

## LOUNGE MENU

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### APPETIZERS

SONOMA GOAT CHEESE RAVIOLI  
Golden Oak Mushrooms 19

POINT JUDITH CALAMARI  
Sweet Chili Sauce 25

SHRIMP SAUTÉ  
Garlic Cheese Bread, Tomato,  
Tabasco Cream Sauce 26

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

PARMESAN TRUFFLE FRIES  
Parmesan Cheese, Truffle Oil, Ketchup 14

PRIME CHEESEBURGER\*  
OP Sauce, Caramelized Onions,  
Tillamook Cheddar, Lettuce, Tomato 19

CRAB CAKE SLIDER  
Kale, Pickled Fennel, Horseradish Mustard Aioli 24

BROILED OYSTERS  
Cajun Butter, Parmesan Cheese,  
Sourdough Toast Points 15

### ON ICE

OYSTERS ON THE HALF SHELL\*  
EAST COAST 26 WEST COAST 30

JUMBO SHRIMP COCKTAIL 27

\*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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OCEAN ROLL\*  
#1 Tuna, Salmon,  
Hamachi, Avocado,  
Chili Garlic Oil 26

DYNAMITE ROLL  
Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 24

AHI TUNA TARTARE\*  
Avocado, Ginger Ponzu,  
Sesame Seeds 23

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.

Ask your Server for our Happy Hour

Wine, Beer & Cocktail Features.

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