

LOUNGE MENU

APPETIZERS

LAMB LOLLIPOPS *

Teriyaki Glaze, Togarashi Crumble,
Soy Butter Sauce 29

SPICY TUNA ON CRISPY RICE

Pickled Serrano, Spicy Mayo, Masago 28

COCONUT SHRIMP

Crispy Fried Tiger Shrimp, Orange Chili Glaze 25

SAKURA WAGYU CHEESEBURGER *

Camembert Cheese, Red Onion Jam,
Dijon Aioli, Spiced Dill Pickles 23

SPICY SALMON TACOS

Avocado Crema, Pickled Onion Relish,
Wonton, Nori 19

CRAB AND ARTICHOKE DIP

Blue Crab, Aged Swiss, Crisp Tortilla 26

PARMESAN TRUFFLE FRIES

Parmesan Cheese, Truffle Oil, Ketchup 17

PASTRAMI DIP SLIDERS

Sweet & Sour Slaw, Provolone,
Horseradish Aioli, Onion Jus 19

HAPPY HOUR

Offered Monday – Friday in our Lounge from 3:00 – 7:00 p.m.

ENJOY \$5 OFF OF OUR LOUNGE MENU
AND SIGNATURE COCKTAILS

Ask your Server for our Happy Hour
Wine, Beer & Cocktail Features.

LOUNGE MENU

ON ICE

OYSTERS ON THE HALF SHELL*

ROSE & GARNET 30

Private Label, Cape Cod, MA

WEST COAST 33

JUMBO SHRIMP COCKTAIL 29

SUSHI

CAMDEN ROLL*

Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 23

OCEAN ROLL*

#1 Tuna, Salmon, Hamachi, Avocado,
Chili Garlic Oil 29

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,
Sesame Seeds 28

SPICY TUNA*

Avocado, Scallion, Jalapeño, Shiso 29

VEGETABLE ROLL

Soy Paper, Crispy Asparagus, Avocado, Daikon,
Mango, Sesame Lime Vinaigrette 22

CHEF'S FEATURE ROLL *Mkt*

*These items may be served raw or undercooked. Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance).