

RAW BAR	
Blue Point Oysters*	½ Dz - 20, 1 Dz - 38
Kumamoto Oysters*	½ Dz - 26, 1 Dz - 51
Shrimp Cocktail	24
Jumbo Lump Crab Cocktail	27
Tuna Tartare*	25
<i>Yellowfin tuna, shallot, jalapeno, avocado, sea salt</i>	
Steak Tartare*	25
<i>Chopped Filet Mignon</i>	
Seafood Tower*	110 for 2, 190 for 4
<i>Fresh chilled seafood served with house sauces</i>	
ANTIPASTI	
Clams Oreganata	16
<i>Half shelled baked clams</i>	
Applewood Smoked Bacon	16
<i>Drizzled with Vermont spicy syrup</i>	
Calamari	19
<i>Lightly fried rings of fresh local squid</i>	
Meatballs	18
<i>Slowly cooked veal meatballs</i>	
Grilled Shrimp	24
<i>4 U10 shrimp on a bed of mixed greens</i>	
Octopus	26
<i>Grilled; sashimi quality, peppers, onion and capers</i>	
Crab Cake	27
<i>Jumbo lump crab served with remoulade</i>	
Mussels	22
<i>Light red sauce, diced jalapeno and fresh basil</i>	
SOUP	
Onion Soup	14
Lentil Soup	12
INSALATE	
Caesar Salad	18
<i>Romaine lettuce, Caesar dressing, croutons, parmigiana cheese</i>	
Arugula & Parmigiano	18
<i>Cherry tomatoes, arugula, shaved Parmigiano Reggiano cheese, lemon vinaigrette</i>	
Mediterranean Tomato Salad	25
<i>Tomatoes, red onion, green bell peppers, cucumber, feta cheese, olives, champagne oregano vinaigrette</i>	
Burrata & Prosciutto	26
<i>Creamy imported mozzarella, tomato, prosciutto di Parma</i>	

PIZZA	
Margherita	20
<i>Traditional tomato, mozzarella, basil</i>	
Robiola Tartufo	26
<i>Black truffle</i>	
PASTA	
<i>GLUTEN FREE & WHOLE WHEAT PASTA AVAILABLE</i>	
Spaghetti Carbonara	27
<i>Guanciale (pork cheek), egg and Pecorino Romano cheese</i>	
Linguine Alle Vongole	28
<i>Manila clams, white wine sauce</i>	
Pappardelle Al Ragù	31
<i>Al ragu meat, house made pappardelle and ricotta</i>	
Fettuccine with Shrimps	37
<i>Creamy truffle</i>	
Frutti di Mare	37
<i>Fettuccine, mussels, squid, shrimp, and cherry tomatoes</i>	
Spaghetti with Lobster	51
<i>Tomato, chili flake and basil</i>	
CARNE E PESCE	
Branzino	39
<i>Mediterranean Sea bass pan seared with fingerling potatoes, fennel, onion, and mint</i>	
Salmon	39
<i>Organic salmon with mixed grilled vegetables</i>	
Tuna*	43
<i>Sesame crusted and served with sautéed spinach</i>	
Chilean Sea Bass	48
<i>Pan seared filet served with saffron risotto and asparagus</i>	
Chicken Parmigiana	36
<i>Breaded organic chicken breast, tomato, fresh mozzarella, with side of pasta</i>	
Chicken Diavolo	40
<i>Organic chicken, spicy cherry peppers and sautéed spinach</i>	
Pork Chop	31
<i>Sunchoke smash, guanciale, cabbage and apple</i>	

PRIME 1024 WAGYU BURGER* 30
Cheddar cheese, caramelized onion, shitake mushroom, truffle aioli and hand cut fries

STEAKS & CHOPS

ALL MEATS ARE USDA PRIME DRY AGED

16 oz Prime Skirt Steak*	52
18 oz Boneless Ribeye*	60
16 oz New York Sirloin*	58
10 oz Filet Mignon*	63
22 oz Bone-In Ribeye*	77
22 oz Cajun Bone-In Ribeye*	80
French Cut Lamb Chops*	56

SPECIALTY CUTS

40 oz Prime Tomahawk Steak*	160
48 oz Prime Porterhouse Steak*	170

ENHANCEMENTS

Petite Lobster Tail	32
Oscar Style	21
Truffle Butter	9
Cajun	5

CONTORNI

Hand Cut Steak Fries	10
Steamed Asparagus	12
Garlic Mashed Potatoes	13
Sautéed Broccoli Rabe	12
Sautéed Spinach	14
Mushrooms	14
Pan Fried Brussel Sprouts	15
Creamy Truffle Spinach	15

