

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

Littlenecks 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 8
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 Jalapeño
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 & 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

LATE LUNCH

3:30PM TO 5PM

APPETIZERS & SNACKS

CRISPY CALAMARI Smoked Chili Glaze, Garlic & Herb Mayo 23
TEMPURA SHRIMP Spicy Sesame Mayo 23
STEAK TARTARE Whole Grain Mustard, Quail Egg, Grilled Filone 22
CRISPY BLUE POINT OYSTERS Half Dozen, Caper Tartar Sauce 24
LOBSTER CROUTONS Golden Garlic, Chilis, Sourdough 20
DEVILED EGGS Crispy Oysters, Pickled Chile 17
CRAB CAKE Winter Citrus, Shaved Fennel, Avocado, Tarragon Aioli 23
CHICKEN LOLLIPOPS Celery, Bleu Cheese 17
OYSTER SHOOTER Vodka, Spicy Bloody Mary Mix 5

SOUPS, SALADS & SANDWICHES

LOBSTER BISQUE Cognac, Creme Fraîche, Chive 19
NEW ENGLAND CLAM CHOWDER Littleneck Clams, Potatoes, Nuseke's Bacon 18
KALE & KOHLRABI CAESAR White Anchovies, Chopped Egg, Parmesan Crisp 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 32
THE BURGER "BASH STYLE" Bacon & Onion Jam, Pickles 24
"LURE STYLE" The Works w/ Onion Rings 23

DESSERTS

KEY LIME PIE Graham Cracker Crust, Vanilla Crunch, Toasted Meringue 12
S'MORES TART Guanaja Chocolate, Torched Italian Meringue, Chocolate Cookie Crumble 12
ICE CREAM SANDWICHES Four Varieties of our Handmade Signature Delights 16
DEEP DISH COOKIE Salted Caramel, Chocolate Chunks, Toffee Bits, Bailey's Ice Cream 14
EARL GREY CRÈME BRÛLÉE White Wine Poached Pear, Marcona Almonds, Burnt Sugar 12
HOUSE ICE CREAM OR SORBET Chef's Daily Selection of Three 11
BLACKOUT BIRTHDAY CELEBRATION
Miniature Chocolate Cake for Two with Chocolate Pudding & Chocolate Frosting 16