

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

SOUPS & SALADS

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

WHITE ASPARAGUS SOUP Toasted Garlic, Micro Chive, Herb Oil 16

LOBSTER BISQUE Cognac, Crème Fraîche, Chive 18

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

BELGIAN ENDIVE & ASIAN PEAR Gorgonzola, Bacon, Toasted Walnut Vinaigrette 17

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

APPETIZERS

EDAMAME Sea Salt 7

DEVEILED EGGS Crispy Oysters, Pickled Chile 16

KANPACHI SASHIMI Wasabi Leaf, Ponzu 21

HAMACHI CRUDO Pickled Celery, Horseradish, Toasted Coriander Oil 23

BUFFALO CHICKEN LOLLIPOPS Celery, Bleu Cheese 15

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

CRISPY CALAMARI Smoked Chili Glaze 18

LOBSTER CROUTONS Golden Garlic, Chilies, Sourdough 19

TUNA TATAKI Ponzu, Oranges, Crispy Shallots, Cilantro 21

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

TEMPURA SHRIMP Spicy Sesame Mayo 21

FOUR CHEESE RAVIOLI Spring Peas, Sugar Snaps, Micro Basil 18/38

GRILLED OCTOPUS Chickpea Purée, Celery, Lime-Aleppo Pepper Vinaigrette 25

TUNA TACOS Cucumber, Avocado, Soy Vinaigrette 19

SEAFOOD ENTRÉES

STEAMED RED SNAPPER Bok Choy, Jasmine Rice, Red Curry Sauce 36

BRANZINO 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 38

PAN ROASTED STRIPED BASS Sweet Potato Fondant, Wilted Greens, Chestnut-Brown Butter 37

GRILLED WHOLE DAURADE Artichoke Hearts, Spring Onions, Agrodolce 39

SEA URCHIN BUCATINI Blue Crab, Garlic, Crushed Red Pepper 38

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

WHOLE STUFFED LOBSTER Seafood Stuffing, Garlic-Chili Butter, Grilled Lemon M/P

MEAT & CHICKEN

ROASTED ORGANIC CHICKEN Creamy Polenta, Black Trumpets, Salsify, Spiced Jus 32

SEARED "JALAPEÑO" SIRLOIN Mushrooms, Teriyaki, Jasmine Rice 46

NEW YORK STRIP 14 oz Shishito Peppers, King Trumpets, Rosemary Oil 47

FILET MIGNON 10 oz Tatsoi, Grilled Maitake, Soy-Miso Butter 45

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

SURF & TURF

Filet Mignon &
Grilled Half Lobster, Uni Butter
62

CRISPY ASIAN SNAPPER

FOR TWO

Spicy Ginger, Fried Rice,
Stir Fried Vegetables
68

ALASKAN KING CRAB

STEAMED OR GRILLED

Drawn Butter, Citrus
Beurre Blanc
35 per 1/2 lb.

MARKET SIDES

Roasted King Trumpets 12

Scalloped Potatoes 12

Lobster Mac N' Cheese 15

Bok Choy & Sesame Seeds 10

Grilled Asparagus, Roasted

Shallot Vinaigrette 10

Green Beans & Garlic 10

Cauliflower, Chili, Parmesan 10

Roasted Beets, Ricotta, Pumpkin

Seeds 11