\$49
DINNER PRIX-FIXE
 PER PERSON, PLUS TAX AND GRATUITY
 NOT AVAILABLE TO GROUPS OVER 6 AND ON HOLIDAYS
 SUNDAY - WEDNESDAY FROM 3PM - CLOSE
 THURSDAY - SATURDAY 3PM - 5PM
 ORDER MUST BE PLACED BY 5PM

ANTIPASTI
Choice of:

Lentil Soup
 Caesar Salad
 Clams Oreganata
 Applewood Smoked Bacon
 Meatballs
 Octopus +5

SECONDI
Choice of:

Pappardelle Al Ragù
 Linguine Alle Vongole
 Chicken Parmigiana
 Branzino
 16 oz New York Sirloin* +15

DESSERT
Choice of:

Gelato
 Sorbet
 Tiramisu
 Panna Cotta



www.Prime1024.com @prime1024steakhouse
 LIMANI HOSPITALITY GROUP

*COOKED TO ORDER OR SERVED RAW. CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

PRIME 1024

At the heart of our vibrant eatery, our Chef and his talented team have created an eclectic menu which include handmade pastas, authentic hand tossed pizza and perfectly cooked steaks. All items are expertly prepared using traditional Italian techniques and only the finest and freshest ingredients. Whether creating a fresh pasta or a prime porterhouse for two, our team delivers delicacies designed to meet highest expectations and varied tastes. Delectable cuisine coupled with impeccable service and gracious hospitality are what make Prime 1024 the ideal place to dine.

Welcome and enjoy!

- LIMANI HOSPITALITY GROUP

PRIME 1024

\$36

LUNCH PRIX-FIXE

PER PERSON, PLUS TAX AND GRATUITY

NOT AVAILABLE TO GROUPS OVER 8 AND ON HOLIDAYS

DAILY FROM 12PM – 3PM

ORDER MUST BE PLACED PRIOR TO THE DESIGNATED END TIME

FIRST COURSE

Lentil Soup

Applewood Smoked Bacon
*Drizzled with Vermont spicy
syrup*

Clams Oreganata

Half shelled baked clams

Caesar Salad

*Romaine lettuce, Caesar
dressing, croutons,
parmigiana cheese*

Octopus +5

*Grilled; sashimi quality, peppers,
onion and capers*

MAIN COURSE

Chicken Paillard

*Grilled organic chicken breast,
arugula, cherry tomatoes, shaved
parmigiana cheese, red onions,
homemade lemon dressing*

Branzino

*Served with linguine in garlic &
olive oil*

Salmon

*Organic salmon with mixed grilled
vegetables*

Linguine Alle Vongole

Manila clams, white wine sauce

8 oz Sirloin +7

Served with fries

DESSERT

Gelato

Sorbet

Tiramisu

Panna Cotta

INSALATE

Prime Cobb Salad 21

*Crumbled bacon, diced cucumber, sliced eggs, sliced
avocado, cherry tomato, over romaine lettuce, lemon
vinaigrette*

Crab Salad 22

*Jumbo Lump Crab, red onion, celery, chives, light
mayonnaise, lemon, sliced avocado over mixed greens*

Mixed Green Salad 15

*Mixed greens, cherry tomatoes, red onion, shaved
fennel, ricotta salata, balsamic vinaigrette*

Mediterranean Tomato Salad 24

*Tomatoes, red onion, green bell peppers, cucumber, feta
cheese, olives, champagne oregano vinaigrette*

Add to any salad: chicken +8 shrimp +15 steak +15

SANDWICH & PANINI

Panino Chicken 19

*Grilled chicken, avocado, tomato, arugula, spicy aioli,
roasted red bell peppers, with side of mixed green
salad*

Steak Sandwich 24

*8oz sirloin sautéed onions and peppers, provolone
cheese on a garlic butter Italian hero*

Lobster Roll 32

*Lobster Meat, celery, red onion, mayonnaise, lemon
chives on a potato bun, with a side of French fries*

Wagyu Prime Burger 30

*Caramelized onion, mushroom, cheddar on a brioche
bun with French fries and truffle aioli*