

EAST COAST OYSTERS

Blue Point New York 3.75
 Beau Soleil New Brunswick 3.95
 East Beach Blonde Rhode Isl 3.95

WEST COAST OYSTERS

Kumamoto Washington 4.75
 Kushi British Columbia 4.50
 Fanny Bay British Columbia 4.10
 *oyster shooter with
 Casa Dragones Tequila 6
 **add 2 glasses Argyle Brut Rosé 48
 with any half dozen oysters

JEWELS OF THE SEA

Little necks Clams 3
 Shrimp Cocktail 4 pc 19
 Snow Crab Claws 8 pc 33
 Seafood Salad 18
 Chilled 1/2 Lobster 24
 Chilled Whole Lobster 37

SUSHI & SASHIMI

Big Eye Tuna 8
 Yellowtail (Hamachi) 7
 Kanpachi 8
 Shrimp 6
 King Salmon 8
 Albacore Tuna 7
 Arctic Char 7
 Japanese Snapper 7
 Mackerel 8
 Sea Bass 7
 Toro 18
 Shiitake Mushroom 4.5
 Scallop 8
 Fluke 5
 Shima Aji 8
 Octopus 7
 King Crab 7
 Eel (Freshwater) 6.5
 Sea Eel 6.5
 Sea Urchin 9

Egg (Tamago) 4.5
 Salmon Roe 5.5

Kumamoto Oyster 4.5

ROLLS: Cut & Hand

Yellowtail Scallion 15
 Spicy Big Eye Tuna 14
 Shrimp Tempura 15
 Toro Scallion 21
 Tuna Avocado 14
 Shrimp Cucumber 13
 Avocado 9
 Salmon Avocado 14
 Eel Avocado 14
 Spicy Scallop 17
 Salmon Skin 10

SHELLFISH PLATEAUX

DELUXE	ROYALE	GRAND
6 OYSTERS	8 OYSTERS	12 OYSTERS
4 SHRIMP	4 SHRIMP	8 SHRIMP
4 CLAMS,	6 CLAMS	8 CLAMS
4 CRAB CLAWS	6 CRAB CLAWS	8 CRAB CLAWS
4 CRAB CLAWS	ALASKAN KING CRAB	ALASKAN KING CRAB
TUNA TARTARE	1/2 LB. LOBSTER	1 LB. LOBSTER
SEAFOOD SALAD	TUNA TARTARE	SCALLOP CRUDO
70	MUSSELS ESCABECHE	TUNA TARTARE
	SEAFOOD SALAD	MUSSELS ESCABECHE
	140	SEAFOOD SALAD
		195

SIGNATURE OYSTERS

4 Beau Soleil with Pineapple Relish 18
 4 Blue Point with Caviar & Vodka 26
 4 Kushi with Jalapeño Ponzu 19.50
 4 Kumamoto with Wasabi Leaf 22
 Combo 3 of each (12) 57

CRISPY SUSHI RICE

Spicy Tuna
 Yellowtail & Jalapeño
 Uni Jalapeno
 Blue Crab
 3 pc 19 or 5 pc 32

SIGNATURE ROLLS

KENAI ROLL Spicy Wild King Salmon, Cucumber, Scallions, Fried Shallot 19
LURE HOUSE ROLL Shrimp Tempura, Cucumber, topped with Spicy Tuna 21
YELLOWTAIL JALAPEÑO ROLL Spicy Yellowtail topped with Sliced Jalapeños 19
SHAZAM ROLL Yellowtail, Salmon, Avocado, Kewpie Mayo, Wasabi Tobiko 22
DYNAMITE ROLL Spicy Scallop topped w/ Spicy Tuna, Yellowtail, Tobiko 19
LOBSTER TEMPURA ROLL
 Lobster Tail w/ Tobiko, Spicy Mayo, Cucumber & Avocado 21
RAINBOW ROLL Tuna, Yellowtail, Salmon, Cucumber, Shrimp, Avocado 21
HELLFIRE ROLL
 Spicy Tuna, Cucumber, Tempura Flake, Brûléed Tuna, Avocado, Kimchi Sauce 22
KING CRAB CALIFORNIA
 Alaskan King Crab, Cucumber, Avocado, Tobiko, Shredded Alaskan Crab 20

SUSHI BAR COMBINATION PLATES

SUSHI ONLY 8 pcs sushi + choice of
 Spicy Tuna, Cucumber, Yellowtail Scallion or Salmon Avocado 58
SASHIMI COMBO 7 Varieties of Sashimi 68
SUSHI & SASHIMI 5 pc Sushi, 10 pc Sashimi
 choice of Kenai, Rainbow or Yellowtail Jalapeño Roll 76

