

LOUNGE MENU

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI
Golden Oak Mushrooms 24

POINT JUDITH CALAMARI
Sweet Chili Sauce 28

WHITE TRUFFLE CAVIAR DEVILED EGGS
Black Truffle, Caviar, Chives 21

AHI TUNA TARTARE
Avocado, Pickled Ginger, Sour Cream, Citrus Ponzu 28

PARMESAN TRUFFLE FRIES
Parmesan Cheese, Truffle Oil, Ketchup 16

PRIME SLIDERS*
Hawaiian Rolls, Bacon, Blue Cheese, Garlic Aioli 16

BLACKENED FISH TACOS
Cabbage Slaw, Jalapeno Tartar Sauce, Lime 18

BROILED OYSTER
Tabasco Butter, Parmesan Cheese 15

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

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

*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 28

DYNAMITE ROLL
Tempura Shrimp, Spicy Mayo, Sesame Seeds 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

SPICY TUNA*
Avocado, Scallion, Jalapeño, Shiso 29

HAMACHI CRUDO* *gfm*
Pickled Mango, Sweet Peppers, Cilantro,
Sesame Ginger Vinaigrette 24

RAW BAR

OYSTERS ON THE HALF SHELL*
ROSE & GARNET *Private Label, Cape Cod, MA* 28
WEST COAST 32

JUMBO SHRIMP COCKTAIL 29