaine, sweet onions, cucumbers, tomatoes, red wine vinaigrette	7.95
LOUISIANA CHICKEN SALAD mixed field greens, cajun chicken, diced tomatoes, red onions, sliced apples, baby corn, black beans, cucumbers, avocado, crispy tortilla, chipotle BBQ vinaigrette	13.95	*CAESAR SALAD romaine hearts, croutons, parmesan cheese, topped with shaved parmesan cheese, classic Caesar dressing	9.95
ICEBERG WEDGE LETTUCE topped with crumbled blue cheese, cherry tomatoes, cracked peppercorn, crumbled bacon, blue cheese dressing	9.95	BEEF SALAD red & golden beets, sweet onions, cherry tomatoes, toasted sliced almonds, Feta cheese, lime chipotle vinaigrette (lightly spicy)	9.95
PRIME 94 SALAD baby arugula, endive, radicchio, sliced apples, cranberries, candied pecans, sun-dried tomatoes, goat cheese, honey citrus cider vinaigrette	9.95		

"NEVER NEVER" BURGERS

1/2 lb. USDA BLACK ANGUS ~ "HORMONE & ANTIBIOTIC FREE"
Served with hand-cut french fries. All burgers are available bunless

*TRADITIONAL BURGER yellow American cheese, lettuce, tomato, onions, pickle	12.95	*BLUE CREEK BURGER crumbled blue cheese, avocado, bacon, caramelized onions, chipotle mayo	14.95
*PRIME 94 BURGER 1/2 grilled lobster tail, mozzarella cheese, dill champagne mayo	16.95	*EAST COAST BURGER caramelized onions, mushrooms, peppers, bacon, gorgonzola cheese	14.95
*FILET MIGNON BURGER sliced beef tenderloin, caramelized onions, mushrooms, swiss cheese, horseradish mayo	15.95	*ULTIMATE BURGER smoked bacon, cheddar cheese, onion rings, pork BBQ ribs	14.95
*SOUTH OF THE BORDER BURGER bacon, poblano peppers, fried onion straws, Mexican cheese, fried egg, pico de gallo	15.95		

*These items are served raw or undercooked, or contain (may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.

If you have any allergies, or if you require special food preparation, we will be happy to try and accommodate your needs
ITEMS & PRICES SUBJECT TO CHANGE WITHOUT NOTICE

SIGNATURE SANDWICHES / WRAPS

Subs available bunless. Served with hand-cut french fries
Choice of wraps: Plain/Whole Wheat/Spinach

PARMA PROSCIUTTO fresh mozzarella, roasted peppers, arugula, extra-virgin olive oil	10.95	ITALIANO broccoli rabe, shrimp, garlic, extra-virgin olive oil, Asiago cheese	11.95
BREADED CHICKEN fresh mozzarella, tomatoes, sweet onions, muffuletta spread	9.95	*STEAK SANDWICH Prime NY Strip steak, mushrooms, caramelized onions, long hot peppers, potatoes	15.95
CHICKEN PARM tomato sauce, mozzarella	9.95	PHILLY CHEESESTEAK thinly sliced rib eye steak, onions, peppers, American cheese	9.95
GRILLED CHICKEN sweet roasted peppers, fresh mozzarella, sun-dried tomatoes, arugula, pesto mayo	9.95	*CAESAR WRAP grilled chicken, romaine lettuce, parmesan cheese, caesar dressing	9.95
FRENCH DIP thinly sliced rib eye steak, caramelized onions, Swiss cheese, served with side of au jus	9.95	BUFFALO CHICKEN WRAP breaded chicken, lettuce, tomatoes, blue cheese dressing, hot sauce	9.95
		CHICKEN VODKA WRAP breaded chicken, fresh mozzarella, vodka sauce	9.95

PASTA

ALL PASTAS ARE MADE IN-HOUSE DAILY
GLUTEN FREE & WHOLE WHEAT PENNE AVAILABLE, PLEASE ASK YOUR SERVER (allow extra cooking time)

ORECCHIETTE broccoli rabe, crumbled Italian sweet sausage, cannellini beans, garlic, extra-virgin olive oil	14.95	BUCATINI CACIO E PEPE imported guanciale, onions, cracked peppercorn, imported butter, Pecorino Romano cheese	14.95
LINGUINI DI MARE shrimp, crabmeat, spinach, garlic, white wine, touch of tomato sauce	16.95	LINGUINE VONGOLE with middle neck clams, choice of red or white sauce	15.95
RIGATONI VODKA shallots, peas, light pink cream sauce	13.95	SPAGHETTI WITH TOMATO & BASIL SAUCE (ADD \$4 FOR PRIME MEATBALLS)	12.95
FUSILLI WITH SHORT RIBS long fusilli with slow cooked braised boneless beef short ribs, in a plum tomato sauce	16.95		