CAVIAR

AMERICAN STURGEON	KALUGA	OSSETRA
67 per oz	150 per oz	180 per oz

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER Littleneck Clams, New Potatoes, Bacon 18
LOBSTER BISQUE Cognac, Crème Fraîche, Chive 19
ROASTED MUSHROOM SOUP Shitake, Crimini, Black Truffle Crème, Sherry 17
ANCIENT GRAIN SALAD Butternut Squash, Pickled Shallots, Feta, Arugula, Pomegranate 17
BUTTER LETTUCE SALAD Cucumber, Grapefruit, Avocado, Green Goddess Dressing 16
KALE & KOHLRABI CAESAR White Anchovies, Chopped Egg, Parmesan Crisp 16

APPETIZERS

DEVILED EGGS Crispy Oysters, Pickled Chili 17
KANPACHI SASHIMI Wasabi Leaf, Ponzu 23
FLUKE CRUDO Green Apple Mustard, Shaved Radish, Pickled Mustard Seed 26
TUNA TATAKI Ponzu, Oranges, Crispy Shallots, Cilantro 23
BUFFALO CHICKEN LOLLIPOPS Celery, Bleu Cheese 17
CRAB CAKE Citrus, Shaved Fennel, Avocado, Tarragon Aioli 23
CRISPY CALAMARI Smoked Chili Glaze, Garlic & Herb Mayo 23
LOBSTER CROUTONS Golden Garlic, Chilies, Sourdough 20
STEAK TARTARE Black Truffle, Whole Grain Mustard, Quail Egg, Grilled Filone 25
TEMPURA SHRIMP Spicy Sesame Mayo 23
MUSHROOM RAVIOLI Chanterelles, Black Trumpets, Oregano Brown Butter 24 / 32
CHARRED OCTOPUS Chickpea Purée, Confit Potatoes, Merguez, Espelette 26
TUNA TACOS Cucumber, Avocado, Soy Vinaigrette 22

SEAFOOD ENTRÉES

STEAMED RED SNAPPER Bok Choy, Jasmine Rice, Red Curry Sauce 36
BRAZILINO À LA PLANCHA Roasted Fennel, Carrots, Champagne Nage 37
NORI CRUSTED TUNA Garlic Fried Rice, Broccoli, Citrus Emulsion 39
MISO GLAZED SALMON Sugar Snap Peas, Mushrooms, Pea Shoots 35
SEARED DIVER SCALLOPS Young Zucchini, Cauliflower, Pine Nut-Raisin Gremolata 39
SLOW BAKED HALIBUT Braised Leeks, Celery Root, Asian Pear, Root Vegetable Vinaigrette 39
GRILLED WHOLE DAURADE Cipollini Onions, Delicata Squash, Agrodolce 39
SEA URCHIN BUCATINI Blue Crab, Garlic, Crushed Red Pepper 41
CLASSIC LOBSTER ROLL Brioche, Vegetable Slaw, Salt & Vinegar Chips 32
ALASKAN KING CRAB Steamed or Grilled, Drawn Butter, Citrus Beurre Blanc 37 per 1/2 LB
WHOLE STUFFED 2 LB LOBSTER Seafood Stuffing, Garlic-Chili Butter, Grilled Lemon M/P

MEAT & CHICKEN

PAN ROASTED HALF CHICKEN Polenta, Chanterelle Mushrooms, Parmesan Jus 32
SEARED "JALAPEÑO" SIRLOIN 14 oz Shiitakes, Teriyaki, Jasmine Rice 48
NEW YORK STRIP 14 oz Shishito Peppers, King Trumpets, Rosemary Oil 48
FILET MIGNON 10 oz Mushrooms, Grilled Cipollini Onions, Soy Miso Butter 46
THE BURGER "BASH STYLE" Bacon & Onion Jam, Pickles 24 **"LURE STYLE"** The Works 23

<p>SURF & TURF Filet Mignon & Grilled Half Lobster, Uni Butter 62</p>

<p>CRISPY ASIAN SNAPPER FOR TWO Spicy Ginger, Fried Rice, Stir Fried Vegetables 72</p>

<p>WHOLE LOBSTER STEAMED WITH DRAWN BUTTER 2 lbs - 6 lbs based on availability M/P</p>

MARKET SIDES

Scalloped Potatoes 12
 Lobster Mac N' Cheese 17
 Roasted Cauliflower &
 Chili Salsa Verde 10
 Bok Choy & Sesame Seeds 10
 Brussels Sprouts & Parmesan 12
 Green Beans & Garlic 12
 Roasted King Trumpets 12