

LOUNGE MENU

SUSHI

PRIME ROLL*

Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio 27

OCEAN ROLL* *gfm*

#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil 30

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo, Sesame Seeds 28

VEGETABLE ROLL

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

HAPPY HOUR

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

ENJOY HALF OFF OUR LOUNGE MENU
AND \$10 SELECT SPECIALTY COCKTAILS

ALL BEERS \$5

SELECTED WINES BY THE GLASS \$10

Cabernet, Mont Pellier, Napa, CA

Pinot Noir, Angeline, Sonoma, CA

Chardonnay, Match Book, Dunnigan Hills, CA

Sauvignon Blanc, Albamar, Chile

Riesling, 50 Degrees, Rheingau, Germany

LOUNGE MENU

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI

Golden Oak Mushrooms 21

POINT JUDITH CALAMARI

Sweet Chili Sauce 28

SHRIMP SAUTÉ

Garlic Cheese Bread, Tomato, Tabasco Cream Sauce 30

SAKURA WAGYU CHEESEBURGER*

Camembert Cheese, Red Onion Jam,

Dijon Aioli, Spiced Dill Pickles 21

LAMB LOLLIPOPS

Teriyaki Glaze, Togarashi Crumble, Soy Butter Sauce 26

AHI TUNA TARTARE

Avocado, Pickled Ginger, Sour Cream, Citrus Ponzu 29

FRIED FISH TACOS

Cabbage, Serrano Crema, Pico de Gallo 20

PRIME SLIDERS

Tillamook Cheddar, Caramelized Onions,

Lettuce, Tomato, OP Sauce 16

ON ICE

OYSTERS ON THE HALF SHELL*

ROSE & GARNET 31

Private Label, Cape Cod, MA

WEST COAST 35

SHRIMP COCKTAIL 30

*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).