

LOUNGE MENU

SUSHI

PRIME ROLL*

Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio 24

OCEAN ROLL*

#1 Tuna, Salmon, Hamachi, Avocado, Chili Garlic Oil 25

DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo, Sesame Seeds 23

SPICY TUNA*

Avocado, Scallion, Jalapeño, Shiso 25

VEGETABLE ROLL

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

HAMACHI CRUDO*

Pickled Mango, Sweet Peppers, Cilantro,
Sesame Ginger Vinaigrette 24

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

LOUNGE MENU

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 27

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).