

# WEEKEND BRUNCH

## For The Table

### CRISPY CALAMARI

*Smoked Chili Glaze* 14

### TUNA TIRADITO

*Soy Ginger Vinaigrette and Jalapeño* 18

### DEVILED EGGS & CAVIAR

*American Caviar, Mire Poix, Chives* 12

### SMOKED SALMON PIZZA

*Grilled Flatbread, Cream Cheese, Red Onion, Dill* 16

### TEMPURA SHRIMP

*Spicy Sesame Mayo* 16

### BLUEBERRY PANCAKES

*Fresh Maple Syrup* 14

### BRIOCHE FRENCH TOAST

*Fresh Fruit Compote & Mascarpone Cream* 14

### BISCUITS & SAUSAGE GRAVY

*Scrambled Eggs & Hash Browns* 15

### LUMBERJACK BREAKFAST

*Two Eggs, Pancakes, Sausage,  
Bacon, Hash Browns & Toast* 21

### CLASSIC EGGS BENEDICT 14

*Smoked Salmon* 15

*Sautéed Spinach* 14

*Crab Cakes* 17

*Poached Lobster* 25

### HUEVOS RANCHEROS

*Scrambled Eggs, Tortillas, Pepperjack,  
Black Beans, Guacamole & Chipotle* 16

### SHORT RIB & POTATO HASH 16

*Poached Eggs, Spinach, Sourdough Toast & Hot Sauce*

### THE EQUINOX 21

*Egg White Omlette with Tomato & Spinach  
Fresh Fruit Bowl & Seven-Grain Toast*

*Fresh Orange Juice*

*Coffee or Tea*

### BRUNCH SUSHI PLATTER

*2 pc Tuna, 2 pc Salmon, 2 Yellowtail  
& Philadelphia Roll* 24

### STEAK & EGGS

*Two Eggs any style with Hash Browns* 29



## Omelettes

14

### WESTERN OMELETTE

*Peppers, Ham, Cheddar,  
Tomato*

### SMOKED SALMON SCRAMBLE

*Scallions, Dill, Cream  
Cheese*

### GOAT CHEESE OMELETTE

*Mushroom, Asparagus,  
Herbs*

### BACON & SAUSAGE OMELETTE

*American Cheese, Onions*

## Brunch Cocktails

### BLOODY MARY 9

*vodka, spicy tomato juice*

### PEACH BELLINI 9

*champagne, fresh peach puree*

### MIMOSA 9

*champagne, fresh orange juice*

### THE REFRESHER 11

*vodka, cucumber, ginger elderflower*

### BERRY BLAST 11

*rum, fresh pomegranate, fresh mint, lemon*

### JUNIPER BLISS 11

*gin, st. germain, grapefruit, orange bitters*

## Beverages

Coffee 3

Cappucino 4.5

Espresso, Macchiato 3.5

Cafe Latte 4.5

TEAS: Green Tea, English Breakfast, Earl

Grey, Chamomile 3

Mint Japanese Green tea 4

Fresh Orange Juice 5

Fresh Grapefruit Juice 5

## Brunch Extras

Seasonal Fruit 6

Granola, Fruit, Yogurt 9

Slab Bacon 5

Sausage 5

Hash Browns 3.5

Toast or English Muffin 3

Bagel with Cream Cheese 4

## Oyster Bar

### OYSTERS

BLUE POINT <i>Long Island</i>	3.00
ISLAND CREEK <i>Massachusetts</i>	3.50
BEAU SOLEIL <i>New Brunswick</i>	3.25
KUSHI <i>British Columbia</i>	3.75
KUMAMOTO <i>Washington</i>	3.50
FANNY BAY <i>British Columbia</i>	3.25
OYSTER OF THE DAY	M/P

### JEWELS OF THE SEA

LITTLENECKS CLAMS	1.75
SHRIMP COCKTAIL	12
EMPRESS CRAB CLAWS (8 pcs)	18
SEAFOOD SALAD	15
CHILLED 1/2 LOBSTER	15
CHILLED WHOLE LOBSTER	27

## Shellfish Plateaus

### SMALL

2 Oysters, 2 Shrimp,  
2 Clams, 4 Crab Claws  
25

### MEDIUM

6 Oysters, 4 Shrimp,  
4 Clams, 6 Crab Claws,  
Seafood Salad  
58

### GARNISHED

3 Beau Soleil  
Pineapple Relish  
3 Kushi  
Radish, Jalepeno, Ponzu  
23

### LARGE

12 Oysters, 8 Shrimp,  
8 Clams, 10 Crab Claws,  
Seafood Salad & 1 lb. Lobster  
110

## Caviar

### CAVIAR & TUNA TARTARE

Paddlefish Caviar, Caper Crème Fraiche, Nicoise Olives 25

### AMERICAN CAVIAR SERVICE

(1oz) for 48

## Sushi & Sashimi

BIG EYE TUNA	4.5
YELLOWTAIL (HAMACHI)	4.5
KANPACHI	6
SHIMA AJI	6.25
KING SALMON	4.75
ARCTIC CHAR	4.50
JAPANESE SNAPPER	5
MACKEREL	4.50
SEA BASS	4.50
SHIITAKE MUSHROOM	3.75
SCALLOP	5

