

**THREE-COURSE MENU 45.00 PER PERSON**

*Appetizers*

CHOOSE ONE

DRESSED OYSTERS  
Chef's Daily Selection

TUNA TATAKI  
Crispy Shallots, Micro Arugula, Orange Ponzu

WEDGE SALAD  
Tomato, Shaved Red Onion, Nueske's Bacon Lardons, Blue Cheese Dressing

CRAB CAKE  
Hearts of Palm Slaw, Caper Remoulade, Togarashi



*Entrées*

CHOOSE ONE

SUSHI OMAKASE  
Chef's Selection of 2 (4pc) Maki, 2 Nigiri & 2 Sashimi

SNAPPER A LA PLANCHA  
Local Yellowtail Snapper, Roasted Fennel, Champagne Nage

ROASTED ORGANIC CHICKEN  
Basil Mash, Steamed Carrots, Au Jus

THE 'BASH' BURGER  
Carmelized Onion-Bacon Jam, Shaved Pickles, American Cheese

**ENHANCEMENTS 10**

GRILLED WHOLE DAURADE  
Agrodolce, Charred Lemon

ALASKAN KING CRAB  
1/2 LB Steamed or Grilled, Drawn Butter



*Dessert*

CHOOSE ONE

LURE TRIO  
Key Lime Pie, Ice Cream Sandwich, Peanut Butter Candy Bar

ICE CREAM AND SORBET  
House-Made Daily Selections

A 20% service charge will be added to your check.