

LOUNGE MENU

APPETIZERS

LAMB LOLLIPOPS

Teriyaki Glaze, Togarashi Crumble, Scallions 22

PRIME BEEF SLIDERS

Sesame Seed Bun, Bacon Jam, Swiss Cheese, Pickled Tomato 15

BLACKENED FISH TACOS

Flour Tortilla, Jalapeño Corn Tartar, Cabbage Slaw 16

PARMESAN TRUFFLE FRIES

House Cut Fries, White Truffle Oil,

Parmesan Cheese, Herbs 15

POINT JUDITH CALAMARI

Carrots, Sprouts, Scallions, Sweet Chili Sauce 23

CAVIAR DEVILED EGGS*

Black Truffle, Chives 28

SMOKED GOUDA TATER TOTS

Smoked Gouda, Tillamook Cheddar, Garlic Aioli 15

SAKURA WAGYU CHEESEBURGER*

Camembert Cheese, Red Onion Jam, Dijon Aioli,

Spiced Dill Pickles 21

HAPPY HOUR

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

ENJOY HALF-OFF OUR LOUNGE MENU
AND SPECIALTY COCKTAILS

ALL BEERS \$5

SELECTED WINES BY THE GLASS \$10

Sparkling | Rose | White | Red

LOUNGE MENU

SUSHI

PRIME ROLL*

Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio 27

OCEAN ROLL*

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

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo, Sesame Seeds 27

SPICY TUNA*

Avocado, Scallion, Jalapeño, Shiso 28

VEGETABLE ROLL

Tempura Broccolini, Beech Mushroom, Radish,
Citrus Soy Vinaigrette 19

HAMACHI CRUDO*

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

ON ICE

OYSTERS ON THE HALF SHELL*

ROSE & GARNET *Private Label, Cape Cod, MA* 24
WEST COAST 28

JUMBO SHRIMP COCKTAIL 25

*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).