

## LOUNGE MENU

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### SUSHI

#### OCEAN ROLL\*

#1 Tuna, Salmon, Hamachi,  
Avocado, Chili Garlic Oil 28

#### SPICY TUNA\*

Avocado, Scallion,  
Jalapeño, Shiso 28

#### VEGETABLE ROLL

Soy Paper, Crispy Asparagus,  
Avocado, Daikon, Mango,  
Sesame Lime Vinaigrette 20

#### HAMACHI CRUDO \* *gfm*

Pickled Mango, Sweet Peppers, Cilantro,  
Sesame Ginger Vinaigrette 27

#### CHEF'S FEATURE ROLL *Mkt*

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### HAPPY HOUR

*Offered Monday–Friday in our Lounge from 3:00–6:00 p.m.*

ENJOY \$5 OFF OF OUR LOUNGE MENU &  
SPECIALTY COCKTAILS, \$10 HAPPY HOUR WINES  
FROM STERLING VINEYARDS, AND \$5 BEERS

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# LOUNGE MENU

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## APPETIZERS

### JUMBO LUMP CRAB CAKE

Sweet and Sour Slaw, Horseradish Mustard Aioli 28

### PRIME CHEESEBURGER\*

OP Sauce, Caramelized Onions,  
Tillamook Cheddar, Lettuce, Tomato, Fries 20

### LAMB LOLLIPOPS\*

Teriyaki Glaze, Togarashi Crumble, Soy Butter Sauce 21

### SMOKED GOUDA TATER TOTS

Cheddar, Garlic Aioli 16

### POINT JUDITH CALAMARI

Sweet Chili Sauce 25

### BLACKENED FISH TACOS

Brussels Sprout Slaw, Jalapeño Tartar Sauce, Lime 21

### SHORT RIB SLIDERS\*

Swiss Cheese, Caramelized Onions, Horseradish Cream 12

## ON ICE

### OYSTERS ON THE HALF SHELL\*

EAST COAST 27      WEST COAST 33

### JUMBO SHRIMP COCKTAIL 29

\*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).