

THE LOUNGE

AT OCEAN PRIME

HAPPY HOUR IN OUR LOUNGE

MONDAY – FRIDAY 4:30 – 6:30 P.M.

SMALL PLATES

BROILED OYSTERS Parmesan, Tabasco Butter	12
SOFT PRETZELS Honey Mustard, Cheese Fondue	11
PRIME SLIDERS Cheddar, Pickled Tomato, Garlic Aioli	14
CRAB CAKE SLIDERS Jalapeño Corn Tartar, Tomato, Cheddar	14
LAMB LOLLIPOPS Teriyaki Marinated, Soy Butter Sauce	17
CHEESESTEAK WONTONS Caramelized Onions, Sriracha Ketchup	11

SUSHI

PRIME ROLL* Tempura Shrimp, Cream Cheese, Scallion, Beef Carpaccio	17
LOBSTER ROLL Poached Lobster Tail, Kiwi, Pickled Serrano, Masago, Spicy Mango Purée	18
TUNA ROLL* Spicy Tuna, Avocado, Cucumber	16
VEGETABLE ROLL Soy Paper, Crispy Asparagus, Avocado, Daikon, Mango, Sesame Lime Vinaigrette	14
DYNAMITE ROLL Tempura Shrimp, Spicy Mayo, Sesame Seeds	17

RAW BAR

OYSTERS ON THE HALF SHELL*	19	SHRIMP COCKTAIL	19
CHILLED CRAB MEAT COCKTAIL	20	DUTCH HARBOR KING CRAB LEGS	30
CHILLED WHOLE MAINE LOBSTER	32	"SMOKING" SHELLFISH TOWER* Custom Built	<i>Mkt</i>

COCKTAILS

CRIMSON RYE George Dickel Rye, Langley's Gin, Lillet Rose, Lemon, Molasses Bitters	14	CUCUMBER GIMLET Bombay Sapphire Gin, Muddled Fresh Cucumber, Hand Squeezed Lime	13
MANHATTAN Woodford Reserve, Carpano Antica Vermouth, Nonino Amaro, Rosemary Grapefruit Peppercorn Bitters	15	PEAR GRAPEFRUIT FIZZ Asian Pear Infused Finlandia Grapefruit Vodka, Hand Squeezed Lime & Grapefruit Soda	12
RUM PUNCH Don Pancho 8 Year Rum, Ancho Reyes, Apricot Orchard, Fresh Orange, Chocolate Bitters	14	BERRIES & BUBBLES Belvedere Citrus Vodka, Marinated Berries, House Made Sour, Domaine Chandon Brut	15

*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. 49