

## HOUSE SPECIALTIES

Add soup or salad to any entree \$8

**WAGYU TOP SIRLOIN 'DIANA' \$32**  
Peppercorn Encrusted. Boursin Cheese Potato Cake. Mushrooms.  
Broccolini. Mustard & Shallot Brandy Cream Sauce.

**STUFFED CHICKEN \$30**  
Prosciutto. Porcini Mushrooms. Roasted Red Peppers. Gouda  
Cheese. Marsala Sauce. Mashed Potatoes. Asparagus.

**SURF & TURF \$MP**  
6oz Petite Filet Mignon & 5oz Cold Water Lobster Tail.  
House Mashed Potatoes. Asparagus.

**BRAISED BEEF SHORT RIBS \$34**  
Smoked Mashed Potatoes. Asparagus. Jus Veau.

**SLICED 14oz WAGYU  
N.Y. STRIP STEAK \$54**  
Roasted Baby Potatoes. Asparagus. Jus Veau.

**JUMBO SEA SCALLOPS \$38**  
Smoked Mashed Potatoes. Asparagus. Kimchi Butter Sauce.

**CHARRED SALMON \$33**  
Caramelized Crust. Stir-Fry Vegetables. Citrus-Chili Glaze.

**BLACKENED SNAPPER \$35**  
Homemade Linguini Pasta. Garlic & EVOO. Cherry Tomato  
Confit. Crab Meat. Mixed Vegetables. Pistachio Pesto.

**BONE-IN 20oz N.Y. STRIP \$61**  
Caramelized Onions. Sautéed Mushrooms. Smoked Mashed  
Potatoes. Crumbled Goat Cheese. Shaved Black Truffle.

**GROUPEY DYNAMITOS \$40**  
Spicy Blue Crab Meat. House-Mashed Potatoes.  
Spinach. Kimchi Butter Sauce.

**FRENCHED PORK CHOP \$35**  
Herb-Marinated. Red Cabbage. Potato Croquette.  
Asparagus. Smoked Applesauce. Bing Cherry Compote.

**MISO-GLAZED CHILEAN SEA BASS \$40**  
Mashed Potatoes. Szechuan Green Beans. Sake-Miso Glaze.

**ASIAN BBQ YELLOWFIN TUNA \$38**  
Grilled. Forbidden Black Rice. Crab Meat.  
Pineapple Pico De Gallo. Pea Tendril.

**THE ULTIMATE BURGER \$40**  
14 oz Ground Wagyu Patty. Red Wine & Currant Aioli.  
Peppered Candied Nueske's Bacon. Truffle Onion Jam.  
Humboldt Fog Goat Cheese. Foie Gras. Parmesan  
Tuile. Steak Fry Potatoes.

**CHAUFA \$28**  
Fried Quinoa. Mixed Vegetables. Garlic. Soy Sauce. Fried Egg.

Add Oscar-Style To Any Entrée for \$12  
(Lump Crab Meat with Béarnaise Sauce)  
Add Foie Gras to Any Entrée for \$20

## SIDES \$10 EACH

Enough to Share

**CREAMED SPINACH**  
Smoked Gouda Cream.

**SZECHUAN GREEN BEANS**  
Fiery Garlic Soy.

**STIR-FRIED BROCCOLINI**  
Sweet Soy. Garlic.

**SAUTÉED WILD MUSHROOMS**  
Truffle Oil. Garlic.

**SAUTÉED ASPARAGUS**  
Sea Salt. Lemon Zest.

**ROASTED BABY CARROTS**  
Thyme. Maple Glaze.

**TRUFFLE & PARMESAN FRIES**  
Fines Herbes. Truffle Oil.

**POTATOES AU GRATIN**  
Parmesan. Onions. Cream.

**GARLIC MASHED POTATOES**  
Garlic. Cream. Butter.

**HICKORY-SMOKED  
MASHED POTATOES**  
House-Smoked. Cream. Butter.

**DOUBLE-STUFFED  
LOADED POTATO**  
Smoked Bacon. Chives. Gouda Cheese.

**SMOKED GOUDA MAC N' CHEESE**  
Parmesan. Smoked Gouda Cheese.

**ROASTED CAULIFLOWER**  
Garlic. Olive Oil.

## SAUCES \$3 EACH

**M.P. STEAK SAUCE**  
Sweet & Spicy House-Made Steak Sauce.

**LEMON BUTTER**  
Rich White Wine Sauce.

**JUS VEAU DEMI-GLACE**  
72-Hour House-Made Veal Reduction.

**BÉARNAISE**  
Lemon & Tarragon Hollandaise.

**AU POIVRE**  
Pepper Mélange. Brandy. Jus Veau. Cream.

**BLUE CHEESE**  
Creamy Blue Cheese & Herb.

**CABERNET SAUVIGNON**  
Rich Red Wine Sauce.

You Deserve It!

**M.P.**  
**MarcoPrime**  
*Steaks & Seafood*

TO GO MENU



239-389-2333

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## HOT SMALL PLATES

7oz WAGYU MEATBALL \$15  
Melted Gruyère Cheese. Spinach. Spiced Tomato Sauce.

PERUVIAN JALEA \$22  
Deep Fried Octopus. Mussels. Calamari. Shrimp. Yucca. Onions & Peppers. Leche De Tigre. Rocoto Sauce.

SHRIMP CROSTINI \$16  
Andouille Sausage. Shrimp. Roasted Red Peppers. Basil Aioli. Balsamic Drizzle.

