



HAPPY HOUR MENU

AVAILABLE 4:30 — 7:00 AT THE BAR ONLY

Prime Bread Basket 5

*Endless Bread Basket with Specialty Butters
Free with the Purchase of any Entrée*

Crispy Crab Beignets 10

*New Orleans style deep fried crab fritters,
served with ginger scallion remoulade*

Jumbo Lump Crab Shooters 10

*Jumbo lump crab meat with a tomato ginger relish
and crispy won ton chips, served in a shot glass*

Grecian Style Artichoke Hearts 10

*Lightly battered, deep fried hearts of artichoke,
served with a lemon garlic sauce*

Prime Rib Sliders 15

*Thin sliced Prime Rib, dipped in Au Jus, topped with red onion jam,
Gruyere cheese, Served on toasted rolls with onion rings*

Hot Lobster Spinach Dip 15

*Chunks of Lobster with fresh spinach in a rich cream sauce,
with melted cheese, served with grilled bruschetta and lavash*

SC Prime Potatoes 10

*Crispy potato wedges, topped with bacon, mushrooms
and provolone cheese*

Crab Caesar Salad 15

Fresh romaine with king crab, tossed with traditional Caesar dressing,

BEER

Domestic Beers 2

- Budweiser •Bud Light, •Miller Lite
- Coors Light

Micro Brew & Imported Beers 4

- Sam Adams •Heineken
- Newcastle Brown Ale •Corona

WINES BY THE GLASS

Sparkling 6

Domaine Chandon (split)

Whites 5

Concannon, "Central Coast" Chardonnay
 Kendall Jackson "Vintner's Reserve" Chardonnay
 Robert Eymael, "Monchhof" Riesling
 Brancott, Sauvignon Blanc
 Berringer, White Zinfandel

Reds 5

J. Lohr "Seven Oaks" Cabernet
 Concannon, "Central Coast" Cabernet
 Sterling "Vintner's Collection" Merlot
 Salmon Creek Cellars, Merlot
 Cambria "Julia's Vineyard" Pinot Noir



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HAPPY HOUR ALSO INCLUDES 1/2 PRICE
CALL AND PREMIUM SPIRITS.

CLASSIC COCKTAILS 6

Prime Martini

*Ketel One Vodka or Hendricks Gin, stirred and served up
with a twist, Spanish or blue cheese olives.*

Humphrey Bogart

*Tanqueray and simple syrup
served up with fresh lemon and lime*

Margarita

*Herradura Silver, Cointreau and fresh lime, shaken and
served up or on the rocks Add Grand Marnier for 2*

Cosmopolitan

*Grey Goose Citron, Cointreau and fresh lime and cranberry
With a flamed zest of orange*

Classic Mojito

Bacardi Select rum, muddled with fresh mint and lime

PRIME COCKTAILS 6

Pineapple Upside Down Cake

*Butterscotch Schnapps, Malibu Rum and Pineapple Juice
served up in a martini glass*

Unbelievable Blonde

*Absolut Citron and Cointreau, shaken with fresh muddled
pineapple and lemon*

Angry Cucumber

*Silver Tequila with muddled cucumber,
red pepper and fresh lime*

Blackberry Mojito

*Bacardi Silver, muddled with fresh blackberries,
mint and fresh lime*

Lemon Drop

*Absolut citron and Cointreau shaken with
fresh lemon and served up*

Pink Lemonade

*Bacardi Limon with fresh muddled raspberries,
lemon and a splash of Sierra Mist*

Prime Picasso Palma

*Pama Liqueur, Orange Vodka and Simple Syrup
garnished with fresh lemon*

Ruby Red Martini

*Absolut Ruby Red, Simple Syrup, Grapefruit Juice,
Fresh Orange Juice with a Splash of Sierra Mist and Cranberry*

Jolly Rancher

*Watermelon Schnapps, Citrus Vodka, Simple Syrup and
Sour Mix served up in a martini glass*

Spa Cooler

*Citrus Vodka, Fresh Mint, Fresh Cucumber
Muddled and shaken with Fresh Lime Juice and Simple Syrup*