

# 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

**smoked chicken wings** 11.99  
bleu cheese dressing  
{ bbq, buffalo, mango habanero,  
& sweet thai chili }

**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

**duck poutine** 14.99  
house cut fries, smoked duck, cheese  
curds, duck gravy

**fried mac & cheese** 8.99  
panko crusted, jalapeño avocado  
ranch, chili ketchup

**cheese curds** 9.99  
avocado ranch, marinara

# flatbreads

**roasted vegetable flatbread** 10.99  
alfredo sauce, mushrooms, tomato, basil,  
pickled onion, balsamic, mozzarella

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

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

**smoked duck flatbread** 14.99  
house smoked duck, herb goat cheese,  
carmalized shallots, apricot white balsamic  
reduction

# street tacos

{ corn tortillas  
(hard or soft),  
salsa, black beans  
and rice }

**shrimp** 17.99  
queso fresco, fire roasted salsa

**chicken** 12.99  
queso fresco, lettuce, tomato, jalapeño jam

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

**fish** 15.99  
fresh grouper, pacific slaw, cilantro

# extras 4.99 each

mac & cheese {add jalapeño & bacon 1.00}  
grilled asparagus • steamed broccoli  
hand-cut fries • avocado ranch slaw  
sweet potato fries • black beans & rice  
fontina mashed {add 1.00} • mediterranean  
quinoa salad {add 1.00} • rice pilaf

# specialties

**mac & cheese** 11.99  
shell pasta, four-cheese blend

**with chicken** 14.99

**with gator** 15.99

**buffalo chicken style** 15.99

**southwest mac** 16.99

**philly mac** 17.99

**summer salmon** 19.99  
fresh blackened salmon, summer fruit  
salsa, rice, asparagus

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

**herb encrusted sirloin\*** 25.99  
fresh herbs, mushroom red wine demi  
choice of two sides

**almond encrusted grouper** MKT  
fres domestic grouper, toasted almonds,  
lemon white wine sauce, mixed veggies,  
rice pilaf

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

**smoked duck\*** 22.99  
house smoked duck, orange brandied fig  
glaze, fontina mash, broccoli

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

# sliders

{ served on martin's  
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 5.99 • grilled shrimp 7.99  
tuna\* MKT • steak\* 7.99 • gator 8.99  
salmon 8.99

# desserts

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

# sandwiches

{ healthier option?  
ask for the wheat  
kaiser bread }

**california chicken club** 12.99  
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 sandwich** 15.99  
brisket, dr. pepper bbq sauce, jalapeño ranch  
coleslaw

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

**prime grilled cheese** 12.99  
fontina, guyere, gouda, fresh schiacciata  
bread, tomato basil dipping sauce

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

**lobsta' roll** 20.99  
fresh main lobster, new england roll

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

# burgers

{ served with  
hand-cut fries  
on martin's  
potato bun }

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

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

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

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

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

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

**dr. prime duck\*** 15.99  
housemade dr. pepper bbq sauce, smoked  
gouda, lettuce, onion

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

\*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