

# prima bistro

## 3-5 menu

**prima greens**  
mixed greens, red wine vinaigrette, blue cheese or  
chevre  
10  
add chicken breast or bay shrimp  
18

**island caesar**  
romaine, croutons, anchovies, roasted garlic  
vinaigrette, parmigiano-reggiano  
12  
add chicken breast or bay shrimp  
20

**burgundy snails**  
herb butter  
14

**warm marinated castelvetrano  
olives**  
8.5

**fried cashews**  
olive oil, sea salt, piment d'espelette  
9.5

**warm seabiscuit bakery gougeres**  
8.5

**chickpea fries**  
curry mayonnaise  
9.5

**chicken liver mousse**  
cornichons, croutons  
15

**crispy pork belly**  
mostarda  
13

**paté maison**  
honeyed filberts, cornichons, whole grain mustard  
18

**les fromages**  
see the board for our current selections with crackers  
& house accompaniments  
6 / one cheese 16/ three cheeses

**calamar frit**  
chickpea and rice flour, harissa rouille  
16

**fried goose point oysters**  
semolina flour, truffle mayonnaise  
19.5

**penn cove mussels "à la marinière"**  
white wine, shallots, celery, garlic  
27.5

**penn cove clams and chorizo**  
house made chorizo, white wine, oregano,  
tomato coulis  
27.5

**fish frites**  
semolina crusted rockfish, fennel-red onion slaw,  
french fries, caper remoulade  
24  
sub mixed greens or caesar for french fries  
26/28

**\*bistro burger**  
*painted hills* ground beef, *seabiscuit bakery* bun, wa-  
tercress, red wine onions, aioli, *beecher's* white  
cheddar,  
french fries  
22  
sub mixed greens or caesar  
24/26

**happy hour**  
**3-5**  
dollar off drafts and glass pour wines  
\$7 well drinks

happy hour red, white or rosé  
6 / glass 12/ pichet

**brochette du jour**  
(limited availability)  
7

substitutions politely declined

\*the state of washington would like you to know that eating raw and/or undercooked foods may be harmful to your health.  
but what do they know anyway

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