

EAST COAST OYSTERS

Blue Point New York 3.75
Beau Soleil New Brunswick 3.95
East Beach Blonde Rhode Isl 3.95

WEST COAST OYSTERS

Kumamoto Washington 4.75
Kushi British Columbia 4.25
Fanny Bay British Columbia 4.10
*oyster shooter with
Casa Dragones Tequila 6

JEWELS OF THE SEA

Littlenecks Clams 3
Shrimp Cocktail 4 pc 19
Snow Crab Claws 8 pc 33
Seafood Salad 18
Chilled 1/2 Lobster 23
Chilled Whole Lobster 37

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
70

ROYALE

8 OYSTERS
4 SHRIMP
6 CLAMS
6 CRAB CLAWS
ALASKAN KING CRAB
1/2 LB. LOBSTER
TUNA TARTARE
MUSSELS ESCABECHE
SEAFOOD SALAD
140

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 18
4 Blue Point with Caviar & Vodka 26
4 Kushi with Jalapeño Ponzu 19
4 Kumamoto with Wasabi Leaf 22
Combo 3 of each (12) 57

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
125 per oz

OSSETRA
165 per oz

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER Littleneck Clams, New Potatoes, Bacon 18
AUTUMN MUSHROOM & LEEK SOUP Crispy Sunchokes, Black Truffle, Parsley 17
LOBSTER BISQUE Cognac, Crème Fraîche, Chive 19
ROASTED BEET & BLOOD ORANGES Arugula, Whipped Goat Cheese, Toasted Hazelnut Vinaigrette 17
BUTTER LETTUCE SALAD Cucumber, Grapefruit, Avocado, Green Goddess Dressing 16
SHAVED BRUSSELS SPROUT SALAD Red Onion, Chopped Egg, Pine Nuts, Orange, Dijon Vinaigrette 16

APPETIZERS

DEVILED EGGS Crispy Oysters, Pickled Chili 17
KANPACHI SASHIMI Wasabi Leaf, Ponzu 23
HIRAMASA CRUDO Cucumber, Pickled Radish, Thai Chili 23
BUFFALO CHICKEN LOLLIPOPS Celery, Bleu Cheese 16
CRAB CAKE Asian Pear, Chicory, Pickled Chili, Horseradish Aioli 23
CRISPY CALAMARI Smoked Chili Glaze 23
LOBSTER CROUTONS Golden Garlic, Chilies, Sourdough 20
TUNA TATAKI Ponzu, Oranges, Crispy Shallots, Cilantro 23
STEAK TARTARE Whole Grain Mustard, Quail Egg, Grilled Filone 22
TEMPURA SHRIMP Spicy Sesame Mayo 22
SWEET POTATO RAVIOLI Toasted Garlic, Parmesan, Basil 19/39
GRILLED OCTOPUS Chickpea Purée, Celery, Lime-Aleppo Pepper Vinaigrette 26
TUNA TACOS Cucumber, Avocado, Soy Vinaigrette 21

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 Cipollini Onions, Delicata Squash Agrodolce 39
SEA URCHIN BUCATINI Blue Crab, Garlic, Crushed Red Pepper 41
CLASSIC LOBSTER ROLL Brioche, Vegetable Slaw, Salt & Vinegar Chips 32
ALASKAN KING CRAB Steamed or Grilled, Drawn Butter, Citrus Beurre Blanc 37 per 1/2 LB
WHOLE STUFFED 2 LB 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 23 "LURE STYLE" The Works w/ Onion Rings 22

SURF & TURF

Filet Mignon &
Grilled Half Lobster, Uni Butter
62

CRISPY ASIAN SNAPPER

FOR TWO
Spicy Ginger, Fried Rice,
Stir Fried Vegetables
68

WHOLE LOBSTER

STEAMED WITH DRAWN BUTTER
2 lbs - 6 lbs
based on availability
M/P

MARKET SIDES

Scalloped Potatoes 12
Lobster Mac N' Cheese 16

Bok Choy & Sesame Seeds 10
Beets, Ricotta, Toasted Pumpkin Seeds 11
Roasted Cauliflower, Chili Vinaigrette 12

Green Beans & Garlic 12
Roasted King Trumpets 12
Brussels Sprouts & Lemon 11