



## CHILLED SEAFOOD

<b>Shrimp Cocktail</b>	<b>22</b>	<b>Littleneck Clams*</b>	<b>3 ea</b>
<b>Lobster Cocktail</b>	<b>25</b>	<b>Oysters on the Half Shell*</b>	<b>4 ea</b>
<b>Jumbo Lump Crab Cocktail</b>	<b>24</b>	<b>Crab Louie</b>	<b>32</b>
<b>Alaskan King Crab Legs (½ lb)</b>	<b>28</b>	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.*

<b>Petite</b>	<b>55</b>	<b>Grand</b>	<b>105</b>
<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, 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

<b>Baked Clams Casino</b>	<b>19</b>	<b>Clothesline Bacon</b>	<b>19</b>
roasted peppers, bacon		extra thick-cut candied bacon, black pepper maple glaze	
<b>Jumbo Lump Crab Cake</b>	<b>21</b>	<b>60 Day Dry-Aged Steak Tartare*</b>	<b>25</b>
remoulade, roasted pepper coulis, frisee, pickled onion		quail egg, sherry mustard vinaigrette	
<b>Surf &amp; Turf Dumplings</b>	<b>18</b>	<b>Poached Jersey Asparagus*</b>	<b>18</b>
kombu ginger-soy broth, cilantro		dijonnaise, poached egg, crispy prosciutto	
<b>Smoked Yellowfin Tuna Crudo*</b>	<b>29</b>	<b>Calamari</b>	<b>20</b>
soy-honey-ginger, cucumber, chili pepper, wasabi tobiko		sweet chili sauce, lime, cilantro	

### 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

<b>Classic French Onion Soup</b>	<b>Tablesides Caesar Salad</b>
sweet vidalia onions, sherry, crostini	house-made croutons, shaved parmesan
<b>Lobster Bisque</b>	<b>available add-ons</b>
green apple	<i>crab croutons +6</i>
<b>Arugula Salad</b>	<i>white anchovies +5</i>
roasted tomatoes, pine nuts, parmesan, lemon vinaigrette	<i>poached shrimp +8</i>
<b>Spinach Salad</b>	<b>The Wedge</b>
goat cheese, candied pecans, gooseberries, sherry red onion, bacon, balsamic vinaigrette	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

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 BEEF FOR TWO 140 each

38oz. 55-Day Dry-Aged Ribeye\*

40oz. Bone-In Chateaubriand\*

40oz. 40-Day Dry-Aged Porterhouse\*

## CLASSICS & FILETS

<b>Boneless Short Rib</b> ricotta cheese cavatelli, english peas, mushroom cream sauce	36	<b>Filet Mignon*</b>	
<b>12oz. Boneless Prime Rib*</b> baked potato, au jus	39	<b>Petite</b> 6oz.	42
<b>“Angry” Surf &amp; Turf*</b> spiced 6oz. filet, tempura fried shrimp, vegetable fried rice, firecracker sauce	59	<b>Traditional</b> 8oz.	52
		<b>Classic</b> 10oz.	59
		<b>Bronx</b> 16oz.	62
		<b>Grade A: Japanese Wagyu</b> 6oz.	135

## FOR YOUR STEAK

### TOP HATS

Crab Oscar +18  
Shrimp Scampi +15  
Gorgonzola +9

Lobster Tail +21  
Scallop Scampi +15  
Caramelized Onions +6

### SAUCES 6 ea

Red Wine Bordelaise  
Peppercorn  
Horseradish Cream  
Béarnaise

## SEASONAL ENTRÉES

<b>SaltBrick Chicken</b> charred stone fruit, fingerling potatoes, arugula, natural jus	36	<b>Double-Cut Berkshire Pork Chop*</b> olive oil crushed potatoes, roasted asparagus, rhubarb chutney	38
<b>Stonington Scallops*</b> bacon, peas and carrots, sherry gastrique	38	<b>King Salmon* (skin on)</b> baby vegetables, spring onions, romesco	45
<b>Spiced Rack of Lamb*</b> red pepper coulis, roasted potatoes, minted yogurt	60	<b>Grilled Swordfish*</b> 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 Mushrooms & Caramelized Onions**

**Garlicky Baby Spinach**

**Whipped Potatoes**  
chives

**Roasted Asparagus**  
aged balsamic

**Creamed Spinach**  
parmesan cheese

**French Fries**  
spicy aioli, ketchup

**Baked Potato**  
butter & sour cream

**Lobster Mashed Potatoes +8**