

LOUNGE MENU

APPETIZERS

POINT JUDITH CALAMARI
Sweet Chili Sauce 23

BLACKENED FISH TACOS
Brussels Sprout Slaw, Jalapeno Tartar Sauce, Lime 15

PRIME CHEESEBURGER*
OP Sauce, Caramelized Onions,
Tillamook Cheddar, Lettuce, Tomato 19

CRAB CAKE SLIDERS
Jalapeño Corn Tartar, Tomato, Cheddar 22

LAMB LOLLIPOPS*
Teriyaki Glaze, Togarsahi Crumble,
Soy Butter Sauce 28

BAKED OYSTERS
Cajun Butter, Parmesan Cheese,
Sourdough Toast Points 16

TUNA TATAKI
Wakame Salad, Jalapeño,
Srirachi Vinaigrette, Ponzu 28

LOBSTER TEMPURA STICKS
Sweet Chili Sauce, Togarashi 30

ON ICE

OYSTERS ON THE HALF SHELL*
EAST COAST 28 WEST COAST 32

JUMBO SHRIMP COCKTAIL 26

*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).

SUSHI

DYNAMITE ROLL
Tempura Shrimp, Spicy Mayo,
Sesame Seeds 25

SPICY TUNA*
Cucumber, Scallion,
Tempura Fried 27

VEGETABLE ROLL
Soy Paper, Crispy Asparagus,
Avocado, Daikon, Mango,
Sesame Lime Vinaigrette 19

SEABASS CEVICHE
Crispy Rice, Citrus, Serrano,
Mango Puree, Radish 21

HAPPY HOUR

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

ENJOY \$5 OFF OUR LOUNGE MENU.

Ask your Server for our Happy Hour

Wine, Beer & Cocktail Features.
