

LOUNGE MENU

APPETIZERS

POINT JUDITH CALAMARI
Sweet Chili Sauce 23

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

WHITE TRUFFLE CAVIAR DEVILED EGGS
Black Truffle, Caviar, Chives 18

PARMESAN TRUFFLE FRIES
Parmesan Cheese, Truffle Oil, Ketchup 15

CRAB CAKE SLIDER
Jalapeño Tartar Sauce, Tillamook Cheddar 21

PRIME BEEF SLIDERS*
Bacon Jam, Garlic Aioli,
Swiss Cheese, Pickled Tomato 16

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

BROILED OYSTERS
New Orleans Style, Chili Butter,
Parmesan Cheese, Sourdough 3 for \$18

ON ICE

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

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

SPICY TUNA ROLL*
Cucumber, Scallion, Tempura Fried 21

SOMERSET ROLL*
Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 22

DYNAMITE ROLL
Tempura Shrimp, Spicy Mayo,
Sesame Seeds 23

CHEF'S FEATURE ROLL *Mkt*

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.
