



CHILLED SEAFOOD

Shrimp Cocktail	22	Littleneck Clams*	3 ea
Lobster Cocktail	28	Oysters on the Half Shell*	4 ea
Jumbo Lump Crab Cocktail	24	Crab Louie	32
Alaskan King Crab Legs (½ lb)	28	jumbo lump crab, iceberg, red onion, tomato, chopped eggs, thousand island dressing, capers	

THE PRIME TOWER*

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

Petite <i>serves 2-3</i>	55	Grand <i>serves 4-6</i>	105
½ lb lobster, 2 jumbo shrimp, 3 oysters, 3 littleneck clams, 5oz. alaskan king crab legs, 2oz. jumbo lump crab meat, tuna tartare		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, tuna tartare	

SIGNATURE APPETIZERS

Baked Clams Casino roasted peppers, bacon	19	Clothesline Bacon extra thick-cut candied bacon, black pepper maple glaze	19
Jumbo Lump Crab Cake avocado purée, roasted corn & black bean relish, garlic aioli	21	Dry-Aged Steak Tartare* quail egg, sherry mustard vinaigrette	25
Surf & Turf Dumplings kombu ginger-soy broth, cilantro	18	Poached Jersey Asparagus* dijonnaise, poached egg, crispy prosciutto	18
Smoked Yellowfin Tuna Crudo* soy-honey-ginger, cucumber, chili pepper, wasabi tobiko	28	Crispy Calamari cherry peppers, garlic aioli, marinara	20

Artisan Board 30

selection of cured meats & local farm cheese, 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 sweet vidalia onions, sherry, crostini	Tablesides Caesar Salad house-made croutons, shaved parmesan
Lobster Bisque green apple	available add-ons <i>crab croutons +6 white anchovies +5 poached shrimp +8</i>
Arugula Salad roasted tomatoes, pine nuts, parmesan, lemon vinaigrette	The Wedge tomato, onion, blue cheese dressing, tomato vinaigrette <i>add slice of thick-cut candied bacon +5</i>
Spinach Salad goat cheese, candied pecans, gooseberries, sherry red onion, bacon, balsamic vinaigrette	

The Craveable Hospitality Group has been awarded a United States Patent for our dry-aging process, creating our signature beef known as SaltBrick Prime. 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 PRIME
 DRY-AGED IN-HOUSE WITH OUR PATENTED PROCESS
 US PATENT NO. 7,998,517

18oz. 30-Day Dry-Aged Ribeye*	56	20oz. 40-Day Dry-Aged T-Bone*	75
18oz. 40-Day Dry-Aged Ribeye*	59	12oz. 60-Day Dry-Aged Sirloin*	65
18oz. 55-Day Dry Aged Ribeye*	62	18oz. 35-Day Dry-Aged Kansas City Bone-In Sirloin*	59
18oz. 75-Day Dry-Aged Ribeye*	72	16oz. 20-Day Dry-Aged Grass Fed Ribeye*	69

SALTBRICK PRIME FOR TWO
135 each

38oz. 55-Day Dry-Aged Ribeye*	40oz. Bone-In Chateaubriand*	40oz. 40-Day Dry-Aged Porterhouse*
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CLASSICS & FILETS

Boneless Short Rib ricotta cheese cavatelli, english peas, mushroom cream sauce	36	Filet Mignon*	
“Angry” Surf & Turf* spiced 6oz. filet, whipped potato, haricots verts, shrimp scampi	59	Petite 6oz.	42
Prime Rib* baked potato, au jus		Traditional 8oz.	52
Classic Cut 12oz.	42	Classic 10oz.	59
Prime Cut 16oz.	54	Bone-In Bronx 16oz.	62
		Grade A: Japanese Wagyu 6oz.	135

FOR YOUR STEAK

TOP HATS		SAUCES 6 ea	
Crab Oscar +18	Lobster Tail +21	Red Wine Bordelaise	Horseradish Cream
Shrimp Scampi +15	Scallop Scampi +15	Peppercorn	Béarnaise
Gorgonzola +9	Caramelized Onions +6		

SEASONAL ENTRÉES

SaltBrick Chicken charred stone fruit, fingerling potatoes, arugula, natural jus	36	Double-Cut Berkshire Pork Chop* olive oil crushed potatoes, roasted asparagus, roasted cherry balsamic chutney	38
Stonington Scallops* bacon, peas and carrots, sherry gastrique	38	Skin-On Faroe Island Salmon* baby vegetables, spring onions, romesco	35
Herb-Roasted Rack of Lamb* red pepper coulis, roasted potatoes, minted yogurt	58	Grilled Swordfish* sherry lobster cream, crispy marble potatoes	49

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

Mac & Cheese three-cheese blend, bbq shortrib, herb crumb	Roasted Asparagus aged balsamic	French Fries spicy aioli, ketchup
Creamy Roasted Corn bacon	Roasted Mushrooms & Caramelized Onions	Baked Potato butter & sour cream
Whipped Potatoes chives	Creamed Spinach parmesan cheese	Garlicky Baby Spinach
		Lobster Mashed Potatoes +8

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