

EAST COAST OYSTERS

Blue Point New York 3.50

Beau Soleil New Brunswick 3.75

East Beach Blonde Rhode Isl 3.75

WEST COAST OYSTERS

Kumamoto Washington 4.5

Kushi British Columbia 4

Fanny Bay British Columbia 4

*oyster shooter with

Casa Dragonos Tequila 6

JEWELS OF THE SEA

Littlenecks Clams 2.5

Shrimp Cocktail 4 pc 18

Snow Crab Claws 8 pc 32

Seafood Salad 18

Chilled 1/2 Lobster 19

Chilled Whole Lobster 35

SUSHI & SASHIMI

Big Eye Tuna 7

Yellowtail (Hamachi) 6

Kanpachi 7

Shrimp 5

King Salmon 7

Albacore Tuna 6

Arctic Char 6

Japanese Snapper 7

Mackerel 7

Sea Bass 6

Toro 16

Shiitake Mushroom 4.5

Scallop 7

Fluke 4.5

Shima Aji 7

Octopus 6

King Crab 7

Eel (Freshwater) 6.5

Sea Eel 6.5

Sea Urchin 8

Egg (Tamago) 4.5

Salmon Roe 5.5

Kumamoto Oyster 4.5

ROLLS: Cut & Hand

Yellowtail Scallion 14

Spicy Big Eye Tuna 13

Shrimp Tempura 14

Toro Scallion 19

Tuna Avocado 13

Shrimp Cucumber 13

Avocado 9

Salmon Avocado 13

Eel Avocado 14

Spicy Scallop 15

Salmon Skin 9

Daikon 8

SHELLFISH PLATEAUX

DELUXE

6 OYSTERS

4 SHRIMP

4 CLAMS,

4 CRAB CLAWS

TUNA TARTARE

SEAFOOD SALAD

65

ROYALE

8 OYSTERS

4 SHRIMP

6 CLAMS

6 CRAB CLAWS

ALASKAN KING CRAB

1/2 LB. LOBSTER

TUNA TARTARE

MUSSELS ESCABECHE

SEAFOOD SALAD

135

GRAND

12 OYSTERS

8 SHRIMP

8 CLAMS

8 CRAB CLAWS

ALASKAN KING CRAB

1 LB. LOBSTER

SCALLOP CRUDO

TUNA TARTARE

MUSSELS ESCABECHE

SEAFOOD SALAD

195

SIGNATURE OYSTERS

4 Beau Soleil with Pineapple Relish 17

4 Blue Point with Caviar & Vodka 24

4 Kushi with Jalapeño Ponzu 18

4 Kumamoto with Wasabi Leaf 20

Combo 3 of each (12) 55

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 topped with Spicy Tuna 21

YELLOWTAIL JALAPEÑO ROLL Spicy Yellowtail topped with Sliced Jalapeños 19

SHAZAM ROLL Yellowtail, Salmon, Avocado, Kewpie Mayo, Wasabi Tobiko 21

DYNAMITE ROLL Spicy Scallop topped w/ Spicy Tuna, Yellowtail, Tobiko 19

LOBSTER TEMPURA ROLL Lobster Tail w/ Tobiko, Spicy Mayo & Avocado 21

RAINBOW ROLL Tuna, Yellowtail, Salmon, Whitefish, Shrimp, Avocado 20

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 16

SUSHI BAR COMBINATION PLATES

SUSHI ONLY

8 pcs sushi & choice of

Spicy Tuna, Cucumber, Yellowtail Scallion or Salmon Avocado 55

SASHIMI COMBO 7 Varieties of Sashimi 65

SUSHI & SASHIMI 5 pc Sushi, 10 pc Sashimi

choice of Kenai, Rainbow or Yellowtail Jalapeño Roll 75

CAVIAR SERVICE

AMERICAN STURGEON

Brioche Toast

65 per oz

LATE LUNCH

3:30PM TO 5PM

APPETIZERS & SNACKS

CRISPY CALAMARI Smoked Chili Glaze 18

TEMPURA SHRIMP Spicy Sesame Mayo 20

STEAK TARTARE Whole Grain Mustard, Quail Egg, Grilled Filone 22

CRISPY BLUE POINT OYSTERS Half Dozen, Caper Tartar Sauce 21

LOBSTER CROUTONS Golden Garlic, Chilis, Sourdough 19

HAMACHI CRUDO Pickled Celery, Horseradish, Toasted Coriander Oil 23

DEVEILED EGGS Crispy Oysters, Pickled Chile 16

CRAB CAKE Lemon-Pineapple Jam, Jicama, Jalapeño, Basil 21

CHICKEN LOLLIPOPS Celery, Bleu Cheese 15

OYSTER SHOOTER Vodka, Spicy Bloody Mary Mix 5

SOUPS, SALADS & SANDWICHES

LOBSTER BISQUE Cognac, Creme Fraîche, Chive 18

NEW ENGLAND CLAM CHOWDER Littleneck Clams, Potatoes, Nuseke's Bacon 16

SPRING GREENS SALAD Pickled Rhubarb, Goat Cheese, Poppy Seed Vinaigrette 16

HOUSE SALAD Mesclun Greens, Crispy Shallots, Dijon Vinaigrette 15

BUTTER LETTUCE SALAD Cucumber, Grapefruit, Avocado, Green Goddess Dressing 16

CLASSIC LOBSTER ROLL Brioche Roll, Vegetable Slaw, Salt & Vinegar Chips 30

THE BURGER "BASH STYLE" Bacon & Onion Jam, Pickles 22 "LURE STYLE" The Works w/ Onion Rings 21

DESSERTS

WARM CHOCOLATE CAKE, FLOURLESS

Raspberry Chambord Sauce, Chocolate Snow, Vanilla Ice Cream 12

COOKIES N' CREAM Frozen Sweet Cream, Chocolate Crumble, Dark Cookie Dough 12

ICE CREAM SANDWICHES Four Varieties of our Handmade Signature Dessert 16

PINEAPPLE UPSIDE DOWN CAKE Hazelnut Sponge Cake, Passion Fruit Sauce, Vanilla Ice Cream 11

IMPERIAL CHAI CRÈME BRÛLÉE Orange Confit, Roasted Hazelnuts 12

HOUSE ICE CREAM OR SORBET Chef's Daily Selection of Three 9

SAINTE MAURE Catalonia Spain, Goat's Milk, Blueberry Marmalade, Lavender Honey 12

BLACKOUT BIRTHDAY CELEBRATION

Miniature Chocolate Cake for Two with Chocolate Pudding, & Chocolate Frosting 18