

LOUNGE MENU

SUSHI

OCEAN ROLL*

#1 Tuna, Salmon, Hamachi, Avocado,
Chili Garlic Oil 28

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,
Sesame Seeds 29

VEGETABLE ROLL

Soy Paper, Crispy Asparagus,
Avocado, Daikon, Mango,
Sesame Lime Vinaigrette 20

PRIME ROLL*

Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 24

SPICY TUNA*

Avocado, Scallion, Jalapeño, Shiso 27

HAMACHI CRUDO*

Pickled Mango, Sweet Peppers,
Cilantro, Sesame Ginger Vinaigrette 25

CHEF'S FEATURE ROLL *Mkt*

HAPPY HOUR

OFFERED ALL WEEK FROM 4 – 6 P.M.

IN OUR LOUNGE

Enjoy Half-Off Lounge Menu Items & Specialty Cocktails,

\$8 Select 6oz Glass Pours, \$5 Select Beers

*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).

LOUNGE MENU

APPETIZERS

POINT JUDITH CALAMARI
Sweet Chili Sauce 24

LAMB LOLLIPOPS*
Teriyaki Glaze, Soy Butter Sauce,
Togarashi Crumble 25

CRAB CAKE SLIDERS
Jalapeño Corn Tartar,
Tillamook Cheddar 21

SMOKED GOUDA TATER TOTS
Cheddar, Garlic Aioli 15

SAKURA WAGYU CHEESEBURGER*
Camembert Cheese, Red Onion Jam,
Dijon Aioli, Spiced Dill Pickles 21

SHORT RIB SLIDERS
Crispy Onions, Swiss Cheese,
Creamy Horseradish 16

CRISPY FISH TACOS
Jalapeño Tartar Sauce, Pico de Gallo,
Carrot, Scallion 16

ON ICE

OYSTERS ON THE HALF SHELL*
ROSE & GARNET 25
Private Label, Cape Cod, MA

WEST COAST 28

JUMBO SHRIMP COCKTAIL 26