

CAFFE  PRIMO™
SEAFOOD | OYSTER BAR

DINNER

RAW BAR WITH MIGNONETTE SAUCE, HORSERADISH AND COCKTAIL SAUCE

Oysters on the Half Shell | Dozen or Half MP | Oyster Shooter 4
Seafood Platter for Two | Oysters, Clams, & Jumbo Prawns MP

APPETIZERS

Crispy Fried Calamari Cocktail Sauce & Chipotle Aioli **12**
Steamed Mussels Steamed Black Mussels in a Pomodoro Sauce served with a Crostini **12**
Drunken Clams Manila Clams steamed White Wine and Butter served with a Crostini **12**
Classic Shrimp Cocktail Shrimp with Cocktail Sauce **15**
Covered Fries Crispy Fries Smothered with Clam Chowder, Bacon, and Chives **8**
French Fries 5 | Truffle Fries 7 | Sweet Potato Fries 7

SOUPS AND SALADS

New England Clam Chowder - Cup 6 | Bowl 8
Cherry Tomato Caesar Salad Chopped Romaine, Tomatoes, Parmesan Cheese and Croutons with Caesar Dressing **8**
Add Chicken 5 | Grilled Shrimp 8 | Salmon 8
Chicken Avocado Salad Chicken, Snow Peas, Celery, Pomegranate, Sweet Potatoes, Cherry Tomatoes & Mint with a Pomegranate Dressing **11**
Kale Salad Shredded Kale Marinated in a Light Lemon Vinaigrette with Candied Walnuts, Golden Raisins, Red Onion & Parmesan Cheese **10**
Add Chicken 5 | Grilled Shrimp 8 | Salmon 8
Roasted Salmon Pesto Salad Filet of Roasted Salmon Dressed in Savory Pesto Sauce on a Bed of Mixed Greens, Tomatoes & Red Onions with a Light Lemon Vinaigrette **14**
Chop Chop Chopped Mixed Greens, Tomato, Celery, Carrot, Swiss Cheese, Turkey Breast, Salami and Garbanzo Beans Tossed in Balsamic Vinaigrette **12**
Chicken Cobb Salad Diced Chicken Breast, Tomato, Bacon, Avocado & Bleu Cheese with Balsamic Vinaigrette **11**

ENTREES

FROM OUR GRILL Choice of Pan Seared or Blackened with Two Choices of Sides & one of our Signature Dipping Sauces or Salsas
Salmon 15 | Seared Ahi Tuna 18 | Mahi Mahi 15
Shrimp 22 | Chicken 14
Flat Iron Steak and Frites 23
Fish & Chips Beer Battered Alaskan Cod served with Crispy Fries & Tartar Sauce **13**
Dungeness Crab Cakes Dungeness Crab fried to perfection topped with Dijon Mustard Aioli **18**
Crispy Fish Tacos Beer Battered Alaskan Cod, Cabbage, Pico de Gallo & Jalapeno Lime on Corn Tortillas served with Black Beans **10**
Specialty Fish Tacos Choice of Blackened Salmon, Mahi Mahi, Ahi Tuna, Grilled Corn & Mango Salsa, Avocado & Jalapeno Lime on Corn Tortillas served with Black Beans **13**

PASTA

Spaghetti with Crab Dungeness Crab with House Made Red Sauce **18**

Linguini with Clams Manila Clams with White Wine Butter Sauce **16**

White Truffle Shrimp Pasta Cream Sauce with Shrimp, Truffle Oil, Garlic & Cherry Tomatoes tossed with Spaghetti and topped with Sliced Avocado **14**

Penne Fra Diavolo Scallops, Shrimp, Calamari, tossed in a Spicy Arrabiata Sauce, Penne Pasta **13**

Lobster Mac & Cheese Decadent Mixture of Gruyere and White Cheddar, Penne & Maine Lobster topped with Bread Crumbs **12**

SPECIALTY SANDWICHES SERVED WITH CHOICE OF FRENCH FRIES OR COLESLAW

Lobster Roll Chunks of Fresh Maine Lobster, Mayo, Celery and Old Bay Seasoning on a Grilled Brioche Roll **MP**

Shrimp Po Boy Deep Fried Shrimp, Romaine, Tomato & Chipotle Aioli on Toasted Baguette **14**

Primo Burger 100% Certified Angus Beef, Vermont Cheddar Cheese, Red Onion, Romaine, Pickles & 1000 Island Dressing on a Toasted Brioche Bun **14**

Add Applewood Smoked Bacon 1.5

Chicken Burger Grilled Chicken Breast, Applewood Smoked Bacon, Provolone Cheese, Red Onion, Romaine & Tomato with Dijon Mustard Aioli on a Toasted Brioche Bun **12**

