

WATER CUISINE

CHEF MOLONEY'S SIGNATURE FISH SOUP

Lobster, shrimp, John Dory, mussels, clams, tomato-saffron broth 36

ALASKAN KING SALMON

Maple glazed vegetables, applewood bacon, rainbow chard, chive butter 35

SEARED MAINE SCALLOPS

Sofrito-potato puree, haricot verts, frisee, peperonata, meyer lemon oil 35

FENNEL DUSTED SEARED AHI TUNA

Beluga lentils, escarole, applewood bacon, blood orange chimichurri 34

SAUTEED JOHN DORY

Lobster succotash and sweet corn nage 35

CRAB STUFFED WHOLE MAINE LOBSTER

Herbed drawn butter and truffle essence 69

GRILLED WHOLE FISH

Roasted vegetable tian, cherry tomato essence 42

PAN ROASTED GROUPER

Tomato and Gigante beans, spicy broth, cured black olives, rapini, orange-caper gremolata 34

MESQUITE GRILLED PRAWNS

Scampi sauce, lobster cream, Israeli couscous 32

GLOBAL CUISINE

PRIME FILET MIGNON

Potato puree,
Madeira mustard reduction
46

FREE RANGE CHICKEN

Sautéed potato-artichoke "salad," lemon-caper veloute,
black olive oil
26

PRIME NY STRIP

Whole grain mustard potato puree,
red wine demiglace
44

ACCOMPANIMENTS

ASPARAGUS
MARKET VEGETABLES

SPINACH
POMME FRITES

EXECUTIVE CHEF - TOM MOLONEY

7

MANAGING PARTNER - THOMAS J BACHNER