

LOUNGE MENU

APPETIZERS

POINT JUDITH CALAMARI Sweet Chili Sauce 26

SONOMA GOAT CHEESE RAVIOLI
Golden Oak Mushrooms 25

PRIME SLIDERS*
Tomato Jam, Cambozola Cheese, Brioche Bun 16

LAMB LOLLIPOPS*
Teriyaki Glaze, Soy Butter Sauce, Togarashi Crumble 25

CRAB CAKE SLIDERS
Jalapeño Corn Tartar, Tillamook Cheddar 22

SMOKED GOUDA TATER TOTS Cheddar, Garlic Aioli 16

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

ON ICE

OYSTERS ON THE HALF SHELL*
ROSE & GARNET *Private Label, Cape Cod, MA* 29
WEST COAST 34

CHILLED CRAB MEAT COCKTAIL 30

JUMBO SHRIMP COCKTAIL 31

CHILLED WHOLE MAINE LOBSTER 48

"SMOKING" SHELLFISH TOWER* Custom Built *Mkt*

SUSHI

PRIME ROLL*

Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 25

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,
Sesame Seeds 28

SPICY TUNA*

Avocado, Scallion, Jalapeño, Shiso 29

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

HAMACHI CRUDO* *gfm*

Pickled Mango, Sweet Peppers, Cilantro,
Sesame Ginger Vinaigrette 25

*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).