

## 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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# 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  
Sweet and Sour Slaw, Horseradish Mustard Aioli 27

PARMESAN TRUFFLE FRIES  
Parmesan Cheese, Truffle Oil, Ketchup 14

PRIME CHEESEBURGER\*  
OP Sauce, Caramelized Onions,  
Tillamook Cheddar, Lettuce, Tomato 22

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

LAMB LOLLIPOPS\*  
Teriyaki Glaze, Sesame Seeds,  
Soy Butter Sauce 35

## 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).