

THE FOOD



Chef / Owner
JAMIE KNOTT

Chef de Cuisine
JARED BANE

By the Piece

SPICY CORNBREAD 3

smoked cheddar, honey-togarashi butter

BAO 5

carnitas • veggie • blackened fish

To Share

CHARRED EDAMAME 9

soy, shallot, lime salt

SHISHITO PEPPERS 10

lemon, smoked goat cheese

GUAC-HUMMUS PRIME 10

avocado, blue corn chips

CRAB "PIZZA" 19.5

corn, cauliflower, tomato

TROPICAL SALAD 13

napa, snow peas, pineapple, sesame dressing

LOCAL BASS CEVICHE 14.5

watermelon, coconut-lime

SACRI-FRIES 8.5

neuske's bacon, scallion, cheese sauce

CHICKEN WONTONS 15

almonds, purple mustard, ginger

SPICY BEEF NOODLE 15

bean sprouts, peanuts, cilantro

CHILL NOODLE 16

tempura rock shrimp, strawberry, corn

AVOCADO FRIED RICE 13.5

napa cabbage, radish, sesame, soy, cilantro

PEPPER BEEF 17.5

filet mignon, spicy peppercorn sauce

SHRIMP & GARLIC 15

parsley, lemon, sherry, toast

BLACK SEA BASS 20

avocado, edamame, asparagus, cucumber, ponzu

CRISPY DUROC RIBS 4pc/14 8pc/26

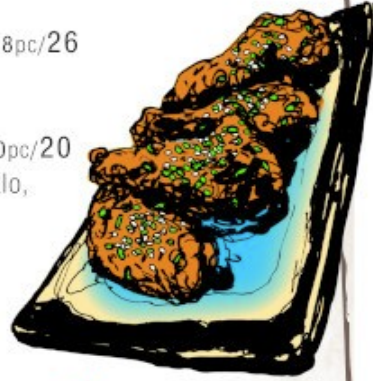
sesame, coconut, bbq

KOREAN STYLE WINGS 5pc/11 10pc/20

spicy maple chipotle, ginger-buffalo,
lime-soy garlic, or bbq

PRIME SKIRT STEAK 19

miso, cauliflower, chimichurri



Large Format

#BAODOWN 28

pork belly, kimchee pickle