

## LOUNGE MENU

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### 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 29

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 *Private Label, Cape Cod, MA* 28

WEST COAST 32

JUMBO SHRIMP COCKTAIL 28

\*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).

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### SUSHI

OCEAN ROLL

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

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

HAMACHI CRUDO\*

Pickled Mango, Sweet Peppers, Cilantro,  
Sesame Ginger Vinaigrette 27

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### 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

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