

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.\*\*