

## LOUNGE MENU

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### SUSHI

#### PRIME ROLL\*

Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio 23

#### OCEAN ROLL\*

#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil 24

#### DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo, Sesame Seeds 22

#### SPICY TUNA\*

Avocado, Scallion, Jalapeño, Shiso 24

#### VEGETABLE ROLL

Soy Paper, Crispy Asparagus, Avocado, Daikon,  
Mango, Sesame Lime Vinaigrette 18

#### HAMACHI CRUDO\*

Pickled Mango, Sweet Peppers, Cilantro,  
Sesame Ginger Vinaigrette 23

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### HAPPY HOUR

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

ENJOY HALF-OFF OUR LOUNGE MENU  
AND SPECIALTY COCKTAILS

ALL BEERS \$5

SELECTED WINES BY THE GLASS \$10

Cabernet Sauvignon, Benziger, Sonoma CA

Pinot Noir, Meiomi, Monterey CA

Pinot Gris, Sokol Blosser, Dundee Hills OR

Chardonnay, Rodney Strong, Chalk Hill, CA

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## APPETIZERS

### LAMB LOLLIPOPS

Teriyaki Glaze, Togarashi Crumble,  
Scallions 21

### PRIME BEEF SLIDERS

Brioche Bun, Bacon Jam,  
Swiss Cheese, Pickled Tomato 15

### BLACKENED FISH TACOS

Flour Tortilla, Jalapeño Corn Tartar,  
Cabbage Slaw 16

### PARMESAN TRUFFLE FRIES

House Cut Fries, White Truffle Oil,  
Parmesan Cheese, Herbs 14

### POINT JUDITH CALAMARI

Carrots, Sprouts, Scallions,  
Sweet Chili Sauce 21

### SMOKED GOUDA TATER TOTS

Smoked Gouda, Tillamook Cheddar, Garlic Aioli 15

## ON ICE

### OYSTERS ON THE HALF SHELL\*

EAST COAST 23

WEST COAST 26

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).