

LOUNGE MENU

\$5 OFF DURING HAPPY HOUR

APPETIZERS

POINT JUDITH CALAMARI	24
<i>Sweet Chili Sauce</i>	
SONOMA GOAT CHEESE RAVIOLI	20
<i>Golden Oak Mushrooms</i>	
CAVIAR DEVEILED EGGS*	28
<i>Black Truffle, Chives</i>	
SAKURA WAGYU CHEESEBURGER*	23
<i>Camembert Cheese, Red Onion Jam, Dijon Aioli, Spiced Dill Pickles</i>	
AHI TUNA TARTARE*	27
<i>Avocado, Ginger Ponzu, Sesame Seeds</i>	
LAMB LOLLIPOPS*	28
<i>Teriyaki Glaze, Togarashi Crumble, Soy Butter Sauce</i>	
PRIME BEEF SLIDERS*	16
<i>Cambozola, Tomato Jam, Brioche Bun</i>	
BAKED OYSTERS	26
<i>Calabrian Chili Butter, Spinach, Lemon Breadcrumbs</i>	

*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

- SPICY TUNA ROLL* *gfm* 28
Avocado, Scallion, Jalapeño, Shiso
- PRIME ROLL* 26
*Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio*
- OCEAN ROLL* *gfm*..... 27
*#1 Tuna, Salmon, Hamachi, Avocado,
Chili Garlic Oil*
- DYNAMITE ROLL 25
Tempura Shrimp, Spicy Mayo, Sesame Seeds

ON ICE *gfm*

OYSTERS ON THE HALF SHELL*

- ROSE & GARNET 28
Private Label, Cape Cod, MA
- WEST COAST 34

Jumbo
SHRIMP
COCKTAIL

25

HAPPY HOUR

OFFERED MON-FRI IN OUR LOUNGE FROM 4-6PM

*Enjoy \$5 off our Lounge Menu & specialty cocktails
and \$12 selected wines*