

## small plates

**soup of the day** or **tomato-basil bisque**  
cup 3.99 bowl 5.99

**crispy calamari** 10.99  
lemon-caper aioli, cocktail sauce

**deviled eggs** 7.99  
buffalo sauce, bacon

**shrimp bruschetta** 11.99  
tomato, basil, goat cheese,  
olive oil, shrimp, balsamic glaze

**buffalo chicken crisps** 10.99  
bleu cheese dressing

**roasted red pepper hummus** 8.99  
cucumber, kalamata olive relish, flatbread

**quesadilla** 10.99  
avocado-mango salsa,  
pepper jack, chipotle sour cream  
{choice of pork, chicken, or steak}

**fried pickles** 6.99  
beer-battered pickles, ranch,  
chipotle sour cream

**roasted tomato & basil flatbread** 9.99  
onion, mozzarella

**roasted vegetable flatbread** 10.99  
spinach-artichoke sauce, mushrooms,  
tomato, basil, pickled onion,  
balsamic, mozzarella

**bbq chicken flatbread** 10.99  
pickled onion, mozzarella, corn, cilantro

**smoked chicken wings** 10.99  
bleu cheese dressing  
{bbq, buffalo, or lemon-jalapeño style}

**spinach & pepper jack queso dip** 8.99  
spicy pepper jack cheese, tortilla chips

**warm pretzel sticks** 8.99  
honey mustard {add cheese sauce 2.00}

**gator bites** 12.99  
flash-fried filet of gator, chipotle-honey  
mustard, jalapeño-cheddar hush puppies

**loaded kettle chips** 8.99  
smoked bacon and bleu cheese crumbles,  
green onion, giardiniera

**mac & cheese egg rolls** 7.99  
shell pasta, four-cheese blend,  
crispy wontons, bbq and buffalo sauce  
{add bacon 1.00}

**fried risotto balls** 7.99  
wild mushroom, fennel, marinara

**hush puppies** 5.99  
roasted jalapeños,  
aged cheddar, fresh yellow corn

## taco plates { flour tortillas, salsa, black beans and rice }

**grilled shrimp** 15.99  
tequila-lime cream,  
napa cabbage, mango salsa

**pulled chicken** 12.99  
avocado, queso fresco, fried jalapeño,  
charred corn pico, cilantro

**pork** 12.99  
red onion, queso fresco, pico de gallo, avocado

**mahi** 15.99  
fresh mahi, pacific slaw,  
chihuahua cheese, cilantro

## extras 4.99 each

mac & cheese {add jalapeño & bacon 1.00}  
garlic mashed potatoes {add gravy 1.00}  
grilled asparagus • steamed broccoli  
hand-cut fries • remoulade slaw  
sweet potato fries • black beans & rice  
side of the day

## specialties

**mac & cheese** 11.99  
shell pasta, four-cheese blend  
with chicken 14.99  
with gator 15.99  
buffalo chicken style 15.99  
jalapeño-bacon style 14.99  
the works 16.99  
buffalo chicken, jalapeños, bacon

**bbq-glazed salmon** 19.99  
grilled asparagus, buttery  
mashed potatoes, southern slaw,  
remoulade sauce

**beer-battered fish & chips** 14.99  
fresh atlantic cod, jalapeño-cheddar  
hush puppies, lemon-caper aioli,  
hand-cut fries

**new york strip\*** 28.99  
12 oz. cut, herb butter,  
choice of two sides

**pan-roasted mahi\*** 19.99  
asparagus risotto, tomato,  
lemon-caper aioli, red wine reduction

**sesame seed ahi tuna\*** 22.99  
hawaiian tuna steak, sesame seed crust,  
wasabi oil, pickled ginger, basmati rice,  
soy sauce, seaweed salad

**fra diavolo\*** 14.99  
angel hair pasta, plum tomatoes,  
marinara, garlic, chili pepper  
flakes, parmesan  
{with chicken 15.99 with shrimp 16.99}

## sliders { served on hawaiian potato buns with fried onion strings }

**bbq pulled pork** 8.99  
remoulade slaw, fried pickles

**buffalo chicken** 10.99  
pulled chicken, buffalo,  
bleu cheese, lettuce, tomato

**bacon cheeseburger** 10.99  
lettuce, tomato, pickles

## greens

**caesar salad**  
half 5.99 full 9.99  
romaine, garlic-parmesan croutons,  
house-made creamy dressing

**wedge salad**  
half 6.99 full 12.99  
smoked bacon crumbles,  
diced egg, red onion,  
grape tomatoes, bleu cheese  
crumbles, bleu cheese dressing

