

# LOUNGE MENU

---

## APPETIZERS

POINT JUDITH CALAMARI  
Sweet Chili Sauce 29

SONOMA GOAT CHEESE RAVIOLI  
Golden Oak Mushrooms 24

PRIME SLIDERS\*  
Tomato Jam, Cambozola Cheese, Brioche Bun 16

LAMB LOLLIPOPS\*  
Teriyaki Glaze, Soy Butter Sauce, Togarashi Crumble 25

CRAB CAKE SLIDERS  
Jalapeño Corn Tartar, Tillamook Cheddar 22

SMOKED GOUDA TATER TOTS  
Cheddar, Garlic Aioli 16

PRIME CHEESEBURGER\*  
Tillamook Cheddar, Caramelized Onions,  
Lettuce, Tomato, Mayo, Pickle Relish 24

AHI TUNA TARTARE\*  
Avocado, Pickled Ginger, Sour Cream, Citrus Ponzu 25

## ON ICE

OYSTERS ON THE HALF SHELL\*  
EAST COAST 29    WEST COAST 33

CHILLED CRAB MEAT COCKTAIL 29

JUMBO SHRIMP COCKTAIL 30

CHILLED WHOLE MAINE LOBSTER 48

"SMOKING" SHELLFISH TOWER\*  
Custom Built *Mkt*

# SUSHI

---

## PRIME ROLL\*

Tempura Shrimp, Cream Cheese,  
Scallion, Beef Carpaccio 24

## DYNAMITE ROLL

Tempura Shrimp, Spicy Mayo,  
Sesame Seeds 27

## SPICY TUNA\*

Avocado, Scallion, Jalapeño, Shiso 28

## VEGETABLE ROLL

Soy Paper, Crispy Asparagus, Avocado, Daikon,  
Mango, Sesame Lime Vinaigrette 21

## OCEAN ROLL\* *gfm*

#1 Tuna, Salmon, Hamachi,  
Avocado, Chili Garlic Oil 29

## HAMACHI CRUDO\* *gfm*

Pickled Mango, Sweet Peppers, Cilantro,  
Sesame Ginger Vinaigrette 23

## AHI TUNA TARTARE\*

Avocado, Ginger Ponzu, Sesame Seeds 25

\*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).