

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 Dragones Tequila 6

JEWELS OF THE SEA

Little necks 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, 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 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 20

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

Traditional Accoutrement

AMERICAN STURGEON

65 per oz

KALUGA

110 per oz

OSSETRA

145 per oz

LATE LUNCH

3:30PM TO 5PM

APPETIZERS & SNACKS

CRISPY CALAMARI Smoked Chili Glaze 18
TEMPURA SHRIMP Spicy Sesame Mayo 20
STEAK TARTARE Whole Grain Mustard, Quail Egg, Grilled Filone 22
CRISPY BLUE POINT OYSTERS Half Dozen, Caper Tartar Sauce 21
LOBSTER CROUTONS Golden Garlic, Chilis, Sourdough 19
FLUKE CRUDO Passionfruit, Radishes, Jicama, Thai Chili, Lime 23
DEVEILED EGGS Crispy Oysters, Pickled Chile 16
CRAB CAKE Lemon-Pineapple Jam, Jicama, Jalapeño, Basil 21
CHICKEN LOLLIPOPS Celery, Bleu Cheese 15
OYSTER SHOOTER Vodka, Spicy Bloody Mary Mix 5

SOUPS, SALADS & SANDWICHES

LOBSTER BISQUE Cognac, Creme Fraîche, Chive 18
NEW ENGLAND CLAM CHOWDER Littleneck Clams, Potatoes, Nuseke's Bacon 16
SHAVED BRUSSELS SPROUT SALAD Red Onion, Chopped Egg, Pine Nuts, Orange, Dijon Vinaigrette 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 30
THE BURGER "BASH STYLE" Bacon & Onion Jam, Pickles 22 "LURE STYLE" The Works w/ Onion Rings 21

DESSERTS

KEY LIME PIE Graham Cracker Crust, Vanilla Crunch, Toasted Meringue 11
COOKIES N' CREAM SUNDAE vanilla ice cream, Chocolate Crunch, Chocolate Cookie Dough, Chantilly 12
FLOURLESS CHOCOLATE CAKE Salted Caramel Sauce, Popcorn, Chocolate Sorbet 12
ICE CREAM SANDWICHES Four Varieties of our Handmade Signature Delights 16
APPLE PIE FOR TWO Oat Streusel, caramelized pecans, caramel sauce, rum raisin ice cream 15
CREAM CHEESE TART Blueberry Compote, Coconut Crumble, Coconut Ice Cream 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 18