

LOUNGE MENU

APPETIZERS

POINT JUDITH CALAMARI

Sweet Chili Sauce 26

CAVIAR DEVEILED EGGS*

Black Truffle, Chives 28

LAMB LOLLIPOPS*

Teriyaki Glaze, Soy Butter Sauce,
Togarashi Crumble 25

CRAB CAKE SLIDERS

Jalapeño Corn Tartar,
Tillamook Cheddar 21

SMOKED GOUDA TATER TOTS

Cheddar, Garlic Aioli 15

SAKURA WAGYU CHEESEBURGER*

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

SHORT RIB SLIDERS

Crispy Onions, Swiss Cheese, Creamy Horseradish 17

CRISPY FISH TACOS

Jalapeño Tartar Sauce, Pico de Gallo, Carrot, Scallion 16

ON ICE

OYSTERS ON THE HALF SHELL*

ROSE & GARNET *Private Label, Cape Cod, MA* 25

WEST COAST 28

JUMBO SHRIMP COCKTAIL 28

LOUNGE MENU

SUSHI

OCEAN ROLL*

#1 Tuna, Salmon, Hamachi, Avocado,
Chili Garlic Oil 29

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,
Sesame Seeds 29

VEGETABLE ROLL

Tempura Broccolini,
Beech Mushroom, Radish,
Citrus Soy Vinaigrette 21

PRIME ROLL*

Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 26

SPICY TUNA*

Avocado, Scallion, Jalapeño, Shiso 29

HAMACHI CRUDO*

Pickled Mango, Sweet Peppers,
Cilantro, Sesame Ginger Vinaigrette 26

CHEF'S FEATURE ROLL *Mkt*

HAPPY HOUR

ENJOY SPECIALLY PRICED LOUNGE MENU

ITEMS & SPECIALTY COCKTAILS,

\$8 SELECT 6OZ GLASS POURS, \$5 SELECT BEERS

*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).