

LOUNGE MENU

APPETIZERS

POINT JUDITH CALAMARI

Sweet Chili Sauce 26

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 32

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).

LOUNGE MENU

SUSHI

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

DYNAMITE ROLL
Tempura Shrimp, Spicy Mayo,
Sesame Seeds 29

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

HAPPY HOUR

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

ENJOY SPECIALLY PRICED
APPETIZERS AND SUSHI
\$5 off Specialty Cocktails
\$8 Selected Wines