SEAFOOD & POULTRY

We only serve Bell & Evans Organic Farm Raised Chicken and Faroe Island Organic Salmon

TWIN LOBSTER TAILS two 6 oz broiled lobster tails served with drawn butter	32.95	PRIME 94 CHICKEN grilled chicken breast topped with broccoli rabe, sun-dried tomatoes, long hot peppers, sliced potato, extra-virgin olive oil	14.95
*GRILLED OR BLACKENED FAROE ISLAND SALMON FILLET served over cannellini beans, onions, cilantro, lime pesto chili oil	23.95	CHICKEN ARRABIATA chunks of chicken breast, hot cherry peppers, garlic, lemon, white wine butter sauce	13.95
SHRIMP SCAMPI lemon, garlic, white wine butter sauce	15.95	TRADITIONAL CHICKEN (PARMIGIANA/PICCATA/FRANCESE/MARSALA)	13.95
		CHICKEN MILANESE pan fried breaded chicken breast, topped with mixed greens, diced tomato, red onions, shaved parmesan cheese, balsamic vinaigrette	14.95

STEAKS AND CHOPS

Our Steaks Are 28 Days Dry-Aged USDA Prime
USDA PRIME IS THE SUPERIOR GRADE WITH AMAZING TENDERNESS, JUICINESS, FLAVOR AND FINE TEXTURE. OF ALL THE BEEF PRODUCED IN THE USA, LESS THAN 2% IS CERTIFIED USDA PRIME

*PRIME NY STRIP STEAK	12 oz boneless	32.95	*TOMAHAWK STEAK (FOR 2)	48 oz	85.95
	16 oz boneless	38.95	served with one complimentary side dish		
*PRIME KANSAS CITY STRIP	24 oz bone in	45.95	*FILET MIGNON	10 oz	38.95
*PRIME RIB EYE STEAK	16 oz boneless	37.95	with sautéed mushrooms & onions		
*PRIME COWBOY RIB CHOP	22 oz bone in	41.95	PRIME PORK CHOP	GRILLED	24.95
*PRIME PORTERHOUSE (FOR 2)	42 oz	88.95		GIAMBOTTA STYLE	29.95
served with one complimentary side dish			FULL RACK BABY BACK RIBS		24.95
			Choice of sauce: Dry Rub, Thai Chili Pepper Glaze, BBQ		

MEAT PREPARATION

BLACK AND BLUE:	COLD RAW CENTER
RARE:	LARGE COOL RED CENTER
MEDIUM RARE:	MEDIUM SIZE WARM RED CENTER
MEDIUM:	WARM PINK CENTER
MEDIUM WELL:	SLIGHTLY PINK CENTER
WELL DONE:	NO COLOR, DRY

*The Chef does not recommend nor is he responsible for steaks cooked past medium

SIDE OFFERINGS

Mashed Potatoes 6.95	Sweet Potato Fries 5.95	Sautéed Spinach 5.95
Garlic Truffle Mashed Potatoes 7.95	Sautéed Broccoli 5.95	Onion Rings 6.50
Baked Potato 4.50	Sautéed Broccoli Rabe 7.95	Mac 'n Cheese 7.95
Loaded Baked Potato 6.50	Asparagus Au-gratin 7.95	Long Hot Peppers 7.95
Hand-cut Fries 4.50	Brussels Sprouts with Pancetta & Sweet Onions 6.95	1/2 Order Pasta with Garlic & Oil or Tomato & Basil 7.50
Hand-cut Fries w/Truffle Oil & Parm Cheese 6.50	Creamed Spinach 7.95	

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DINNER MENU

RAW & CHILLED SEAFOOD

*OYSTERS Selection of East & West Coast	½ DOZ 12.50 / DOZ 21	*TUNA TARTARE over mango, cucumbers, topped fried oyster	15
*MIDDLE NECK CLAMS	½ DOZ 10.50 / DOZ 17	JUMBO SHRIMP COCKTAIL	4 each
JUMBO LUMP CRAB COCKTAIL	16	HALF LOBSTER COCKTAIL served with dill champagne sauce	16

SEAFOOD PLATTERS & TOWER

*SIGNATURE PLATTER 2 jumbo shrimp, 4 oysters, 8 middle neck clams, tuna tartare	*FAIRFIELD PLATTER 4 jumbo shrimp, ½ lobster cocktail, 8 oysters, 12 middle neck clams, crabmeat cocktail, tuna tartare	*PRIME 94 TOWER 8 jumbo shrimp, 4 oz. crabmeat cocktail, 1 whole lobster, 14 oysters, 20 middle neck clams, tuna tartare
32	65	105

