TEMPTATIONS

"A BITE TO REMEMBER" // 14 (2 PIECES)

WAGYU CROWN*
Wagyu, Caviar & Our Signature 50 Layer Potato

CRAB CROQUETTE
Mango Salsa, Sweet-Spicy Togarashi Sauce

GULF COAST ROYALE* GF
Oyster, Bluefin, Caviar & Bright Yuzu Kosho

IBERICO CROSTINI
Iberico Ham, Manchego & Truffle

APPETIZERS

FRIED SEAFOOD // 24
Deep Fried Octopus, Calamari, Shrimp, Fish, Togarashi Aioli

WAGYU BEEF TARTARE* // 38
Premium Hand-cut Australian Wagyu, Heirloom Tomato, Olives, Capers, Anchovy, Served with Crostini

CHAR-GRILLED OCTOPUS // 26
Charred Spanish Octopus, 50 Layer Potato, Volcano Ash Curry Vinaigrette & Chipotle Aioli

CRAB CAKE // 26
Maryland Blue Crab, Togarashi Aioli & Island Slaw

MARCO PRIME FRENCH ONION MEATBALLS // 21
Four Handcrafted Prime Beef Meatballs, Caramelized Onion Jus, Melted Gruyère Cheese, and Toasted Brioche Crostini

WAGYU BEEF CARPACCIO* // 23
Micro Greens, Red Onions, Capers, Shaved Parmigiano, Crostini

RAW BAR

SEAFOOD PLATTER* // 60 (PER PERSON)
2 Shrimp, Half Lobster, 2 Oysters & Tuna Tartare

SHRIMP COCKTAIL GF // 27
Old Bay Steamed, Honey Mustard Aioli, House Cocktail Sauce

BLUEFIN TUNA CRUDO* GF // 22
Shallots, Capers, Parsley, Tarragon, Yuzu Kosho Infused Olive Oil, Lemon Zest

TEN THOUSAND ISLANDS CEVICHE* // 24
Fresh Local Gulf Grouper and Crispy Calamari, Dressed in Classic Peruvian Leche de Tigre, Red Onion, Cilantro, Sweet Potato, Peruvian Corn & Crispy Corn

CHILLED HALF MAINE LOBSTER GF // 28
Lemon, Sea Salt & Citrus Chimichurri

1oz CLASSIC SIBERIAN CAVIAR // 150
Accoutrements & Blinis

EVERGLADES RESERVE OYSTERS* GF // 28 (6) // 56 (12)
Chef's Daily Selection of Pristine Florida Oysters, Served Simply with Fresh Lemon, Marco Prime Mignonette, and Hot Sauce

SOUPS & SALADS

MAINE LOBSTER BISQUE // 21
Butter-Poached Maine Lobster

CLASSIC FRENCH ONION // 16
Toasted Croutons, Gratin au Gruyère

TRADITIONAL CAESAR // 16
Chopped Romaine, Freshly Baked Croutons, Parmigiano Reggiano, House Caesar Dressing

MIXED GREENS // 16
Grape Heirloom Tomatoes, Red Onions, Cucumbers, Freshly Baked Croutons, Sweet Basil Vinaigrette, Blue Cheese Crumbles

CHOPPED WEDGE GF // 16
Grape Heirloom Tomatoes, Smoked Bacon, Blue Cheese Crumbles, Blue Cheese Dressing

FALL IN BURRATA GF // 22
Italian Burrata Cheese, Pistachio, Black Currant, Red Onion, Roasted Radish, Tomato Confit, Candied Butternut Squash, Baby Arugula, Lemon Oil & Citrus Parmesan Jus



OUR MEATS "PRIME OR BETTER"

WE PROUDLY SERVE CERTIFIED ANGUS BEEF

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6oz FILET MIGNON*	48
10oz FILET MIGNON*	72

