

# SUSHI

---

## OCEAN ROLL\*

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

## DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 25

## AHI TUNA TARTARE\*

Avocado, Ginger Ponzu,  
Sesame Seeds 24

## CHEF'S FEATURE ROLL *Mkt*

---

## 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.

---

# LOUNGE MENU

---

## APPETIZERS

SONOMA GOAT CHEESE RAVIOLI  
Golden Oak Mushrooms 19

POINT JUDITH CALAMARI  
Sweet Chili Sauce 26

SHRIMP SAUTÉ  
Garlic Cheese Bread, Tomato,  
Tabasco Cream Sauce 26

JUMBO LUMP CRAB CAKE  
Sweet and Sour Slaw, Horseradish Mustard Aioli 28

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, Togarashi Crumble,  
Soy Butter Sauce 36

## ON ICE

OYSTERS ON THE HALF SHELL\*  
EAST COAST 27    WEST COAST 31

JUMBO SHRIMP COCKTAIL 28

\*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).