SIDES

**French Fries | Mac & Cheese | Brown Rice | Black Beans
Coleslaw | Mixed Green Salad | Sautéed Veggies**

DIPPING SAUCES

**Chipotle Aioli | Sriracha Aioli | Dijon Mustard Aioli
Chipotle Ketchup | Ranch | Cocktail Sauce | Tartar Sauce**

DESSERTS

New York Cheesecake 7 | Mixed Berries Cake 7 | Chocolate Cake 7 | Ice Cream 3

WEEKEND BRUNCH

EGGS – CHOICE OF TOAST PLUS FRUIT, POTATOES OR MIXED GREENS

Traditional Breakfast Two Eggs with choice of Bacon or Sausage 11

Salmon Omelette with Three Eggs, Smoked Salmon, Red Onions, Chives, Dill and Capers 13

Crab Omelette Dungeness Crab, Red Peppers and Green Onions 13

Shrimp Omelette Shrimp, Roasted Corn and Black Beans 13

Substitute Egg Whites 2

SPECIALS

Benedict with choice of Fruit, Potatoes or Mixed Greens

Eggs Benedict Canadian Bacon, Poached Eggs, Hollandaise on English Muffin 12

Eggs Florentine Tomato, Wilted Spinach, Poached Eggs, Hollandaise on English Muffin 13

Crab Benedict Two Crab Cakes, Poached Eggs, Hollandaise on English Muffin 13

Flat Iron Steak and Eggs Flat Iron Steak & Two Eggs choice of Toast plus Fruit, Potatoes or Mixed Greens 18

Huevos Ranchero Two Eggs, Black Beans, Red Sauce, Cilantro and Avocado 12

Chilaquiles Two Eggs, Green Sauce, Cotija Cheese, Bacon, Cilantro and Avocado 12

SWEETER SIDE – SERVED WITH TWO EGGS, CHOICE OF BACON OR SAUSAGE

French Toast Four Slices 10

Buttermilk Pancakes Three Pancakes 11

Banana Nut Pancakes Two Pancakes, Bananas and Candied Walnuts 12

Waffles Two Waffles 10

SPECIALTY DRINKS AND BEVERAGES

Mimosa Glass 8 | Refill 15 (Two refills, no sharing please)

Bloody Mary 8 | Fresh Orange Juice 5

CRANBERRY JUICE 4 | GRAPEFRUIT JUICE 4 | APPLE JUICE 4

COFFEE 4 | TEA 4 | Pellegrino 5 | Milk 3

SIDES

Two Eggs 3 | Two Bacon Strips 4 | Two Sausages 4

Fruit 3 | Potatoes 3 | Toast 3 | Two Pancakes 5 | One Waffle 4

CRAFT COCKTAILS

MOSCOW MULE

Russian Standard Vodka, Simple Syrup, Lime Juice, Lime, & Ginger Beer **10**

CUCUMBER SMASH

House Gin, Lemon Juice, Simple Syrup, Cucumbers, Basil & Club Soda **10**

CAIPIRINHA

Pitu Cachaca, Lime, Sugar **10**

MOJITO

Cana Brava, Simple Syrup, Lime Juice, Mint, & Club Soda **10**

HEMINGWAY DAIQUIRI

Flore De Cana, Lime Juice, Luxardo Liqueur, & Grapefruit Juice **10**

MANHATTAN

Templeton Rye, Sweet Vermouth, Angostura Bitters, & Luxardo Cherries **11**

OLD FASHION

Wild Turkey Bourbon, Sugar, Angostura Bitters, Lemon Twist **11**

BUFFALO SOUR

Buffalo Trace, Lemon Juice, Simple Syrup, Egg White, Orange, & Cherry **12**

MARGARITA

Frida Kahlo Silver, Cointreau, Lime, Agave, & Grand Marnier **10**

POMARITA

Frida Kahlo Silver, Triple Sec, Pomegranate Juice, Agave Syrup, Pomegranate Seeds, & Lime **10**

