

LOUNGE MENU

APPETIZERS

POINT JUDITH CALAMARI

Sweet Chili Sauce 24

LAMB LOLLIPOPS *

Teriyaki Glaze, Togarashi Crumble, Soy Butter Sauce 26

WHITE TRUFFLE CAVIAR DEVEILED EGGS

Black Truffle, Caviar, Chives 22

PARMESAN TRUFFLE FRIES

Parmesan Cheese, Truffle Oil, Ketchup 16

CRAB CAKE SLIDER

Tartar Sauce, Tillamook Cheddar 21

PRIME BEEF SLIDERS *

Bacon Jam, Garlic Aioli, Swiss Cheese, Pickled Tomato 16

BLACKENED FISH TACOS

Jalapeño Cabbage Slaw, Tartar Sauce, Lime 15

BROILED OYSTERS

New Orleans Style, Chili Butter,
Parmesan Cheese, Sourdough 3 for \$18

SAKURA WAGYU CHEESEBURGER *

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

*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

SPICY TUNA ROLL*

Avocado, Scallion, Jalapeño, Shiso 28

SOMERSET ROLL*

Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 25

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,
Sesame Seeds 26

CHEF'S FEATURE ROLL *Mkt*

ON ICE

OYSTERS ON THE HALF SHELL*

ROSE & GARNET *Private Label, Cape Cod, MA* 28

WEST COAST 34

JUMBO SHRIMP COCKTAIL 28

HAPPY HOUR

Offered Monday–Friday in our Lounge from 3:00–6:00 p.m.

ENJOY \$5 OFF OUR LOUNGE MENU.

Ask your Server for our Happy Hour
Wine, Beer & Cocktail Features.
