

# LOUNGE MENU

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## APPETIZERS

POINT JUDITH CALAMARI  
Sweet Chili Sauce 27

SONOMA GOAT CHEESE RAVIOLI  
Golden Oak Mushrooms 23

PRIME SLIDERS\*  
Tomato Jam, Cambozola Cheese, Brioche Bun 16

LAMB LOLLIPOPS\*  
Teriyaki Glaze, Soy Butter Sauce, Togarashi Crumble 25

CRAB CAKE SLIDERS  
Jalapeño Corn Tartar, Tillamook Cheddar 22

SMOKED GOUDA TATER TOTS  
Cheddar, Garlic Aioli 16

PRIME CHEESEBURGER\*  
Tillamook Cheddar, Caramelized Onions,  
Lettuce, Tomato, Mayo, Pickle Relish 17

AHI TUNA TARTARE\*  
Avocado, Pickled Ginger, Sour Cream, Citrus Ponzu 23

## ON ICE

OYSTERS ON THE HALF SHELL\*  
EAST COAST 29 WEST COAST 33

CHILLED CRAB MEAT COCKTAIL 27

JUMBO SHRIMP COCKTAIL 28

CHILLED WHOLE MAINE LOBSTER 48

"SMOKING" SHELLFISH TOWER\*  
Custom Built *Mkt*

# SUSHI

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## PRIME ROLL\*

Tempura Shrimp, Cream Cheese,  
Scallion, Beef Carpaccio 23

## DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 25

## SPICY TUNA\*

Cucumber, Scallion,  
Tempura Fried 25

## VEGETABLE ROLL

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

\*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).