

# RAW BAR

## SHRIMP COCKTAIL 24

Four colossal shrimp, house-made citron horseradish cocktail sauce

## CHERRYSTONES

Served with traditional accompaniments

HALF DOZEN 16 DOZEN 30

## OYSTERS

Served with traditional accompaniments

HALF DOZEN 16 DOZEN 30

## LOBSTER TAIL MKT

Available chilled or grilled

## CRAB COCKTAIL LOUIE MKT

Lump crab, spicy mayo aioli

## SHELLFISH PLATTER 79

Four Shrimp, Four Oysters, Four Cherrystones,  
6 oz Lobster Tail, Lump Crab Cocktail

Served with traditional accompaniments

# APPETIZERS

## TUNA TARTARE 21

Diced sushi-grade tuna, avocado, everything seasoning, truffle ponzu, citrus aioli, crispy wonton strips

## CALAMARI 19

Crispy fried calamari tossed with sweet and spicy Thai chili sauce and crushed honey peanuts

## CRAB CAKES 16/26

Lump crab meat, corn, tomato avocado salad, house-made mustard aioli

## GRILLED OCTOPUS 20

Warm white beans, cherry tomatoes, tri-colored baby potatoes, hot soppressata, chimichurri

## TERESA'S MEATBALL 18

Colossal meatball, basil whipped ricotta, garlic crostini

## SHRIMP SCAMPI CROSTINI 22

Sautéed colossal shrimp and arugula, lemon garlic white wine sauce, grilled bread

## CLAMS CASINO 18

oreganatta breadcrumbs, applewood smoked bacon, pecorino romano, charred lemon

## SIGNATURE BACON 21

Our famous triple-thick cut bacon,  
maker's mark bourbon glaze, luxardo cherries

# SOUPS & SALADS

## FRENCH ONION SOUP 11

Traditionally prepared

## WEDGE SALAD 15

Crispy iceberg lettuce, blue cheese, tomatoes, shaved red onion, our signature bacon

## PRIME CHOPPED SALAD 15

Fresh greens, roasted corn, tomatoes, avocado, bacon, crumbled blue cheese, onion strings, cilantro lime vinaigrette

## CAESAR SALAD 14

Hearts of romaine, house-made Caesar dressing, topped with white anchovies and our garlic parmesan crunch toasted panko breadcrumbs

## BURRATA 18

A trio of burrata served three ways pistachio pesto, tomato basil and truffle black pepper with arugula cherry tomato salad, aged balsamic and grilled bread

ADD Prosciutto di Parma 5

# PASTA

Gluten-Free Penne Available

## SHRIMP SCAMPI 36

Sautéed colossal shrimp, roasted tomatoes, baby spinach, lemon garlic white wine sauce, fresh house-made fusilli pasta

## PAPPARDELLE BOLOGNESE 34

Classic beef, pork and veal ragu finished with cream, basil, whipped ricotta, shaved parmigiano

## FRA DIAVOLO

Spicy Calabrian chili, cherry tomatoes basil sauce, fresh house-made spaghetti pasta

WITH LOBSTER 46 SHRIMP 36 DIVER SCALLOPS 38

## SHORT RIB RIGATONI 36

Braised short rib, roasted mushrooms, cherry tomatoes, spinach, chianti wine sauce, touch of cream

## WILD MUSHROOM TRUFFLE RAVIOLI 48

Fresh Lobster meat, scallops, wild mushrooms and spinach, truffle porcini cream sauce

Please inform your server if anyone in your party has a food allergy.

\*These items 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. 7% Massachusetts sales tax is added to all prices. 20% gratuity is applied to parties of six, or more. All menu items are subject to change due to seasonality and availability. Prices are subject to change without notice.

# CHEF'S SPECIALTIES

## HALIBUT 44

Porcini dusted halibut, wild mushroom truffle parmesan risotto, asparagus, crispy prosciutto

## BRICK CHICKEN 34

Lemon rosemary roasted half-chicken, mashed potatoes, garlic spinach, pan gravy

## MEDITERRANEAN TUNA 42

Everything-crusting ahi tuna, cherry tomatoes, kalamata olive caper salad, arugula

## STEAK FRITES 44

Prime hanger steak, truffle parmesan fries, arugula salad, chimichurri

## TERESA'S PORK CHOPS 44

Served with vinegar peppers, roasted potatoes and aged balsamic

## PISTACHIO CRUSTED SALMON 38

Butternut squash mascarpone purée, crispy Brussels sprouts, maple bourbon

## BAKED SCALLOPS 42

Parmesan ritz cracker crumbs, sherry butter, choice of one side

## VEAL PARMIGIANA 60

16 oz veal chop pounded and breaded then topped with house made marinara, mozzarella, burrata, fresh basil and shaved parmigiano, served with choice of pasta

## CLASSIC SURF AND TURF 79

10 oz filet, two stuffed jumbo shrimp, mashed potatoes, asparagus, Prime steak sauce

## OUR FAMOUS HAND CUT STEAKS & CHOPS

CUT IN-HOUSE - CERTIFIED 100% USDA PRIME - SERVED A LA CARTE

### LAMB CHOPS 60

Fig mint jam, red wine demi glace

### FILET MIGNON 10 oz 63

### BONE-IN FILET 16 oz MKT

### BONE-IN COWBOY RIBEYE 24 oz 72

### NY AGED SIRLOIN 16 oz 65

### RIBEYE 16 oz 62

### 42 oz TOMAHAWK RIBEYE 135

Choice of one side and one sauce. Limited Availability

TEMPERATURE GUIDE: RARE: Cool red center, MEDIUM RARE: Slightly warm red center, MEDIUM: Warm pink throughout MEDIUM WELL: Slight pink hot center WELL DONE: Cooked throughout

## ENHANCEMENTS & SAUCES

### CARAMLIZED ONIONS 4

### BLUE CHEESE 4

### AU POIVRE 4

### TRUFFLE BUTTER 4

### 6 oz GRILLED LOBSTER TAIL 24

### TWO JUMBO STUFFED SHRIMP 18

### TWO SEARED SEA SCALLOPS 15

### OSCAR STYLE 22

Colossal crab meat, asparagus, bernaïse

### TERESA'S CHIMICHURRI 3

### COGNAC PEPPERCORN 3

### PRIME STEAK SAUCE 3

### BERNAISE 3

## ACCOMPANIMENTS

### PRIME AU GRATIN 12

### BAKED POTATO 10

### MASHED POTATOES 10

### ROASTED POTATOES 10

### MAC & CHEESE 11

### LOBSTER MAC & CHEESE 24

1/4 lb Fresh Lobster Meat

### ROASTED MUSHROOMS & CAMELIZED ONIONS 12

### RISOTTO OF THE DAY 12

### BUTTERNUT SQUASH & MASCARPONE PURÉE 12

### CRISPY CAESAR BRUSSELS SPROUTS 12

Topped with toasted bread crumbs

### ITALIAN-STYLE STREET CORN 12

Served off-the-cob

### JUMBO ONION RINGS 9

Spicy aioli

### SAUTÉED GARLIC SPINACH 10

### JUMBO ASPARAGUS 12

### CREAMED SPINACH 12

### 'TP' HAND-CUT FRIES 10

### TRUFFLE PARMESAN FRIES 14

PLEASE NO SUBSTITUTIONS OR SPLITTING OF ORDERS

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