

LOUNGE MENU

APPETIZERS

POINT JUDITH CALAMARI

Sweet Chili Sauce 26

SONOMA GOAT CHEESE RAVIOLI

Golden Oak Mushrooms 24

PRIME SLIDERS*

Tomato Jam, Cambozola Cheese, Brioche Bun 16

LAMB LOLLIPOPS*

Teriyaki Glaze, Soy Butter Sauce, Togarashi Crumble 25

CRAB CAKE SLIDERS

Tartar Sauce, Tillamook Cheddar 22

SMOKED GOUDA TATER TOTS

Cheddar, Garlic Aioli 16

SAKURA WAGYU CHEESEBURGER*

Camembert Cheese, Red Onion Jam,

Dijon Aioli, Spiced Dill Pickles 23

ON ICE

OYSTERS ON THE HALF SHELL*

ROSE & GARNET 29

Private Label, Cape Cod, MA

WEST COAST 33

CHILLED CRAB MEAT COCKTAIL 29

JUMBO SHRIMP COCKTAIL 30

CHILLED WHOLE MAINE LOBSTER 48

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

SUSHI

PRIME ROLL*

Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 24

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,
Sesame Seeds 27

SPICY TUNA*

Avocado, Scallion, Jalapeño, Shiso 28

VEGETABLE ROLL

Soy Paper, Crispy Asparagus, Avocado, Daikon,
Mango, Sesame Lime Vinaigrette 21

OCEAN ROLL* *gfm*

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

HAMACHI CRUDO* *gfm*

Pickled Mango, Sweet Peppers, Cilantro,
Sesame Ginger Vinaigrette 23

AHI TUNA TARTARE*

Avocado, Ginger Ponzu, Sesame Seeds 25

*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).