SUSHI

OCEAN ROLL*

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

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

HAMACHI CRUDO*

Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette 26

HAPPY HOUR

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

ENJOY HALF-OFF APPETIZERS AND SUSHI

\$5 off Specialty Cocktails \$8 Selected Wines

LOUNGE MENU

APPETIZERS

POINT JUDITH CALAMARI Sweet Chili Sauce 25 BLACKENED FISH TACOS

Brussels Sprout Slaw, Avocado, Lime 15

SAKURA WAGYU CHEESEBURGER* Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles 23

CRAB CAKE SLIDERS
Tomato, Cheddar, Horseradish Mustard Aioli 22

LAMB LOLLIPOPS* Teriyaki Glaze, Togarashi Crumble, Soy Butter Sauce 28

BAKED OYSTERS
Cajun Butter, Toasted Parmesan Crust 16

LOBSTER TEMPURA STICKS Sweet Chili Sauce, Togarashi 30

ON ICE

OYSTERS ON THE HALF SHELL*

ROSE & GARNET 28 Private Label, Cape Cod, MA

WEST COAST 32

JUMBO SHRIMP COCKTAIL 27

*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).