

HOUSE SPECIALTIES

Add soup or salad to any entree \$8

WAGYU SIRLOIN 'DIANA' \$34
Peppercorn Encrusted. Boursin Cheese Potato Cake.
Mushrooms. Broccoli. Mustard & Shallot Brandy Cream Sauce.

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

SURF & TURF \$MP
Petite Filet Mignon & 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 \$37
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.

GROUPEL 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
House-Mashed Potatoes. Szechuan Green Beans.
Sake-Miso Glaze.

ASIAN BBQ YELLOWFIN TUNA \$38
Grilled Rare. Sushi Rice. Pickled Mix Vegetables.
Fruit Pico De Gallo.

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

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



CRG
CARVELLI RESTAURANT GROUP

239-389-2333

www.MARCOPRIME.com

599 S COLLIER BLVD. • MARCO ISLAND, FLORIDA

HOT SMALL PLATES

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

FRIED SEAFOOD \$22
Deep Fried Octopus. Mussels. Calamari. Shrimp.
Yucca. Onions & Peppers. 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 \$24
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.

FRISÉE SALAD \$16
Frisée. Apple. 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 \$36

8oz FILET MIGNON \$45

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 \$62

32oz TOMAHAWK RIBEYE \$MP

20oz BONELESS RIBEYE \$59

20oz BONE-IN RIBEYE \$67

48oz PORTERHOUSE FOR TWO \$MP

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. Plantain Chips.

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

KING CRAB CAPRESE \$24
Tempura Fried. Chili Herb Glazed. Sesame Seeds. Half Burrata.
Heirloom Grape Tomatoes. Microgreens Salad. Togarashi.

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. Sun-dried
Tomatoes. Red Onions. Crumbled Goat Cheese.
Shaved Black Truffle. Lemon Citrette. Toast Points.

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

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.



EXECUTIVE CHEF CO-OWNER FRANCESCO CARVELLI | WE RESERVE THE RIGHT TO ADD SUGGESTED GRATUITY OF 20%
Please advise your server of any food allergies prior to ordering. Although every effort will be made to accommodate food allergies, we're afraid we cannot always guarantee to meet your needs.
NOTICE: *Consuming raw or undercooked meats, poultry, seafood or fresh shell eggs may increase the risk of food-borne illness, especially if you have certain medical conditions.