

HOUSE SPECIALTIES

Add soup or salad to any entree \$8

PRIME SIRLOIN 'DIANA' \$34
Peppercorn Encrusted. Boursin Cheese Potato Cake. Broccolini.
Mushrooms. Mustard and Shallot Brandy Cream Sauce.

HALF ROASTED CHICKEN 🍃 \$30
Baby Potatoes. Roasted Mixed Vegetables.
House Chimichurri Sauce.

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 PRIME N.Y. STRIP STEAK \$MP
Roasted Baby Potatoes. Asparagus. Jus Veau.

JUMBO SEA SCALLOPS 🍃 \$39
Smoked Mashed Potatoes. Broccolini. Kimchi Butter Sauce.

CHARRED SALMON \$34
Caramelized Crust. Stir-Fry Vegetables. Citrus-Chili Glaze.

BLACKENED SNAPPER \$38
Homemade Linguini Pasta. Garlic & EVOO. Cherry
Tomato Confit. Mixed Vegetables. Pistachio Pesto.

PRIME BONE-IN 20oz N.Y. STRIP 🍃 \$MP
Caramelized Onions. Sautéed Mushrooms.
Smoked Mashed Potatoes. Crumbled Goat Cheese.

GROUPEL DYNAMITOS 🍃 \$42
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.

SESAME CRUSTED YELLOWFIN TUNA \$38
Black Rice. Avocado. Jalapeños.
Pickled Vegetables. Black Miso Glaze.

THE ULTIMATE BURGER \$40
14oz 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.

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

Add Foie Gras to Any Entrée for \$20

🍃 gluten free

SIDES \$10 EACH

Enough to Share

CREAMED SPINACH
Smoked Gouda Creamy Sauce.

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 Herbs. 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.

MAC N' CHEESE
Smoked Gouda Creamy Sauce.

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.

CHIMICHURRI
Parsley. Garlic. Oregano. Soy Sauce. Olive Oil.

You Deserve It!

M.P.
MarcoPrime
Steaks & Seafood

TO GO MENU



CRG
CARVELL 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. Spiced Tomato Sauce.

FRIED SEAFOOD \$22
Deep Fried Octopus. Oysters. Calamari. Shrimp.
Yucca. Rocoto Sauce.

BACON WRAPPED OYSTERS \$18
Fried Oysters (3) Wrapped in Bacon. Bloody Mary Shot.

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

MEDITERRANEAN OCTOPUS 🍴 \$22
Grilled & Served Over Arugula. Potatoes. Agrodolce Onions.
Pepperoncini. Olives. Peppers. Lemon Olive Oil.

MARYLAND BLUE CRAB CAKE \$20
Micro Greens. Old Bay Remoulade.

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

LOBSTER MAC + CHEESE \$24
Smoked Gouda Creamy Sauce.

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-Reggiano. 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

•Price changes are subject to availability•

Butcher's Block

"Our Steaks Are Charbroiled!"

6oz PETITE FILET MIGNON \$36

8oz FILET MIGNON \$46

10oz FILET MIGNON \$55

16oz PRIME N.Y. STRIP \$55

20oz PRIME BONELESS RIBEYE \$59

20oz PRIME BONE-IN N.Y. STRIP \$MP

32oz PRIME TOMAHAWK RIBEYE \$MP

20oz PRIME BONE-IN RIBEYE \$MP

48oz PRIME PORTERHOUSE FOR TWO \$MP

14oz BERKSHIRE FRENCHED PORK CHOP \$32

Fish & Crustaceans

SCOTTISH SALMON \$30

GULF BLACK GROUPER \$36

FLORIDA SNAPPER \$35

YELLOWFIN TUNA \$35

CHILEAN SEA BASS \$37

U-8 JUMBO SEA SCALLOPS \$36

TWIN COLD WATER LOBSTER TAILS \$MP

MP Grilled Meat Board

\$425

32oz PRIME TOMAHAWK • 48oz PRIME PORTERHOUSE
14oz PORK CHOP • 20oz PRIME BONE-IN 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. Julienne Onions & Peppers. Choclo.
Sweet Potatoes. Crispy Corn. Plantain Chips.

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

TUNA TIRADITO* 🍴 \$20
Togarashi-Dusted Tuna Seared Rare. Onions.
Peppers. Cilantro. Crushed Crispy Corn. Yuzu and Lemongrass
Sauce. Sweet Pot Crisp. Micro Greens.

SCALLOPS CRUDO* 🍴 \$21
Mixed Peppers. Red Onions. Avocado.
Passion Fruit Sauce. Red Chili Oil.

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

TUNA CEVICHE* \$21
Ponzu. Julienned Onions and Peppers.
Pineapple. Avocado Puree. Plantain Chips.

SALMON POKE \$18
Scallions. Cucumbers. Avocado. Red Onions.
Edamame. Mango. Masago. Ponzu. Rice Puff

*Consuming raw or undercooked meats, poultry, seafood,
shellfish or eggs may increase your risk of foodborne illness.



EXECUTIVE CHEF ROBERTO ROCHA | 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 eggs may increase the risk of foodborne illness, especially if you have certain medical conditions.