APPETIZERS

BURRATA creamy mozzarella, roasted red peppers, tomato, fresh basil, drizzled with aged balsamic, extra-virgin olive oil, toasted crostini	12.95	SALUMI PLATTER (FOR 2) selection of imported Italian cured meats, assorted cheeses and olives	18.95
*CARPACCIO OF BEEF TENDERLOIN thinly pounded filet mignon, sliced onions, capers, drizzled with lemon truffle oil on a bed of arugula, topped with shaved Parmigiano Reggiano, toasted crostini	14.95	*AMERICAN KOBE BEEF SLIDERS (3) cheddar cheese, caramelized onions, burgundy wine reduction	12.95
PANKO CRUSTED CHICKEN TENDERS (HORMONE/ANTIBIOTIC FREE) house made and served with honey dijon mustard sauce	8.95	PRIME 94 WINGS (HORMONE/ANTIBIOTIC FREE) whole chicken wings tossed with your choice of sauce: Buffalo/BBO/Garlic Parmesan/Teriyaki/Mango Habanero Thai Chili Pepper Glaze, side of blue cheese	12.95
LOBSTER ROLL poached Maine Lobster, house made mayo, on a split buttered roll	18.95	CHICHARRONS crispy pork belly served with dipping sauce	10.95
ROASTED BONE MARROW	9.95	THAI STYLE PORK RIBS baby back pork ribs tossed in a Thai chili pepper glaze	11.95
THICK CUT SLAB BACON	10.95	JUMBO LUMP CRAB CAKE all jumbo lump meat with no fillers, baked and served with tartar sauce & lemon	17.95
CRISPY CALAMARI side of tomato sauce	12.95	MUSSELS choice of marinara, fradiavolo or garlic, white wine sauce	12.95
SEAFOOD SALAD clams, mussels, shrimp, calamari, red onion, diced tomato, red bell peppers, celery, lemon olive oil vinaigrette, served over romaine lettuce	15.95	GRANDMA'S PRIME MEATBALLS 3 meatballs simmered in our slow cooked tomato sauce, topped with ricotta, shaved parmesan cheese, toasted crostini	8.95
GRILLED OCTOPUS served over Asian greens, tomatoes, olives, fried capers, drizzled with balsamic pesto reduction	15.95	CAST IRON SHRIMP sautéed with hot pepper flakes, garlic, lemon white wine sauce	13.95
BAKED CLAMS OREGANATA 8 middle neck clams, stuffed with seasoned breadcrumbs	12.95	LOBSTER MAC 'N CHEESE	16.50
FRENCH ONION SOUP	6.95	PEAR SALAD baby arugula, radicchio, cherry tomatoes, sliced pears, goat cheese, toasted almonds, apple dressing	9.95
LOBSTER BISQUE	8.95	HOUSE CHOPPED SALAD iceberg, red leaf lettuce, romaine, sweet onions, cucumbers, tomatoes, red wine vinaigrette	7.95
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"NEVER NEVER" BURGERS/SANDWICH

½ lb. USDA Black Angus "Hormone & Antibiotic Free"
served with hand-cut french fries
all burgers & steak sandwich are available bunless

*TRADITIONAL BURGER yellow American cheese, lettuce, tomato, onions, pickle	12.95	*SOUTH OF THE BORDER bacon, poblano peppers, fried onion straws, Mexican cheese, fried egg, pico de gallo	15.95
*PRIME 94 BURGER 1/2 grilled lobster tail, mozzarella cheese, dill champagne mayo	16.95	*PRIME 94 STEAK SANDWICH Prime NY Strip steak, mushrooms, caramelized onions, long hot peppers, potatoes	16.95
*FILET MIGNON BURGER sliced beef tenderloin, caramelized onions, mushrooms, swiss cheese, horseradish mayo	15.95		

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*TOMAHAWK STEAK (FOR 2) served with one complimentary side dish	48 oz	85.95
*FILET MIGNON with sautéed mushrooms & onions	10 oz	38.95
PRIME PORK CHOP	GRILLED	24.95
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FULL RACK BABY BACK RIBS Choice of sauce: Dry Rub, Thai Chili Pepper Glaze, BBQ		24.95

MEAT PREPARATION

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MEDIUM WELL:	SLIGHTLY PINK CENTER
WELL DONE:	NO COLOR, DRY

*The Chef does not recommend nor is he responsible for steaks cooked past medium

SIDE OFFERINGS

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Garlic Truffle Mashed Potatoes 7.95	Sautéed Broccoli 5.95	Onion Rings 6.50
Baked Potato 4.50	Sautéed Broccoli Rabe 7.95	Mac 'n Cheese 7.95
Loaded Baked Potato 6.50	Asparagus Au-gratin 7.95	Long Hot Peppers 7.95
Hand-cut Fries 4.50	Brussels Sprouts with Pancetta & Sweet Onions 6.95	1/2 Order Pasta with Garlic & Oil
Hand-cut Fries w/Truffle Oil & Parm Cheese 6.50	Creamed Spinach 7.95	or Tomato & Basil 7.50

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