CERTIFIED ANGUS BEEF PRIME

16oz NY STRIP*	68
40oz TOMAHAWK RIBEYE*	165

PAT LAFRIEDA PRIME 850 CLUB

32oz 50 DAY PORTERHOUSE*	210
22oz 50 DAY BONE-IN DRY-AGED RIBEYE*	125

AUSTRALIAN WAGYU

6oz SENKU FILET MIGNON*	80
12oz QUEEN CUT RIBEYE*	68
12oz NY STRIP*	64

JAPANESE A-5 WAGYU

5oz MIYAZAKI RIBEYE*	220
5oz SHIMANE NY STRIP*	200

THE PRIME EXPERIENCE *

2.5oz EACH:
SENKU FILET, MIYAZAKI RIBEYE, SHIMANE NY STRIP
250

ELEGANT UPGRADES

ADD ONS: BLUE CRAB OSCAR / 24
6oz LOBSTER TAIL / 30
JUMBO SEA SCALLOPS (2) / 24
BROILED HALF LOBSTER / 28

STEAK ENHANCEMENTS

BLACK GARLIC BUTTER GF // 10
CHIMICHURRI BUTTER GF // 10
YUZU-SHISO BÉARNAISE GF // 8
BLUE CHEESE CRUST GF // 9
AU POIVRE GF // 7
HOUSE DEMI-GLACE GF // 8
MP STEAK SAUCE GF // 5
MAPLE BACON & CARAMELIZED PEARL ONION GF // 16



CHEF'S HOUSE SPECIALTIES

ADD ANY SOUP, MIXED GREENS, CAESAR, OR WEDGE SALAD WITH YOUR ENTRÉE // 12

BRAISED BONE-IN BEEF SHORT RIBS GF // 65
Smoked Mashed Potatoes, Baby Carrots, Cilantro Demi-Glace

MISO-GLAZED CHILEAN SEABASS* GF // 58
Wasabi Mashed Potatoes, Red Cabbage-Ginger Puree, Enoki Mushrooms & Snow Peas

SURF & TURF* GF // 74
6oz Filet Mignon & Cold-Water Lobster Tail, House-Mashed Potatoes, Asparagus

OCEAN SYMPHONY // 56
Perfectly Seared Jumbo Sea Scallops atop Seafood Bisque-Infused Spaghetti, Heirloom Tomato Confit, Citrus Gremolata, and a Delicate Finish of Premium Caviar

ROASTED HALF CHICKEN GF // 38
Baby Potatoes, Roasted Baby Carrots, Chicken Au Jus

PISTACHIO-CRUSTED SALMON* GF // 42
English Peas Risotto, Sautéed Spinach, Citrus Beurre Blanc

BLACKENED GROUPER* GF // 47
House Mashed Potatoes, Asparagus, Beurre Monté & Citrus Chimichurri
ADD BLUE CRAB CRUSTED +10

SIDE DISHES

HOUSE WHIPPED POTATOES & GARLIC CONFIT GF // 12 : *LOADED +4*

MP MAC N CHEESE // 12 :
ADD SHORT RIB +10 | HALF LOBSTER +28

TRUFFLE FRIES // 18 **50 LAYER POTATO // 16**

THREE PEAS & MISO GF // 16

ROASTED MUSHROOMS & PORCINI BUTTER GF // 16

LEMON & SEA SALT ASPARAGUS GF // 14

SWEET & SPICY STREET CORN // 16

TRUFFLE CREAMED SPINACH & HEART OF PALM GF // 21

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 guarantee to meet your needs.

Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, or fresh eggs may increase the risk of foodborne illness, especially if you have certain medical conditions. There is risk associated with consuming raw oysters. If you have a chronic illness of the liver, stomach or blood or have immune disorders, you are at greater risk of serious illness from raw oysters, and should eat oysters fully cooked.

We reserve the right to add suggested gratuity of 20% | GF=Gluten Free *=Raw/Undercooked