SEARED JUMBO SCALLOPS \$21  
Corn Truffle Cream. Caramelized Leeks. Stir-Fried Broccolini. Gremolata.

MEDITERRANEAN OCTOPUS \$21  
Grilled & Served Over Arugula. Potatoes. Agrodolce Onions. Pepperoncini. Olives. Peppers. Lemon Olive Oil.

MARYLAND BLUE CRAB CAKE \$18  
Baby Arugula. Old Bay Remoulade.

CHOP STIX & SHRIMP \$16  
Tempura Crisp. Chili-Herb Glaze. Cooling Key Lime Aioli.

LOBSTER MAC + CHEESE \$22  
Smoked Gouda. Fontina. Mascarpone.

CHICKEN LOLLIPOPS \$16  
Smoked BBQ. Potato Croquette.

## SOUPS & SALADS

MAINE LOBSTER BISQUE \$18  
Butter-Poached Maine Lobster.

CLASSIC FRENCH ONION \$14  
Toasted Croutons. Gratinée au Gruyère.

THE WEDGE \$14  
Vine-Ripened Tomatoes. Smoked Bacon. Blue Cheese Dressing.

TRADITIONAL CAESAR \$13  
Chopped Romaine. Freshly Baked Croutons. Pecorino. Parmigiano. House Caesar Dressing.

MIXED GREENS \$12  
Vine-Ripened Tomatoes. Red Onion. Cucumber. Freshly Baked Croutons. Sweet Basil Vinaigrette. Blue Cheese.

ARUGULA SALAD \$15  
Red Onions. Tomatoes. Strawberries. Candied Pecans. Goat Cheese. Freshly Baked Croutons. Balsamic Glaze.

CRISPY DUCK SALAD \$16  
Frisée. Apple. Figs. Pomegranate. Candied Pecans. Agrodolce Onions. Goat Cheese. Cherry Tomatoes. Ginger Raspberry Vinaigrette.

*(Add Grilled Chicken, Steak, Shrimp, Salmon, Tuna or Lobster to Any Salad)*

## À LA CARTE

### Butcher's Block "Our Steaks Are Charbroiled!"

6oz PETITE FILET MIGNON \$35

8oz FILET MIGNON \$43

10oz WAGYU FILET MIGNON \$65

*"Wagyu Beef is raised in the Kobe style for optimal marbling and flavor."*

16oz PRIME N.Y. STRIP \$53

14oz WAGYU N.Y. STRIP \$51

20oz BONE-IN N.Y. STRIP \$58

32oz TOMAHAWK RIBEYE \$94

20oz BONELESS RIBEYE \$59

20oz BONE-IN RIBEYE \$62

48oz PORTERHOUSE FOR TWO \$118

14oz BERKSHIRE FRENCHED PORK CHOP \$32

### Fish & Crustaceans

SCOTTISH SALMON \$30

GULF BLACK GROUPER \$36

FLORIDA SNAPPER \$33

YELLOWFIN TUNA \$35

CHILEAN SEA BASS \$37

U-8 JUMBO SEA SCALLOPS \$34

TWIN COLD WATER LOBSTER TAILS \$MP

## MP GRILLED MEAT BOARD \$325

32oz Tomahawk • 48oz Porterhouse • 14oz Pork Chop • 20oz N.Y. Strip Steak

Chef's Hometown Potatoes. Vegetables. Au Poivre. Blue Cheese Sauce. Demi-Glace.

### MEAT TEMPERATURE GUIDE

PITTSBURGH / CHARRED RARE

RARE / DARK RED COOL CENTER

MEDIUM-RARE / WARM RED CENTER

MEDIUM / HOT RED CENTER

MEDIUM-WELL / HOT PINK CENTER

WELL DONE / NOT A GREAT CHOICE!

## CEVICHE & CARPACCIO

TUNA TARTARE\* \$19  
Cucumber. Tomato. Diced Avocado. Citrus-Truffle Infusion. Seaweed Salad. Crispy Chips. Red Onion.

PERUVIAN SNAPPER CEVICHE\* \$21  
Leche de Tigre. Julienned Onions and Peppers. Choclo. Sweet Potatoes. Crispy Corn. Tapioca Chips.

SALMON CEVICHE\* \$17  
Avocado & Pineapple Soy.

JUMBO GULF SHRIMP COCKTAIL\* \$20  
House Cocktail Sauce.

KING CRAB CAPRESE \$23  
Arugula. Creamy Burrata. Basil Aioli. Balsamic Glaze. Heirloom Tomatoes.

TUNA TIRADITO\* \$20  
Togarashi-Dusted Tuna Seared Rare. Onions. Peppers. Cilantro. Aji Amarillo Leche De Tigre. Crispy Seaweed.

LAMB CARPACCIO\* \$19  
Micro Arugula. Green Olives. Black Olives. Sundried Tomatoes. Red Onions. Crumbled Goat Cheese. Shaved Black Truffle. Lemon Citrette. Toast Points.

SPICY TUNA TOWER\* \$20  
Seaweed Salad. Black Rice. Orange-Ginger Jus.

HAMACHI CRUDO\* \$18  
Jalapeños. Ponzu. Tropical Fruit Pico.

WAGYU BEEF CARPACCIO\* \$20  
Arugula. Red Onions. Capers. Shaved Pecorino. Basil Oil. Lemon Citrette. Toast Points.

PERUVIAN TUNA CEVICHE\* \$21  
Ponzu Leche de Tigre. Julienned Onions and Peppers. Pineapple. Avocado Purée. Smoked Trout Roe. Tapioca Chips.

