

## LOUNGE MENU

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### APPETIZERS

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

PRIME CHEESEBURGER\*  
OP Sauce, Caramelized Onions,  
Tillamook Cheddar, Lettuce, Tomato, Fries 20

LAMB LOLLIPOPS\*  
Teriyaki Glaze, Togarashi Crumble, Soy Butter Sauce 21

SMOKED GOUDA TATER TOTS  
Cheddar, Garlic Aioli 16

POINT JUDITH CALAMARI  
Sweet Chili Sauce 24

BLACKENED FISH TACOS  
Brussels Sprout Slaw, Jalapeño Tartar Sauce, Lime 21

SHORT RIB SLIDERS\*  
Swiss Cheese, Caramelized Onions, Horseradish Cream 12

### ON ICE

OYSTERS ON THE HALF SHELL\*  
EAST COAST 27    WEST COAST 33

JUMBO SHRIMP COCKTAIL 29

\*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).

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### SUSHI

OCEAN ROLL\*  
#1 Tuna, Salmon, Hamachi,  
Avocado, Chili Garlic Oil 28

SPICY TUNA\*  
Cucumber, Scallion,  
Tempura Fried 26

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

HAMACHI CRUDO\* *gfm*  
Pickled Mango, Sweet Peppers, Cilantro,  
Sesame Ginger Vinaigrette 26

CHEF'S FEATURE ROLL *Mkt*

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### HAPPY HOUR

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

ENJOY HALF OFF OUR LOUNGE MENU AND  
SELECTED SPECIALTY COCKTAILS.

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ALL BEERS \$5

FEATURING STERLING VINTNERS  
WINE BY THE GLASS \$8

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