

EAST COAST OYSTERS

Blue Point* New York 3.75

Wianno* Massachusetts 3.75

WEST COAST OYSTERS

Kumamoto* Washington 3.95

Kusshi* British Columbia 3.95

DRESSED OYSTERS (4 per order)

Wianno* Pineapple Salsa 16

Blue Point* Shallot Mignonette 16

Kusshi Jalapeño* Ponzu 17

Kumamoto* Wasabi Leaf & Lemon 17

JEWELS OF THE SEA

Littleneck Clams* 2

Jumbo Shrimp Cocktail 18

Chilled 1/2 Maine Lobster 26

King Crab Legs (per 1/2 lbs) M/P

NIGIRI & SASHIMI 1PC

Maguro Big Eye Tuna* 7

Hamachi Yellowtail* 7

Sake Salmon* 6

Shima Aji Skip Jack* 8

Kanpachi Amber Jack* 8

Aji Spanish Mackerel* 8

Saba Mackerel* 7

Madai Sea Bream* 8

Hirame Fluke* 7

Botan Ebi Sweet Shrimp* 8

Ebi* 6

Unagi Fresh Water Eel* 7

Tarabagani Alaskan King Crab 10

DRESSED NIGIRI

Yellowtail* 8

Torched Salmon Belly* 8.50

Big Eye Tuna - Kisame Wasabi* 9

ROLLS: CUT & HAND

Yellowtail Jalapeño* 14

Spicy Tuna* 16

Shrimp Tempura 14

King Crab California 18

Salmon Avocado* 14

Tekka* (Tuna) 13

Avocado & Cucumber 10

Vegetable 12

SHELLFISH PLATEAUS

DELUXE* 48

2 East Coast Oysters

2 West Coast Oysters

2 Littleneck Clams

2 Shrimp Cocktail

Maryland Lump Crab

ROYALE* 110

4 East Coast Oysters

4 West Coast Oysters

4 Littleneck Clams

4 Shrimp Cocktail

Lump Crab Meat

1/2 Chilled Maine Lobster

GRAND* 165

6 East Coast Oysters

6 West Coast Oysters

6 Littleneck Clams

6 Shrimp Cocktail

Lump Crab Meat

Chilled Maine Lobster

CRUDOS

WHITE FISH CEVICHE*

Basil, Cilantro, Red Chili, Citrus, Ponzu Sauce 19

KANPACHI CRUDO*

Micro Basil, Tomato, Crispy Onions, Yuzu Kosho 20

SALMON TARTARE*

Chopped Salmon, Ikura, Shiso Leaf 19

TUNA TATAKI*

Micro Arugula, Crispy Onions, Jalapeño Ponzu 19

YELLOWTAIL CARPACCIO*

Serrano Chili, Yuzu, Soy 20

JAPANESE MUSHROOM SALAD

Stir-Fried Mushrooms, Arugula, Yuzu Ponzu 18

SUNOMONO

Cucumber, Sweet Ponzu 6

SUSHI & SASHIMI PLATTERS

Chef's Selection*

12 pc Sushi & Roll 65

14 pc Sashimi - 7 Varieties 70

SIGNATURE ROLLS

DRAGON* Eel & Cucumber topped w/ Avocado 19

LURE HOUSE* Shrimp Tempura topped w/ Spicy Tuna 20

LOBSTER Tobiko, Shishito Peppers, Avocado, Cilantro 23

RAINBOW* Tuna, Salmon, Hamachi, Shrimp, Crab, Avocado, Cucumber 19

ROLL OF THE NIGHT* Chef's Selection 20

SOUPS & SALADS

WHITE GAZPACHO Cherry Tomatoes, Cucumber, Breakfast Radish, Toasted Almonds 14

HOMESTEAD HEIRLOOM TOMATOES Burnt Goat Cheese, Basil Oil, Coral Squid Ink 14

FIELD GREENS Baby Gems, Tomatoes, Cucumbers, Radish, Carrot-Ginger Dressing 14

WEDGE SALAD Mache, Tomatoes, Nueske's Bacon Lardons, Blue Cheese Dressing 16

APPETIZERS

DEVILED EGGS American Caviar, Chives 13

TUNA TACOS Avocado, Cucumber, Micro Cilantro, Soy Vinaigrette 18

CRAB SALAD Hawaiian Hearts of Palm, Grapefruit, Aji Amarillo 22

SHRIMP GYOZA Cilantro, Red Onion, Ginger Garlic, Yuzu Chili 18

CRISPY RICE CAKES Spicy Tuna Tartare, Crispy Nori, Wasabi Aioli 18

HOKKAIDO SCALLOPS English Peas, Citrus Segments, Carrot-Orange Purée, Togarashi 22

GRILLED OCTOPUS Grilled Octopus, Chickpeas, Celery, Lime, Aleppo Pepper Vinaigrette 24

ALASKAN KING CRAB CAKE Purple Cabbage, Yuzu Aioli, Pink Citrus Vinaigrette 18

SHRIMP TEMPURA Chives, Spicy Sesame Mayo 17

SEAFOOD ENTRÉES

SNAPPER Caramelized Fennel Hash, Mache, Champagne Nage 37

SCOTTISH SALMON Black Wild Rice, Shaved Fennel Salad, Bacon Saffron Sauce 35

GRILLED WHOLE DAURADE Grilled Lemon, Watercress, Agrodolce 39

NORI CRUSTED TUNA Fried Rice, Citrus Aioli 38

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

MEAT & CHICKEN

THE BURGER 'BASH STYLE' Bacon Jam, Caramelized Onions, Pickles, American Cheese 19

SKIRT STEAK 8 oz. Grilled Seasonal Vegetables, Crispy Shallots, Pistachio Chimichurri 33

DRY AGED BONE-IN STRIP 18 oz. Caramelized Cipollini, Miso Butter Sauce 72

48 HOUR BRINE ORGANIC CHICKEN Tomatoes, Fennel, Spiced Fingerling Potatoes 28

TOPPERS

SHRIMP SCAMPI Parsely, Lemon, Garlic, Sauvignon Blanc 16

ALASKAN KING CRAB Asparagus, Scallions 19

LOBSTER Shallots, Chives, Garlic, Lemon Zest 17

CRISPY SNAPPER FOR TWO

Stir-Fried Vegetables

Ginger Soy Garlic Sauce 72

SURF & TURF

Select Cuts & 1/2 Grilled Maine Lobster

M/P

MARKET SIDES

Chili Garlic Spinach 10

Asparagus 10

Brussels Sprouts 10

Hand Cut French Fries 10

Mashed Potatoes 10

LT's Fried Rice 10

Lobster Mac & Cheese 16