

# LOUNGE MENU

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## APPETIZERS

### LAMB LOLLIPOPS

Teriyaki Glaze, Togarashi Crumble, Scallions 21

### PRIME BEEF SLIDERS

Sesame Seed Bun, Bacon Jam,  
Swiss Cheese, Pickled Tomato 15

### BLACKENED FISH TACOS

Flour Tortilla, Tartar Sauce, Cabbage Slaw 16

### PARMESAN TRUFFLE FRIES

House Cut Fries, White Truffle Oil,  
Parmesan Cheese, Herbs 14

### SAKURA WAGYU CHEESEBURGER\*

Camembert Cheese, Red Onion Jam,  
Dijon Aioli, Spiced Dill Pickles 21

### POINT JUDITH CALAMARI

Carrots, Sprouts, Scallions, Sweet Chili Sauce 21

### SMOKED GOUDA TATER TOTS

Smoked Gouda, Tillamook Cheddar, Garlic Aioli 15

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## HAPPY HOUR

*Offered Monday–Friday in our Lounge from 4:00–6:00 p.m.*

ENJOY HALF-OFF OUR LOUNGE MENU  
AND SPECIALTY COCKTAILS

ALL BEERS \$5

SELECTED WINES BY THE GLASS \$10

Sparkling | Rose | White | Red

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# LOUNGE MENU

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## SUSHI

### PRIME ROLL\*

Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio 25

### OCEAN ROLL\*

#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil 26

### DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo, Sesame Seeds 24

### SPICY TUNA\*

Avocado, Scallion, Jalapeño, Shiso 26

### VEGETABLE ROLL

Soy Paper, Crispy Asparagus, Avocado, Daikon,  
Mango, Sesame Lime Vinaigrette 19

### HAMACHI CRUDO\*

Pickled Mango, Sweet Peppers, Cilantro,  
Sesame Ginger Vinaigrette 24

## ON ICE

### OYSTERS ON THE HALF SHELL\*

#### ROSE & GARNET 23

*Private Label, Cape Cod, MA*

#### WEST COAST 27

#### JUMBO SHRIMP COCKTAIL 24

\*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).