JALAPEÑO RITA

Frida Kahlo Silver, Lime Juice, Agave, Jalapeno, Cilantro, & Club Soda **11**

WINE AND BEER

AND NON-ALCOHOLIC BEVERAGES

GLASS AND BOTTLE

HOUSE WHITES

PINOT GRIGIO 7 | 28

SAUVIGNON BLANC 7 | 28

CHARDONNAY 7 | 28

HOUSE REDS

MERLOT 7 | 28

PINOT NOIR 7 | 28

CABERNET SAUVIGNON 7 | 28

BRUT CHAMPAGNE 7 | 28

BOTTLE

ANGRY ORCHARD 6

CORONA 6

DOS XX 6

MODELO ESPECIAL 6

NEGRA MODELO 6

PACIFICO 6

DRAFT – GLASS OR PITCHER

BOONT AMBER ALE 7 | 24

SHOCK TOP 7 | 24

IDIOT IPA 7 | 24

SAM ADAMS SEASONAL COLD SNAP 7 | 24

WIPEOUT IPA 7 | 24

NON-ALCOHOLIC BEVERAGES

FRESH ORANGE JUICE 5

CRANBERRY JUICE 4 | GRAPEFRUIT JUICE 4 | APPLE JUICE 4

COFFEE 4 | TEA 4

PELLEGRINO 5

CAFFE  **PRIMO**TM
SEAFOOD | OYSTER BAR

LUNCH

RAW BAR WITH MIGNONETTE SAUCE, HORSERADISH AND COCKTAIL SAUCE

Oysters on the Half Shell | Dozen or Half MP | Oyster Shooter 4
Fresh Raw Clams | Dozen or Half MP

SOUPS AND SALADS

New England Clam Chowder Cup 6 | Bowl 8

Cherry Tomato Caesar Salad Chopped Romaine, Tomatoes, Parmesan Cheese & Croutons with Caesar Dressing 8

Add Chicken 4 | Grilled Shrimp 6 | Salmon 6

Kale Salad Shredded Kale Marinated in a Light Lemon Vinaigrette with Candied Walnuts, Golden Raisins, Red Onion & Parmesan Cheese 10

Add Chicken 4 | Grilled Shrimp 6 | Salmon 6

Chicken Avocado Salad Chicken, Snow Peas, Celery, Pomegranate, Sweet Potatoes, Cherry Tomatoes & Mint with Pomegranate Dressing 12

Grilled Steak Salad Grilled Flat iron Steak, Mixed Greens, Bleu Cheese, Tomatoes, Candied Walnuts, Crispy Onions and Balsamic Vinaigrette 15

Roasted Salmon Pesto Salad Filet of Roasted Salmon Dressed in Savory Pesto Sauce on a Bed of Mixed Greens, Tomatoes & Red Onions with a Light Lemon Vinaigrette 14

Chop Chop Chopped Mixed Greens, Tomato, Celery, Carrot, Swiss Cheese, Turkey Breast, Salami and Garbanzo Beans Tossed in Balsamic Vinaigrette 12

Chicken Cobb Salad Diced Chicken Breast, Tomato, Bacon, Avocado & Bleu Cheese with Balsamic Vinaigrette 12

SPECIALTY SANDWICHES SERVED WITH CHOICE OF FRENCH FRIES OR COLESLAW

PRIMO GRILLED FISH SANDWICHES Choice of Simply Grilled or Blackened Fish with Arugula, Tomato, Red Onion & Chipotle Aioli on a Brioche Bun

Mahi Mahi 9 | Salmon 12 | Seared Ahi Tuna 14

Lobster Roll Chunks of Fresh Maine Lobster, Mayo, Celery and Old Bay Seasoning on a Grilled Brioche Roll **MP**

Shrimp Po Boy Deep Fried Shrimp, Romaine, Tomato & Chipotle Aioli on a Toasted Baguette 12

Primo Burger 100% Certified Angus Beef, Vermont Cheddar Cheese, Red Onion, Romaine, Pickles & 1000 Island Dressing on a Toasted Brioche Bun 12

Add Applewood Smoked Bacon 1.5

Chicken Burger Grilled Chicken Breast, Applewood Smoked Bacon, Provolone Cheese, Red Onion, Romaine & Tomato with Dijon Mustard Aioli on a Toasted Brioche Bun 12

Turkey Club Turkey, Bacon, Cheddar Cheese, Avocado, Lettuce, Tomato & Mayo on Toasted Wheat Bread 12

BROWN RICE BOWLS

MIXED VEGETABLES & BROWN RICE CHOICE OF GRILLED OR BLACKENED

Salmon 12 | Mahi Mahi 12 | Seared Ahi Tuna 15

Shrimp 14 | Chicken 12

PASTA

White Truffle Shrimp Pasta Cream Sauce with Shrimp, Truffle Oil, Garlic & Cherry Tomatoes tossed with Spaghetti and topped with Sliced Avocado **14**

Lobster Mac & Cheese Decadent Mixture of Gruyere and White Cheddar, Penne & Maine Lobster topped with Panko Bread Crumbs **12**

ENTREES

FROM OUR GRILL Choice of Pan Seared or Blackened with Two Choices of Sides and one of our Signature Dipping Sauces or Salsas **15**

Salmon 15 | Seared Ahi Tuna 18 | Mahi Mahi 15

Jumbo Prawns 22 | Chicken 14

Fish & Chips Beer Battered Alaskan Cod served with Crispy Fries & Tartar Sauce **13**

Crispy Fried Calamari and Chips with Cocktail Sauce & Chipotle Aioli **12**

Dungeness Crab Cakes and Chips Dungeness Crab topped with Dijon Mustard Aioli **14**

