

LOUNGE MENU

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI
Golden Oak Mushrooms 23

LAMB LOLLIPOPS*
Teriyaki Glaze, Togarashi Crumble, Soy Butter Sauce 26

PARMESAN TRUFFLE FRIES
Parmesan Cheese, Truffle Oil, Ketchup 17

POINT JUDITH CALAMARI Sweet Chili Sauce 24

SHRIMP SAUTÉ
Garlic Cheese Bread, Tomato, Tabasco Cream Sauce 25

PRIME SLIDERS*
OP Sauce, Caramelized Onions,
Tillamook Cheddar, Lettuce, Tomato 16

JUMBO LUMP CRAB CAKE
Sweet and Sour Slaw, Horseradish Mustard Aioli 29

AHI TUNA TARTARE*
Avocado, Pickled Ginger, Sour Cream, Citrus Ponzu 26

SAKURA WAGYU CHEESEBURGER*
Camembert Cheese, Red Onion Jam, Dijon Aioli,
Spiced Dill Pickles 21

*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

SUSHI

PRIME ROLL*
Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 26

OCEAN ROLL*
#1 Tuna, Salmon, Hamachi, Avocado,
Chili Garlic Oil 29

DYNAMITE ROLL
Tempura Shrimp, Spicy Mayo, Sesame Seeds 28

CHEF'S FEATURE ROLL* *Mkt*

ON ICE

OYSTERS ON THE HALF SHELL*
ROSE & GARNET *Private Label, Cape Cod, MA* 28
WEST COAST 30
JUMBO SHRIMP COCKTAIL 31

HAPPY HOUR

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

ENJOY \$5 OFF OUR LOUNGE MENU.

\$5 off Specialty Cocktails, \$10 Select Red & White Wines,
and \$6 Local Beers.
