

LOUNGE MENU

APPETIZERS

AHI TUNA TARTARE
Avocado, Pickled Ginger,
Sour Cream, Citrus Ponzu 27

LAMB LOLLIPOPS*
Teriyaki Glaze, Soy Butter Sauce,
Togarashi Crumble 24

SONOMA GOAT CHEESE RAVIOLI
Golden Oak Mushrooms 21

POINT JUDITH CALAMARI
Sweet Chili Sauce 25

PRIME SLIDERS*
Bacon Jam, Swiss, Garlic Aioli, Lettuce, Tomato 17

BLACKENED FISH TACOS
Brussels Sprout Slaw, Jalapeño Tartar Sauce, Lime 16

BROILED OYSTERS
Cajun Butter, Parmesan Cheese,
Sourdough Toast Points 30

ON ICE

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

JUMBO SHRIMP COCKTAIL 24

*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

PRIME ROLL*

Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 24

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,
Sesame Seeds 27

SPICY TUNA ROLL*

Cucumber, Scallion,
Tempura Fried 26

HAPPY HOUR

Offered 7 Days a Week in our Lounge from 5:00–7:00 p.m.

ENJOY \$5 OFF OUR LOUNGE MENU.

Ask your Server for our Happy Hour

Wine, Beer & Cocktail Features.
