

SUSHI

PRIME ROLL*

Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 26

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,
Sesame Seeds 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

SPICY TUNA*

Avocado, Scallion, Jalapeño, Shiso 29

HAMACHI CRUDO* *gfm*

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

HAPPY HOUR

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

Ask your Server about our Happy Hour

Wine & Cocktail Features.

*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

SONOMA GOAT CHEESE RAVIOLI

Golden Oak Mushrooms 23

POINT JUDITH CALAMARI

Sweet Chili Sauce 28

WHITE TRUFFLE CAVIAR DEVILED EGGS

Black Truffle, Caviar, Chives 21

SAKURA WAGYU CHEESEBURGER *

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

AHI TUNA TARTARE

Avocado, Pickled Ginger, Sour Cream, Citrus Ponzu 27

PARMESAN TRUFFLE FRIES

Parmesan Cheese, Truffle Oil, Ketchup 16

PRIME SLIDERS *

Hawaiian Rolls, Bacon, Blue Cheese, Garlic Aioli 16

BLACKENED FISH TACOS

Cabbage Slaw, Tartar Sauce, Lime 18

BROILED OYSTER

Tabasco Butter, Parmesan Cheese 15

RAW BAR

OYSTERS ON THE HALF SHELL *

ROSE & GARNET 28

Private Label, Cape Cod, MA

WEST COAST 32

JUMBO SHRIMP COCKTAIL 28