

LOUNGE MENU

APPETIZERS

LAMB LOLLIPOPS

Teriyaki Glaze, Togarashi Crumble, Scallions 21

PRIME BEEF SLIDERS

Sesame Seed Bun, Bacon Jam, Swiss Cheese, Pickled Tomato 15

BLACKENED FISH TACOS

Flour Tortilla, Jalapeño Corn Tartar, Cabbage Slaw 16

PARMESAN TRUFFLE FRIES

House Cut Fries, White Truffle Oil,
Parmesan Cheese, Herbs 14

POINT JUDITH CALAMARI

Carrots, Sprouts, Scallions, Sweet Chili Sauce 22

SMOKED GOUDA TATER TOTS

Smoked Gouda, Tillamook Cheddar, Garlic Aioli 15

SAKURA WAGYU CHEESEBURGER*

Camembert Cheese, Red Onion Jam, Dijon Aioli,
Spiced Dill Pickles 21

HAPPY HOUR

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

ENJOY HALF-OFF OUR LOUNGE MENU
AND SPECIALTY COCKTAILS

ALL BEERS \$5

SELECTED WINES BY THE GLASS \$10
Sparkling | Rose | White | Red

LOUNGE MENU

SUSHI

PRIME ROLL*

Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio 26

OCEAN ROLL*

#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil 28

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo, Sesame Seeds 25

SPICY TUNA*

Avocado, Scallion, Jalapeño, Shiso 28

VEGETABLE ROLL

Soy Paper, Crispy Asparagus, Avocado, Daikon,
Mango, Sesame Lime Vinaigrette 19

HAMACHI CRUDO*

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

ON ICE

OYSTERS ON THE HALF SHELL*

ROSE & GARNET *Private Label, Cape Cod, MA* 24

WEST COAST 27

JUMBO SHRIMP COCKTAIL 24

*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).