

hh prime

steaks | seafood

Small Plates

Chilled Wild Caught Shrimp

Cooked in a Rich Court-Boullion, served with a light Lemon and Pepper Dressing\$12

HH Prime Crab Cake

Pan Fried in Butter, served with a Caper Sauce\$14

Imported Italian Parma Ham

Thinly sliced and simply dressed with Virgin Olive Oil and Cracked Pepper\$10

Crispy Thick Cut Calamari

Flash Fried, Wasabi Aioli\$10

Seared Sushi Grade Ahi Tuna

Served chilled with a Spicy Wasabi Vinaigrette\$11

Soups

Low Country She-Crab Soup

Garnished with Jumbo Lump Crabmeat\$ 8

Baked Onion Soup au Gratin

with Swiss Gruyere Cheese\$ 8

Salads

Prime Wedge of Iceberg Lettuce

Topped with Blue Cheese Crumbles, Bacon, Tomatoes, and Red Onions
with Peppercorn Dressing\$ 8

Caesar Salad

Crisp Romaine Tossed with Caesar Dressing, Topped with Shaved Parmesan,
Anchovies and Croutons \$8
Add: Grilled Chicken or Jumbo Shrimp\$ 9

Blue Cheese Salad

Chilled Romaine tossed with Blue Cheese Dressing, Aged Crumbled Blue Cheese,
Chopped Eggs and Candied Pecans\$ 8

Fresh Baby Mozzarella Cheese and Vine Ripened Tomatoes

Dressed with Balsamic Reduction and Fresh Basil\$ 9

Organic Mesclun Salad Mix

Diced Tomatoes, Red Onion and Pumpkin Seeds with Sugar Cane Vinaigrette\$ 7

Our Prime Collection of Steaks

We serve USDA prime steaks aged 21 days, from hand selected beef.

Rib Eye 14oz\$38

Filet Mignon 7oz\$29

Filet Mignon 10oz \$39

NY Strip 12oz \$39

Bone In Rib Eye 22oz\$42

All Steaks cooked in our infrared broiler at 900°

HH PRIME SPECIALITES

HH Prime Crab Cakes

Jumbo Lump Crabmeat, Pan Fried in Butter served with a Caper Sauce
\$29

Herb Crusted Rack of Lamb

Roasted with Fresh Rosemary, Thyme and Garlic
\$34

Surf and Turf

5oz. Prime Filet Mignon with Maine Lobster Tail and Drawn Butter
\$39

French Cut All Natural Chicken Breast

Pan roasted, served with a light Peppercorn Sauce
\$18

Captains Cut Atlantic Salmon Steak

Grilled with fresh thyme, Sauce Béarnaise
\$27

Braised Beef Short Ribs

Slowly Cooked in a Rich Stock of Red Wine and Mirepoix
\$25

Steamed Alaskan King Crab Legs

Served with Drawn Butter
\$47

Sauté of Wild Caught Jumbo Shrimp

Served over Angel Hair Pasta with Garlic and Diced Tomatoes in a Light Shrimp Stock
\$26

Butternut Squash Ravioli

Sauté in Virgin Olive Oil with Grilled Chicken and Fresh Basil
\$21

Meyer Natural Angus Sirloin Steak

Pan Fried in Virgin Olive Oil, seasoned with Sea Salt and Black Pepper
\$38

Meyer Natural Angus Hamburger

*Custom grind of Free Range Montana Beef dressed with Red Onion Marmalade,
Baby Arugula, Vermont Cheddar or Maytag Blue Cheese*
\$18

Market Fresh Sides

\$7 each

*Cream Corn
Fresh Broccoli Florets
Baked Potato*

Yukon Gold Mashed Potatoes

*Asparagus sauté in Olive Oil with Garlic
Mac-n-Cheese
Creamed Spinach*

A vegetarian option is available designed by our chef using seasonal vegetables.

**Consuming raw or undercooked food may be hazardous to your health.
Please inform your server of any dietary restrictions so that
we may do our best to accommodate your needs.**

All parties of 6 persons or more, 20% gratuity will be added to check.