

W E L C O M E T O



APPETIZERS

Jumbo Shrimp Cocktail

Jumbo Shrimp served with homemade cocktail sauce \$9

Crawfish Dip N Chip

Creamy Crawfish Dip & fresh fried tortilla chips \$8

Fried Oysters

Fresh Oysters battered in herbs, panko breading & corn meal; deep fried & served with our special spicy Dijon sauce \$8

Oysters Rockefeller

Five plump Oysters topped with spinach sautéed with bacon, onions, peppers and baked to a golden brown in a light cream sauce \$12

Jumbo Crab Cakes

Crabmeat prepared with a savory blend of fresh herbs, served with Cajun rémoulade sauce \$10

Signature Shrimp N Grits

The Barn Prime's special recipe of seasoned shrimp, cheese grits, and delicious andouille cream sauce \$9

Bally's Sea × 3

A combination of three of the most popular catches in the gulf; juicy shrimp, succulent crab, and red snapper served in a white wine sauce \$11

Fried Green Tomatoes

Green Tomatoes breaded and seared in oil, served with Cajun rémoulade \$8

SOUPS & SALADS

French Onion au Gratin

Sweet onions simmered in a rich broth, topped with croutons, provolone, and parmesan cheese \$6

Barn Prime Wedge Salad

A wedge of iceberg lettuce served with tomato, bacon, cucumber, blue cheese, and dressing of your choice \$7

Clam Chowder

Traditional New England style, with creamy clam broth, clams, potatoes, seasoned with bacon & thyme \$6

Caesar Salad

Hearts of Romaine tossed in classic Caesar dressing, white anchovies, croutons and parmesan cheese \$8

Prime Signature Salad

A blend of romaine, mixed greens, tomatoes, cucumbers, carrots, spiced pecans, and goat cheese tossed in sherry vinaigrette \$9

PASTAS

Served with traditional Salad

Shrimp and Mushroom Pasta

Shrimp and fresh mushrooms tossed with a creamy garlic sauce and pasta \$18

Cajun Chicken Primavera

Chicken and pasta tossed with vegetables, served in our zesty marinara or cream sauce \$16

Pasta out of the Sea

Crab, shrimp, and crawfish served in a creamy garlic sauce tossed with fettuccini pasta \$19

BARN BRED BEEF

All main courses come with a choice of one side dish.

Add any of the following for \$2

Mushroom Madeira Sauce Blue Cheese Our own Barn Prime Butter Steak Butter

*PRIME BONE~IN RIB~EYE

Our Signature Steak!

22 oz. of succulent bone-in prime cut of beef that
will melt in your mouth.

\$44

*RIB-EYE

16 oz. of a tender, juicy, steak seasoned
with special spices \$28

*TOP SIRLOIN

10 oz. of a classic savory steakhouse cut;
cooked to your perfection \$19

*NEW YORK STRIP

12 oz. strip that's slightly firmer
than the rib-eye but full of flavor \$27

*FILET

New! 8 oz. of the most tender cut steak of
them all, you can cut with a fork \$31

ADD~ON'S

Ask your server about availability!

Sizzlin' Shrimp Skillet \$9 Crab Legs (per pound) \$Market Price

Lobster Tail (one or two) \$Market Price

BARN SPECIALTIES

The Best Ribs in Town

The best ribs in town! Served dry or
wet with our zesty BBQ sauce \$26

Braised Beef Short Ribs

Beef ribs braised in red wine and a blend of fresh
herbs served in its own succulent juices \$18

Marinated Grilled Chicken Breast

Chicken breast marinated in herbs
and spices and stuffed with a roasted red
pepper, spinach, and Italian cheese \$16

Pork Chops

14 oz. Chop grilled to perfection \$23

Atlantic Salmon

An 8oz. cut of fresh salmon grilled or seared
to perfection. Seasoned or blackened \$17

Shrimp Scampi

Juicy shrimp sautéed in a garlic wine sauce
with seasonings \$18

2gd2Btru

Shrimp sizzled in olive oil with special seasonings,
peppers, onions, and cheeses \$18

Blackened Red Snapper

Fresh Red Snapper Filet seared in special blend of
blackened seasonings, & drizzled with a rich, creamy
lemon beurre blanc \$22

Steamed Crab Legs

Two pounds of our steaming hot crab legs,
served with drawn butter \$Market Price

SIDES

Barn Prime Specialties come with a choice of one side. Additional sides are \$3

- Fresh cut Fries • Mashed Potatoes • Wild Rice • Baked Potato • Burgundy Mushrooms
- Baked Beans • Sautéed Broccoli with Garlic • Fried Okra • Asparagus

*MEAT TEMPERATURES

•Rare - cool red center •Medium Rare - warm red center •Medium - hot pink center •Medium Well - slightly pink center •Well - no pink

The consumption of raw or undercooked meats, seafood or eggs could increase your risk of acquiring a food-borne illness.