

## SUSHI

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### 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

### HAMACHI CRUDO\*

Pickled Mango, Sweet Peppers, Cilantro,  
Sesame Ginger Vinaigrette 26

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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 24

BLACKENED FISH TACOS  
Brussels Sprout Slaw, Avocado, Lime 15

PRIME CHEESEBURGER\*  
OP Sauce, Caramelized Onions,  
Tillamook Cheddar, Lettuce, Tomato 21

CRAB CAKE SLIDERS  
Tomato, Cheddar, Horseradish Mustard Aioli 22

LAMB LOLLIPOPS\*  
Teriyaki Glaze, Togarashi Crumble,  
Soy Butter Sauce 28

BAKED OYSTERS  
Cajun Butter, Toasted Parmesan Crust 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 27

\*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).