

1800°

PRIMESM STEAKHOUSE

Appetizers

Louisiana Style Fried Green Tomatoes

Four Thick Green Slices topped with your choice of Blackened Crawfish, Hollandaise & Parmesan Cheese or Wild Mushroom Ragout
9

Spinach and Artichoke Dip

A savory blend of Spinach & Artichoke
Served with Asiago Toast Points
9

Gulf Coast Blue Crab Claws
Marinated or Fried Crab Claws served with House Made Remoulade & Cocktail Sauce
14

New Zealand Lamb Lollipops

Succulent Grilled Lamb Chops served with Greek Cucumber Mint Dipping sauce
18

Shrimp Cocktail

Six Gulf Shrimp served with Citron Vodka Cocktail Sauce
12

Creole Crab Cake

Duo Jumbo Lump Crab Cakes topped with Hollandaise
13

Applewood Wrapped BBQ Shrimp

Five Jumbo Broiled Gulf Shrimp wrapped in Applewood Bacon & Basted in Sweet BBQ Sauce
12

Italian Stuffed Mushrooms
Jumbo Mushrooms stuffed with Italian Sausage & Cream Cheese with Squash and Zucchini Wedges
13

Soups and Salads

All Dressings Made In House

Onion Soup

French Onion Soup with a splash Chardonnay, Topped with Croutons and Swiss & Parmesan
8

House Salad

Cucumber Wrapped Mixed Greens, Tomatoes, & Avocado, served with side of your choice House Dressing
6

Caesar Salad

Chopped Romaine Hearts tossed in Creamy Caesar Dressing served with Baked Croutons and Parmesan Cheese
7

Cajun Style Filé Gumbo

A Chicken and Sausage Gumbo topped with White Rice
8

Summer Salad

Garden Lettuce, Strawberries, Orange Supremes, Goat Cheese, and Olives tossed in Italian Vinaigrette
7

Creamy Corn & Crab Bisque

Fresh Shucked Corn & Gulf Coast Blue Crab in a Creamy Broth
8

Side Items

\$7 each

Sautéed or Creamed Spinach

Sautéed Mushroom Medley

Au Gratin Potatoes

Steamed Broccoli

Sweet Potato with Cane Syrup Butter

Hand Cut Steak Fries

Garlic Mashed Potatoes

Asparagus

Hand Cut Curly Fries

Baked Potato

Cabot White Cheddar Mac & Cheese

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House Specialties

Blackened Chicken Alfredo

A creamy Alfredo sauce over Al Dente' Fettuccini Pasta topped with a Cajun Blackened Chicken Breast & Shaved Parmesan

18

Blue Crab Stuffed Pork Loin Chops

A mouthwatering bone-in Pork Chop stuffed full with Jumbo Lump Crab, Smoked Gouda & Asparagus

20

Pan Seared Chicken

Pan Seared Chicken Breast served with Seasoned Vegetables, Wild Rice & Natural Jus

16

Cajun Fried Shrimp

8 Gulf Shrimp Fried Golden Brown with Hand Cut Curly Fries, House-Made Remoulade

25

The New York Burger

A Juicy 10 oz. Patty Fresh Ground from NY Strip with White Cheddar, Bacon, Tomato, Leaf Lettuce, Caramelized Onion, & Jalapeno on a Toasted Brioche Bun with Curly Fries

17

Steak Alfredo

A creamy Alfredo sauce over Al Dente' Pasta topped with a 6 oz. Steak & Shaved Parmesan

32

Stuffed Gulf Flounder

Jumbo Lump Crabbed Stuffed & Broiled Fillet of Flounder topped with Crawfish Cream Sauce served with Garlic Mashed Potatoes & Roasted Vegetables

24

Chilean Salmon

Wild Caught Salmon Grilled & topped with Tarragon Brown Butter served over vegetable Rice Pilaf

20

A la Carte

Alaskan King Crab Legs

Wild Caught Alaskan King Crab Legs Served with Drawn Butter

One Pound 55 Two Pounds 95

T-Bone

22 oz. Grilled to Perfection

45

Center Cut Filet

Choice USDA Tenderloin

6 oz. 27 10 oz. 38

Ribeye
10 oz. Queen Cut 24 12 oz. King Cut 30

New York Strip Steak

12 oz Classic char-grilled New York

26

Prime Rib

12oz. 26 16oz. 33

Sweet & Spicy Baby Back Ribs

Slow Smoked baby Back Ribs glazed with Ancho BBQ Sauce

Full Rack 28 Half Rack 18

New Zealand Lamb Chops

8 Succulent Grilled Chops served with a Rosemary Mint Demi Glace

42

Lobster Tail

10-12 oz. Lobster Tail cooked to Perfection served with Drawn Butter

Single 48 Double 96

Surf & Turf

Add a Lobster Tail or One Pound of Alaskan King Crab Legs to any steak for just 40 dollars. Add 6 Shrimp, prepared how you like them, to any steak for just 15 dollars.

Ten Dollar Split Charge on all menu items.

There may be a risk associated with consuming raw shellfish, as is the case with other raw proteins.

If you suffer from chronic illness of the liver, stomach, blood, or have other immune disorders, you should eat these products fully cooked.