

LOUNGE MENU

APPETIZERS

SONOMA GOAT CHEESE RAVIOLI

Golden Oak Mushrooms 21

POINT JUDITH CALAMARI

Sweet Chili Sauce 26

WHITE TRUFFLE CAVIAR DEVILED EGGS

Black Truffle, Caviar, Chives 19

AHI TUNA TARTARE

Avocado, Pickled Ginger, Sour Cream, Citrus Ponzu 25

PARMESAN TRUFFLE FRIES

Parmesan Cheese, Truffle Oil, Ketchup 15

PRIME SLIDERS*

Hawaiian Rolls, Bacon, Blue Cheese, Garlic Aioli 16

BLACKENED FISH TACOS

Cabbage Slaw, Jalapeno Tartar Sauce, Lime 18

BROILED OYSTER

Tabasco Butter, Parmesan Cheese 15

RAW BAR

OYSTERS ON THE HALF SHELL*

EAST COAST 28 WEST COAST 32

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

PRIME ROLL*

Tempura Shrimp, Cream Cheese,
Scallion, Beef Carpaccio 24

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,
Sesame Seeds 25

VEGETABLE ROLL

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

OCEAN ROLL* *gfm*

#1 Tuna, Salmon, Hamachi,
Avocado, Chili Garlic Oil 27

SPICY TUNA*

Cucumber, Scallion, Tempura Fried 24

HAMACHI CRUDO* *gfm*

Pickled Mango, Sweet Peppers, Cilantro,
Sesame Ginger Vinaigrette 21

HAPPY HOUR

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

Ask your Server about our Happy Hour

Wine & Cocktail Features.
