

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, Bacon 16
CHILLED SUMMER CORN SOUP Smoked Mussels, Lobster, Basil Oil 16
LOBSTER BISQUE Cognac, Crème Fraîche, Chive 18
FIELD GREENS SALAD Pickled Peaches, Goat Cheese, Chicory, Poppy Seed Vinaigrette 16
WATERMELON SALAD Watermelon Radish, Red Onion, Feta, Thai Chili, Basil 17
BUTTER LETTUCE SALAD Cucumber, Grapefruit, Avocado, Green Goddess Dressing 16

APPETIZERS

EDAMAME Sea Salt 7
DEVEILED EGGS Crispy Oysters, Pickled Chili 16
KANPACHI SASHIMI Wasabi Leaf, Ponzu 21
FLUKE CRUDO Passionfruit, Radishes, Jicama, Thai Chili, Lime 23
BUFFALO CHICKEN LOLLIPOPS Celery, Bleu Cheese 15
CRAB CAKE Fresh Corn & Cherry Tomato Salad, Lemon-Basil Aioli 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 Roasted Cauliflower, Garlic, Chili, Parsley 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
SLOW BAKED HALIBUT Rainbow Quinoa, Roasted Beets, Spinach, Saffron 37
GRILLED WHOLE DAURADE Artichoke Hearts, Bulb 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 Meyer Lemon Whipped Potatoes, Broccoli Rabe, Turnips, Spiced Jus 32
SEARED "JALAPEÑO" SIRLOIN 14 oz Shiitakes, Teriyaki, Jasmine Rice 46
NEW YORK STRIP 14 oz Shishito Peppers, King Trumpets, Rosemary Oil 47
FILET MIGNON 10 oz Porcini Mushrooms, Grilled Cipollini Onions, 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, Lemon
Vinaigrette 10
Summer Beans & Garlic 10
Charred Corn, Green Chili,
Cilantro 10
Roasted Beets, Ricotta, Toasted
Pumpkin Seeds 11