## Sushi Bar

FLUKE	4
SHRIMP	3.5
OCTOPUS	4.5
KING CRAB	6.5
EEL (FRESHWATER)	4.5
SEA EEL	5
SEA URCHIN	6
EGG (TAMAGO)	3
SALMON ROE	4.5
KUMAMOTO OYSTER	4
TORO	10

## Rolls: *Cut & Hand*

YELLOWTAIL SCALLION	9
SPICY BIG EYE TUNA	9
SHRIMP TEMPURA	9
TORO SCALLION	16
SHRIMP CUCUMBER	9
AVOCADO	6
SALMON AVOCADO	9
EEL AVOCADO	10
SPICY SCALLOP	10
CUCUMBER	6
KING CRAB CALIFORNIA	12
SALMON SKIN	7
DAIKON	6

## House Special Rolls



### DRAGON ROLL 18

eel & cucumber topped with thinly sliced avocado

### SPIDER ROLL 14

soft shell crab tempura, tobiko, spicy mayo & avocado

### LURE HOUSE ROLL 18

shrimp tempura topped with spicy tuna

### YELLOWTAIL JALAPEÑO ROLL 18

spicy yellowtail topped with sliced jalapeños

### LOBSTER TEMPURA ROLL 18

lobster tail with tobiko, spicy mayo & avocado

## Sushi Combination

10 pcs sushi & 1 roll  
39

## Sushi & Sashimi Combo

4 pcs sushi, 4 varieties of  
sashimi & 1 roll  
42

## Sashimi Combo

7 varieties of sashimi  
42

{ ROLL *choice of* Spicy Tuna, Cucumber,  
Yellowtail Scallion or Salmon Avocado }

# WEEKEND BRUNCH

## Soups & Salads

### NEW ENGLAND CLAM CHOWDER

*Littleneck Clams and Smoked Bacon* 12

### SUMMER MINISTRONE SOUP

*Gulf Shrimp, Roasted Vegetables, Tubetti Pasta* 10

### LURE HOUSE SALAD

*Mesclun Greens, Tomatoes, Mustard Vinaigrette* 9

### BEET SALAD

*Goat Cheese, Hazelnuts, Arugula* 13

### COBB SALAD

*Avocado, Cheddar, Bacon, Eggs, Dijon Vinaigrette* 14.5

*with Chicken* 16.5

*with Shrimp* 18.5

### YELLOWFIN TUNA NICOISE SALAD

*Seared Tuna, Haricot Verts, Potatoes, Olives,*

*Eggs, Lemon Vinaigrette* 18.5

## Classic Lobster Roll

*Vegetable Slaw and Salt & Vinegar Chips* 29

## Lure Kids Menu

### SILVER DOLLAR PANCAKES

*Powdered Sugar and Maple Syrup* 8

### SCRAMBLED EGGS

*with Bacon and Toast* 8

### CHICKEN FINGER BASKET

*French Fries* 8

### PLAIN HAMBURGER

*French Fries* 9

## Sandwiches & Entrees

### GRILLED TUNA BURGER

*Wasabi Mayo & Cucumber Salad* 15.5

### CRISPY CHICKEN CLUB

*Bacon, Lettuce, Tomato, American Cheese* 16.5

### GRILLED CHEESEBURGER

*French Fries* 15 “LURE STYLE” 16

### FISH AND CHIPS BASKET 16

*Jumbo Lump Crab Cakes* 21

*Crispy Shrimp* 18

### WEEKEND TEXAS BURGER

*Our Classic Cheeseburger*

*Topped w/ Fried Egg and Bacon* 16

### ROASTED CHICKEN

*Spinach, French Fries, Natural Jus* 19

### STEAMED BRANZINO

*Oyster Mushrooms, Scallions, Ponzu, Cilantro* 29

### FILET OF FISH SANDWICH

*American Cheese, Tartar Sauce and Fries* 15.5

### GRILLED WAHOO TACOS

*Crispy Corn Tortilla, Pineapple, Tomato, Spicy Slaw* 16

## Sides

7

Jasmine Rice

French Fries

Asparagus & Maitake Mushrooms

Sauteed Spinach & Garlic

Onion Rings

Macaroni & Cheese  
*or add Bacon & Onions \$9*

## BLOODY MARY ROYALE

The ultimate bloody, shrimp cocktail and oyster shooter in one

15