**spanish pear** 13.99  
sangria-poached pear, greens,  
dried cranberries, candied pecans,  
bleu cheese, apple cider vinaigrette,  
balsamic glaze

**chop chop**  
half 7.99 full 12.99  
greens, smoked bacon crumbles,  
garbanzo beans, corn, cucumber, red  
pepper, bleu cheese, herb vinaigrette

**strawberry fresco**  
half 6.99 full 12.99  
fresh spinach, strawberries, candied  
pecans, queso fresco, lemon vinaigrette

**add to any salad**  
grilled chicken 4.99 • grilled shrimp,  
tuna\*, or steak 6.99 • gator or salmon 7.99

## sandwiches { healthier option? ask for the wheat kaiser bread }

**california chicken club** 11.99  
spicy chipotle mayo, avocado, pepper jack,  
smoked and blackened bacon, lettuce,  
tomato, multi-grain bread

**prime dip** 14.99  
shaved top round steak, swiss, grilled onion,  
horseradish cream, au jus, french baguette

**brisket hoagie** 14.99  
brisket, cheddar, lettuce, tomato, onion,  
giardiniera, mayo, baguette

**chicken parmesan** 13.99  
panko-encrusted chicken breast,  
marinara, mozzarella, basil, telera roll

**footlong grilled cheese** 12.99  
chihuahua cheese, cheddar, pepper jack,  
chipotle mayo, candied applewood bacon,  
two fried eggs, baguette

**mexibano** 12.99  
smoked pulled pork, applewood bacon,  
queso fresco, cilantro cream, chipotle-honey  
mustard, avocado, telera roll

**gator po' boy** 15.99  
flash-fried filet of gator, chipotle-honey  
mustard, lettuce, tomato, baguette

**vegetarian hummus wrap** 10.99  
roasted red pepper hummus,  
avocado, tomato, spinach, pickled onion,  
roasted carrot, zucchini, goat cheese,  
balsamic glaze, lavosh

**grouper** 16.99  
choice of grilled, blackened, or fried grouper,  
remoulade, lettuce, tomato, pickle, telera roll

## burgers { served with hand-cut fries }

**hamburger\*** 11.99  
lettuce, tomato, red onion,  
pickles, hawaiian potato bun  
your choice of cheese

**primebar burger\*** 13.99  
goat cheese, mixed greens, sautéed button  
mushrooms, caramelized onion, tomato,  
pickles, hawaiian potato bun

**fried egg burger\*** 13.99  
applewood-smoked bacon, muenster,  
fried egg, lettuce, tomato, red onion,  
pickles, hawaiian potato bun

**turkey burger** 12.99  
pepper jack, lettuce, avocado-mango salsa,  
hawaiian potato bun

**bbq burger\*** 13.99  
cheddar, smoked bacon, bbq sauce,  
fried onion strings, lettuce, tomato,  
pickles, hawaiian potato bun

**fire burger\*** 13.99  
pepper jack, sriracha aioli, roasted jalapeño,  
lettuce, tomato, hawaiian potato bun

## house-smoked

**pbr can chicken** 16.99  
beer can-smoked half chicken,  
choice of two sides  
{make it deep fried 17.99}

**tender sliced brisket** 21.99  
house-made bbq,  
choice of two sides

**smoked baby back ribs**  
half 16.99 full 24.99  
house-made bbq sauce,  
choice of two sides

**pulled pork** 14.99  
house-made bbq, fried pickles, served  
over challah toast, choice of two sides

**seasonal dessert** 7.99  
ask your server for selection

## desserts

**vanilla gooey cake** 6.99  
warm, moist yellow cake, cream cheese  
icing, served with vanilla ice cream and  
choice of chocolate or caramel sauce

\*Cooked to order. Consuming raw or under cooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Products containing tree nuts and peanuts are stored in this kitchen and may have come in contact with other food items. Please alert your server to any food allergies. 20% gratuity added for parties of 6 or more. © October 2016. www.primebartampa.com