



CHILLED SEAFOOD

Shrimp Cocktail	22	Littleneck Clams*	3 ea
Lobster Cocktail	25	Oysters on the Half Shell*	4 ea
Jumbo Lump Crab Cocktail	24	Seafood Ceviche*	28
Alaskan King Crab Legs (½ lb)	28	scallops, lobster, shrimp, crab, cucumber, avocado	

THE PRIME TOWER*

served with old bay mustard, sweet chili cocktail & mignonette sauce.

Petite	55	Grand	105
<i>serves 2-3</i>		<i>serves 4-6</i>	
½ lb lobster, 2 jumbo shrimp, 3 oysters, 3 littleneck clams, 5oz. alaskan king crab legs, 2oz. jumbo lump crab meat, scallop ceviche		1 lb poached lobster, 4 jumbo shrimp, 6 oysters, 6 littleneck clams, 1 lb chilled mussels, 10oz. alaskan king crab legs, 3oz. jumbo lump crab meat, scallop ceviche	

SIGNATURE APPETIZERS

60 Day Dry-Aged Steak Tartare*	25	Clothesline Bacon	19
quail egg, sherry mustard vinaigrette		extra thick-cut candied bacon, black pepper maple glaze	
Rice Pearl Crusted Crab Cake	21	Baked Clams Casino	19
citrus, habanero tartar sauce, cucumber		roasted peppers, bacon	
Surf & Turf Dumplings	18	Smoked Tuna Crudo*	29
kombu ginger-soy broth, cilantro		peruvian teardrop peppers, dashi, citrus aioli	
“Angry” Calamari	20		
sweet chili sauce			

Artisan Board 30

selection of cured meats & local farm cheeses, with jams, mustards, & chicharron

Sommelier Selected Wine Pairing +30

*three 3oz glasses of wine
Ryan Robinson, Wine Director*

SOUPS & SALADS 18 ea

Classic French Onion Soup	Tablesides Caesar Salad
sweet vidalia onions, sherry, crostini	house-made croutons, shaved parmesan
Lobster Bisque	available add-ons
green apple	<i>crab croutons +6</i>
Arugula Salad	<i>white anchovies +5</i>
smoked tomatoes, toasted pine nuts, manchego cheese, white balsamic vinaigrette	<i>poached shrimp +8</i>
Tri-Color Baby Beet Salad	The Wedge
goat cheese ricotta, honeycomb, toasted marcona almonds, mâche	tomato, onion, blue cheese dressing, tomato vinaigrette
	<i>add slice of thick-cut candied bacon +5</i>

The Craveable Hospitality Group has been awarded a United States Patent for our dry-aging process. We are committed to the quality of our beef, which is evident in the USDA prime grade, hand-selected beef served at David Burke Prime. We dry-age our beef in a Himalayan salt-tiled aging room on premise. The result is perfectly marbled, tender beef with a rich depth of flavors. Tours of our unique facility can be arranged upon request.



**\$49 Prix-Fixe
menu items**

available Monday—Thursday

not available on holidays

*Items marked with an asterisk are cooked to order and may be served raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness especially if you have certain medical conditions.

Executive Chef Gary LaMothe



SALTBRICK BEEF

DRY-AGED IN-HOUSE WITH OUR PATENTED PROCESS
US PATENT NO. 7,998,517

16oz. 20-Day Dry-Aged Grass Fed Ribeye*	75	18oz. 55-Day Dry Aged Ribeye*	62
18oz. 30-Day Dry-Aged Ribeye*	56	12oz. 60-Day Dry-Aged Sirloin*	65
18oz. 40-Day Dry-Aged Ribeye*	59	18oz. 75-Day Dry-Aged Ribeye*	72
20oz. 40-Day Dry-Aged T-Bone*	75	18oz. 35-Day Dry-Aged Kansas City Bone-In Sirloin*	59

SALTBRICK BEEF FOR TWO

140 each

38oz. 55-Day Dry-Aged Ribeye*

40oz. Bone-In Chateaubriand*

40oz. 55-Day Dry-Aged Porterhouse*

CLASSICS & FILETS

Boneless Short Rib ricotta cheese cavatelli, english peas, mushroom cream sauce	36	Filet Mignon*	
12oz. Boneless Prime Rib* baked potato, au jus	39	Petite 6oz.	42
“Angry” Surf & Turf* 6oz. filet mignon, 3 jumbo “angry” shrimp, wilted spinach, chorizo whipped potatoes	59	Traditional 8oz.	52
		Classic 10oz.	59
		Bronx 16oz.	62
		Grade A: Japanese Wagyu 6oz.	135

FOR YOUR STEAK

TOP HATS

Crab Oscar +18	Lobster Tail +21
Shrimp Scampi +15	Scallop Scampi +15
Gorgonzola +9	Caramelized Onions +6

SAUCES 6 ea

Red Wine Bordelaise	Horseradish Cream
Béarnaise	Peppercorn

SEASONAL ENTRÉES

SaltBrick Chicken candied bacon whipped potatoes, broccoli florets, sage au jus	36	Stonington Scallops* chorizo, risotto sweet potato hash, togarashi citrus sauce	38
King Salmon* (skin on) butternut squash purée, broccoli rabe, apricots	45	Grilled Swordfish sherry lobster cream, crispy marble potatoes	50
Rack of Lamb* glazed baby carrots, chickpea purée, mint cumin glaze	60	Double-Cut Berkshire Pork Chop* firecracker apple sauce	38

LOBSTER

LIVE FROM OUR TANK 29/LB

Choice of Preparation:

Roasted / Steamed / Angry or Kung Pao / Baked & Stuffed With Crabmeat +21

SIDE DISHES FOR SHARING 12 ea

Roasted Brussels Sprouts bourbon maple glaze, bacon	Whipped Potatoes basil oil, chives	Garlicky Baby Spinach
Candied Bacon Mac & Cheese sharp cheddar, apples	Roasted Asparagus aged balsamic	House-Made French Fries
Roasted Mushrooms & Caramelized Onions	Creamed Spinach parmesan cheese	Baked Potato butter & sour cream
		Lobster Mashed Potatoes +8

A CRAVEABLE EXPERIENCE