

# SUSHI

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## DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 25

## SPICY TUNA\*

Avocado, Scallion,  
Jalapeño, Shiso 27

## VEGETABLE ROLL

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

## HAMACHI CRUDO\*

Pickled Mango, Sweet Peppers, Cilantro,  
Sesame Ginger Vinaigrette 25

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## HAPPY HOUR

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

ENJOY HALF-OFF

APPETIZERS AND SUSHI

\$5 off Specialty Cocktails

\$8 Selected Wines

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# LOUNGE MENU

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## APPETIZERS

POINT JUDITH CALAMARI

Sweet Chili Sauce 23

BLACKENED FISH TACOS

Brussels Sprout Slaw, Jalapeno Tartar Sauce, Lime 15

PRIME CHEESEBURGER\*

OP Sauce, Caramelized Onions,  
Tillamook Cheddar, Lettuce, Tomato 21

CRAB CAKE SLIDERS

Jalapeño Corn Tartar, Tomato, Cheddar 22

LAMB LOLLIPOPS\*

Teriyaki Glaze, Togarsahi Crumble,  
Soy Butter Sauce 28

BAKED OYSTERS

Smoked Bacon, Roasted Red Pepper Butter,  
Toasted Bread Crumbs 16

SEABASS CROQUETTE

Arugula, Pickled Red Onion, Radish,  
Lemon Zest, Truffle Aioli 14

LOBSTER TEMPURA STICKS

Sweet Chili Sauce, Togarashi 30

## ON ICE

OYSTERS ON THE HALF SHELL\*

EAST COAST 28      WEST COAST 32

JUMBO SHRIMP COCKTAIL 26

\*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).