Crispy Fish Tacos Beer Battered Alaskan Cod, Cabbage, Pico de Gallo & Jalapeno Lime on Corn Tortillas served with Black Beans **10**

Specialty Fish Tacos Choice of Blackened Salmon, Mahi Mahi or Ahi Tuna

Grilled Corn, Mango Salsa, Avocado & Jalapeno Lime on Corn Tortillas served with Black Beans **13**

SIDES

French Fries | Mac & Cheese | Brown Rice | Black Beans
Coleslaw | Mixed Green Salad | Sautéed Veggies

DIPPING SAUCES

Chipotle Aioli | Srircha Aioli | Dijon Mustard Aioli
Chipotle Ketchup | Ranch | Cocktail Sauce
Tartar Sauce | Pico de Gallo | Grilled Corn & Mango Salsa

DESSERTS

New York Cheesecake 7 | Mixed Berries Cake 7 | Chocolate Cake 7 | Ice Cream 3

KIDS WITH CHOICE OF FRUIT OR FRIES AND ICE CREAM

Crispy Fish Taco 5 | Spaghetti with Marinara 6

Mac & Cheese 6 | Fish & Chips 7 | Grilled Cheese 5

WEEKEND BRUNCH

EGGS – CHOICE OF TOAST PLUS FRUIT, POTATOES OR MIXED GREENS

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SPECIALS

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Pitu Cachaca, Lime, Sugar **10**

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Cana Brava, Simple Syrup, Lime Juice, Mint, & Club Soda **10**

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Flore De Cana, Lime Juice, Luxardo Liqueur, & Grapefruit Juice **10**

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WINE AND BEER

AND NON-ALCOHOLIC BEVERAGES

GLASS AND BOTTLE

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SAUVIGNON BLANC 7 | 28

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WIPEOUT IPA 7 | 24

NON-ALCOHOLIC BEVERAGES

FRESH ORANGE JUICE 5

CRANBERRY JUICE 4 | GRAPEFRUIT JUICE 4 | APPLE JUICE 4

COFFEE 4 | TEA 4

PELLEGRINO 5



HAPPY HOUR
3pm-6pm

WELL DRINK 4

MARTINI 5

DRAFT BEER (PINT) 4

Boont Amber Ale, Shock Top, Idiot IPA, Sam Adams
Seasonal Cold Snap, Wipeout IPA

HOUSE WHITES 4

Pinot Grigio, Sauvignon Blanc, Chardonnay

HOUSE REDS 4

Merlot, Pinot Noir, Cabernet Sauvignon



HAPPY HOUR
3-6pm

WELL DRINK 4

MARTINI 5

DRAFT BEER (PINT) 4

Boont Amber Ale, Shock Top, Idiot IPA, Sam Adams
Seasonal Cold Snap, Wipeout IPA

HOUSE WHITES 4

Pinot Grigio, Sauvignon Blanc, Chardonnay

HOUSE REDS 4

Merlot, Pinot Noir, Cabernet Sauvignon



HAPPY HOUR
3-6pm

Oyster Shooters 1
Tuna Tartare 7
Ceviche 7
Chips and Guacamole 6
Calamari 7
Clam Chowder Fries 7
Bruschetta 7
Shrimp Quesadilla 7
Mac and Cheese 7 | Add Lobster 5

Oyster Shooters 1
Tuna Tartare 7
Ceviche 7
Chips and Guacamole 6
Calamari 7
Clam Chowder Fries 7
Bruschetta 7
Shrimp Quesadilla 7
Mac and Cheese 7 | Add Lobster 5

CAFFE PRIMO™
SEAFOOD | OYSTER BAR
HAPPY HOUR
3-6pm

CAFFE PRIMO™
SEAFOOD | OYSTER BAR

KIDS MENU (UNDER 12)
FREE ICE CREAM

Spaghetti with Butter and Cheese 6

Mac & Cheese 6

Fish Sticks & Tater Tots 7

Chicken Tenders 7

Grilled Cheese with Tomato Soup 7

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SEAFOOD | OYSTER BAR

KIDS MENU (UNDER 12)
FREE ICE CREAM

Spaghetti with Butter and Cheese 6

Mac & Cheese 6

Fish Sticks & Tater Tots 7

Chicken Tenders 7

Grilled Cheese with Tomato Soup 7

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SEAFOOD | OYSTER BAR

KIDS MENU (UNDER 12)
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Mac & Cheese 6

Fish Sticks & Tater Tots 7

Chicken Tenders 7

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SEAFOOD | OYSTER BAR

KIDS MENU (UNDER 12)
FREE ICE CREAM

Spaghetti with Butter and Cheese 6

Mac & Cheese 6

Fish Sticks & Tater Tots 7

Chicken Tenders 7

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