

LOUNGE MENU

SUSHI

PRIME ROLL*

Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio 28

OCEAN ROLL* *gfm*

#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil 31

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo, Sesame Seeds 29

VEGETABLE ROLL

Tempura Broccoli, Beech Mushroom, Radish,
Citrus Soy Vinaigrette 22

HAPPY HOUR

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

ENJOY HALF OFF OUR LOUNGE MENU
AND \$10 SELECT SPECIALTY COCKTAILS

ALL BEERS \$5

SELECTED WINES BY THE GLASS \$10

Cabernet, Mont Pellier, Napa, CA

Pinot Noir, Angeline, Sonoma, CA

Chardonnay, Match Book, Dunnigan Hills, CA

Sauvignon Blanc, Albamar, Chile

Riesling, 50 Degrees, Rheingau, Germany

LOUNGE MENU

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI
Golden Oak Mushrooms 24

POINT JUDITH CALAMARI Sweet Chili Sauce 28

CAVIAR DEVILED EGGS * Black Truffle, Chives 28

SHRIMP SAUTÉ
Garlic Cheese Bread, Tomato, Tabasco Cream Sauce 30

SAKURA WAGYU CHEESEBURGER *
Camembert Cheese, Red Onion Jam, Dijon Aioli,
Spiced Dill Pickles 21

LAMB LOLLIPOPS
Teriyaki Glaze, Togarashi Crumble, Soy Butter Sauce 26

AHI TUNA TARTARE *
Avocado, Pickled Ginger, Sour Cream, Citrus Ponzu 30

FRIED FISH TACOS
Cabbage, Serrano Crema, Pico de Gallo 20

PRIME SLIDERS
Tillamook Cheddar, Caramelized Onions,
Lettuce, Tomato, OP Sauce 16

ON ICE

OYSTERS ON THE HALF SHELL*
ROSE & GARNET *Private Label, Cape Cod, MA* 31
WEST COAST 35

SHRIMP COCKTAIL 31

*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).