

## LOUNGE MENU

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### APPETIZERS

SONOMA GOAT CHEESE RAVIOLI  
Golden Oak Mushrooms 22

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

PARMESAN TRUFFLE FRIES  
Parmesan Cheese, Truffle Oil, Ketchup 16

POINT JUDITH CALAMARI  
Sweet Chili Sauce 24

SHRIMP SAUTÉ  
Garlic Cheese Bread, Tomato, Tabasco Cream Sauce 25

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

JUMBO LUMP CRAB CAKE  
Kale, Pickled Fennel, Lemon Zest,  
Horseradish Mustard Aioli 27

AHI TUNA TARTARE\*  
Avocado, Pickled Ginger,  
Sour Cream, Citrus Ponzu 25

### ON ICE

OYSTERS ON THE HALF SHELL\*  
EAST COAST 27 WEST COAST 31

JUMBO SHRIMP COCKTAIL 28

\*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

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PRIME ROLL\*  
Tempura Shrimp,  
Cream Cheese, Scallion,  
Beef Carpaccio 23

OCEAN ROLL\*  
#1 Tuna, Salmon,  
Hamachi, Avocado,  
Chili Garlic Oil 27

DYNAMITE ROLL  
Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 26

CHEF'S FEATURE ROLL\* *Mkt*

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### HAPPY HOUR

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

ENJOY \$5 OFF OUR LOUNGE MENU.

\$8 Specialty Cocktails, \$8 Select Red & White Wines,  
and \$5 Local Beers.

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