

HAPPY HOUR

\$5 OFF SPECIALTY COCKTAILS | \$8 SELECT WINES

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*		JUMBO SHRIMP COCKTAIL	14
ROSE & GARNET			
<i>Private Label, Cape Cod, MA</i>	14	CHILLED WHOLE MAINE LOBSTER	29
WEST COAST	16	DUTCH HARBOR	
CHILLED CRAB MEAT COCKTAIL	14	KING CRAB LEGS	<i>Mkt</i>

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI	
Golden Oak Mushrooms	11
POINT JUDITH CALAMARI	
Sweet Chili Sauce	13
JUMBO LUMP CRAB CAKE	
Sweet and Sour Slaw, Horseradish Mustard Aioli	15
WHITE TRUFFLE	
CAVIAR DEVEILED EGGS <i>gfm</i>	10
"SURF N TURF" * <i>gfm</i>	
Scallops, Braised Short Rib, Gremolata	15
SHRIMP SAUTÉ <i>gfm</i>	
Tabasco Cream Sauce	13
PRIME STEAK TARTARE*	
Capers, Shallots, Crostini	14

LOUNGE

BLACKENED FISH TACOS	
Brussels Sprout Slaw, Avocado, Lime	8
SAKURA WAGYU CHEESEBURGER	
Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles	12
CRAB CAKE SLIDERS	
Tomato, Cheddar, Horseradish Mustard Aioli	11

SUSHI

PRIME ROLL*	
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	12
OCEAN ROLL* <i>gfm</i>	
#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil	15
SPICY TUNA* <i>gfm</i>	
Avocado, Scallion, Jalapeño, Shiso	14
VEGETABLE ROLL	
Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	11
DYNAMITE ROLL	
Tempura Shrimp, Spicy Mayo, Sesame Seeds	14
AHI TUNA TARTARE*	
Avocado, Ginger Ponzu, Sesame Seeds	14
HAMACHI CRUDO*	
Pickled Mango, Sweet Peppers, Cilantro, Sesame Ginger Vinaigrette	13

LAMB LOLLIPOPS	
Teriyaki Glaze, Togarashi Crumble, Soy Butter Sauce	14
BAKED OYSTERS	
Cajun Butter, Toasted Parmesan Crust	8
LOBSTER TEMPURA STICKS	
Sweet Chili Sauce, Togarashi	15

GENERAL MANAGER JASON BROWN | EXECUTIVE CHEF JUAN RUELAS

PRIVATE DINING ROOMS AVAILABLE Call 312.428.4344 to reserve for your occasion.