

∞ RAW BAR ∞

OYSTERS

BLUE POINT	Long Island	2.75
MYSTIC RIVER	Connecticut	2.95
BEAU SOLEIL	New Brunswick	2.95
TOMAHAWK	Long Island	2.95
FANNY BAY	British Columbia	3.00
KUMAMOTO	Washington	3.50
OYSTER OF THE DAY		M/P

JEWELS OF THE SEA

LITTLENECKS CLAMS	1.75
SHRIMP COCKTAIL	12
EMPRESS CRAB CLAWS (6 pcs)	15
AMERICAN CAVIAR (1 oz)	45
SEAFOOD SALAD	13
CHILLED 1/2 LOBSTER	14
CHILLED WHOLE LOBSTER	26



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

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

∞ SUSHI BAR ∞

Sushi & Sashimi Selection

BIG EYE TUNA	4.5
YELLOWTAIL (HAMACHI)	4.5
KANPACHI	5.75
SHIMA AJI	6.25
KING SALMON	4.75
ARCTIC CHAR	4.75
JAPANESE SNAPPER	5.5
MACKEREL	4.25
SEA BASS	5.75
SHIITAKE MUSHROOM	3.75
SCALLOP	4.5
FLUKE	4
SHRIMP	3.5
OCTOPUS	4.5
KING CRAB	6.5
EEL (FRESHWATER)	4.5
SEA EEL	5.5
SEA URCHIN	5.75
EGG (TAMAGO)	3
SALMON ROE	4
KUMAMOTO OYSTER	4.25
TORO	10

House Rolls - Cut & Hand

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

Specialty Rolls

DRAGON ROLL	17
<i>Eel & cucumber topped with thin sliced avocado</i>	
LURE HOUSE ROLL	18
<i>Shrimp tempura topped with spicy tuna</i>	
YELLOWTAIL JALAPEÑO	18
<i>Spicy yellowtail topped with sliced jalapeños</i>	
LOBSTER TEMPURA	18
<i>Lobster tail with tobiko, spicy mayo & avocado</i>	

SUSHI COMBO

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

40

{ ROLL choice of Spicy Big Eye Tuna, Yellowtail & Scallion, Salmon & Avocado or Cucumber }

∞ APPETIZERS ∞

CRISPY CALAMARI

Smoked Chili Glaze 14

CRAB CAKES

Celery Root Slaw / Old Bay Aioli 15

TEMPURA SHRIMP

Spicy Sesame Mayo 15

TORO TARTARE

Caviar / Wasabi 30

SALMON TARTARE

Creamy Horseradish / Salmon Roe / Dill 14

FRIED BLUE POINT OYSTERS

Half Dozen / Caper Tartar Sauce 18

LOBSTER CROUTONS

Golden Garlic / Chilis / Sourdough 16

CRISPY SOFT SHELL CRAB

Cornmeal Crust / Julienne Vegetables / Scallion~Mint Sauce 15

TUNA TIRADITO

Soy Ginger Vinaigrette / Jalapeño 18

YELLOWTAIL CARPACCIO

Garlic Chili Sauce / Sesame Oil / Avocado / Crispy Shallots 18

FLUKE CEVICHE

Watermelon / Chili / Olives / Elderflower / Tortilla Chips 15

∞ SEAFOOD ENTREES ∞

GRILLED MISO GLAZED SALMON

Crispy Soba Noodles / Pickled Mushrooms / Asian Broth 26

SEARED YELLOWFIN TUNA

Olive Tapenade / Tomato Confit / Fennel Scented Potato 29

ROASTED SEA SCALLOPS

Summer Vegetables / Fregola Pasta / Lemon / Herbs 25

STEAMED BRANZINO

Oyster Mushrooms / Scallions / Ponzu / Cilantro 29

GRILLED WHOLE DAURADE

Herbs de Provence / Dill Gnocchi / Agro Dolce / Tomato 29

FRESH SHRIMP & TAGLIATELLE PASTA

Homemade Italian Sausage Bolognese / Tomato / Basil Pesto 26

STEAMED RED SNAPPER

Baby Bok Choy / Jasmine Rice / Red Curry Broth 29

BAKED ALASKAN HALIBUT

Sugar Snaps / Pea Shoots / Potato / Braised Mushrooms 28

STEAMED LOBSTER TAILS

Sauteed Spinach / Crispy Potatoes / Lemon / Drawn Butter 43

CLASSIC LOBSTER ROLL

Brioche Roll / Vegetable Slaw / Salt & Vinegar Chips 29

∞ SOUPS & SALADS ∞

NEW ENGLAND CLAM CHOWDER

Littleneck Clams / Smoked Bacon 12

ASPARAGUS & MUSHROOM SOUP

Shrimp / Dill / Truffled Croutons 10

LURE HOUSE SALAD

Mesclun Greens / Tomatoes / Mustard Vinaigrette 9

BEET SALAD

Goat Cheese / Hazelnuts / Arugula 13

SMOKED SALMON & BIBB LETTUCE SALAD

Cucumber / Avocado / Croutons / Dill Vinaigrette 14

GRILLED OCTOPUS

Charred Tomato Salad / Baby Arugula / Toasted Hazelnuts 17



∞ THE MEATS ∞

FREE RANGE CHICKEN

Cauliflower Gratin / Broccoli Rabe / Truffled Jus 23

14 OZ. GRILLED AGED SIRLOIN

French Fries / Au Poivre Butter 39

SLICED SIRLOIN "JALAPEÑO STYLE"

Pan Seared / Teriyaki Sauce / Jasmine Rice 39

SURF & TURF

Petite Filet Mignon & Grilled Lobster Tail 43

GRILLED CHEESEBURGER

Brioche Roll / French Fries 15

"LURE STYLE" CHEESEBURGER

American Cheese / Tomato & Pickles / Mayo / Onion Rings 16



∞ OUR SIDES ∞

Potato Puree

Jasmine Rice

French Fries

Asparagus & Maitake Mushrooms

Sauteed Spinach & Garlic

Onion Rings

Potato Gratin

Mac & Cheese *or With Bacon & Onions* \$9

{ALL \$7}

Private Room Available up to 30 Guests.

Having A Dinner Party?

Ask about *Lure Catering* Pick-Up and Off-Site.

try our WEEKEND BRUNCH
11:30 TO 3:30PM