

LOUNGE MENU

APPETIZERS

POINT JUDITH CALAMARI
Sweet Chili Sauce 26

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).