

LOUNGE MENU

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI
Golden Oak Mushrooms 19

POINT JUDITH CALAMARI
Sweet Chili Sauce 26

SHRIMP SAUTÉ
Garlic Cheese Bread, Tomato, Tabasco Cream Sauce 28

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

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

AHI TUNA TARTARE
Avocado, Pickled Ginger, Sour Cream, Citrus Ponzu 28

BLACKENED FISH TACOS
Pickled Onion, Jicama and Cabbage Slaw, Lemonette 20

CHICKEN DRUMETTES
Honey Chipotle Sauce, Carrot and
Celery Slaw, Blue Cheese Dressing 18

ON ICE

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

SHRIMP COCKTAIL 28

*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).

LOUNGE MENU

SUSHI

PRIME ROLL*
Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio 25

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

DYNAMITE ROLL
Tempura Shrimp, Spicy Mayo, Sesame Seeds 26

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

HAPPY HOUR

Offered Monday–Friday in our Lounge from 4:00–6:00 p.m.

ENJOY \$5 OFF OUR LOUNGE MENU
AND SPECIALTY COCKTAILS

ALL BEERS \$5

SELECTED WINES BY THE GLASS \$10

Cabernet, Mont Pellier, Napa CA

Malbec, Vive, Alta Vista

Pinot Noir, Angeline, Sonoma CA

Chardonnay, Angeline, Sonoma CA

Sauvignon Blanc, Albamar, Chile

Riesling, 50 Degrees, Rheingau, Germany
