

RAW BAR

OYSTERS & CLAMS

WILD FIRE ISLAND <i>Long Island</i>	2.75	BEAU SOLEIL <i>New Brunswick</i>	2.85
ISLAND CREEK <i>Cape Cod</i>	2.95	FANNY BAY <i>British Columbia</i>	3.00
BLUE POINT <i>Great South Bay</i>	2.85	KUMAMOTO <i>Oregon</i>	3.00
LITTLENECK CLAMS	1.50		

JEWELS OF THE SEA

FLUKE CEVICHE	15	STONE CRAB CLAWS (4 pcs)	22
YELLOWTAIL CARPACCIO	18	SEAFOOD SALAD	12
SHRIMP COCKTAIL (4 pcs)	12	CHILLED 1LB. LOBSTER	24
AMERICAN CAVIAR (1oz)	45	TUNA TIRADITO	18

SHELLFISH PLATEAUS

SMALL	2 Oysters, 2 Shrimp, 2 Clams, 2 Stone Crab Claws	26
MEDIUM	6 Oysters, 4 Shrimp, 4 Clams, 4 Stone Crab Claws, Seafood Salad	58
LARGE	12 Oysters, 8 Shrimp, 8 Clams, 8 Stone Crab Claws, Seafood Salad & 1 lb. Lobster	110

SUSHI BAR

SUSHI & SASHIMI

BIG EYE TUNA	4	FLUKE	4
YELLOWTAIL (HAMACHI)	4	SHRIMP	3.5
KANPACHI	4.5	OCTOPUS	4.5
SHIMA AJI	5	KING CRAB	5
KING SALMON	4	EEL (FRESHWATER)	4
ARTIC CHAR	4	SEA EEL	4.5
JAPANESE SNAPPER	4	SEA URCHIN	4.5
MACKEREL	4	EGG (TAMAGO)	3
SEA BASS	4	SALMON ROE	4
SHIITAKE MUSHROOM	3.5	KUMAMOTO OYSTER	4
SCALLOP	4.5	TORO	M/P

ROLL / HAND ROLL

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

SPECIALTY ROLLS

DRAGON ROLL	16	YELLOWTAIL JALAPENO	18
<i>Eel & cucumber topped with avocado</i>		<i>Spicy yellowtail topped with sliced jalapenos</i>	
LURE HOUSE ROLL	18	LOBSTER TEMPURA	18
<i>Shrimp tempura topped with spicy tuna</i>		<i>Lobster tail with spicy mayo & avocado</i>	

SUSHI COMBO
10 pcs Sushi & 1 Roll

38

SUSHI / SASHIMI COMBO
4 pcs Sushi, 4 Varieties of
Sashimi & 1 Roll

40

SASHIMI COMBO
7 Varieties of Sashimi

39

Roll choice of Spicy Big Eye Tuna, Yellowtail / Scallion, Salmon / Avocado, or Japanese Cucumber

APPETIZERS

- NEW ENGLAND CLAM CHOWDER** *Littleneck Clams / Smoked Bacon* 9
- SPRING PEA SOUP** *Poached Shrimp / Truffle Essence / Asparagus* 9
- ROASTED SEA SCALLOP & SMOKED SLAB BACON** *Fennel / Apple / Carmelized Onions* 14
- CRISPY CALAMARI** *Smoked Chili Glaze* 13
- CRAB CAKES** *Jicama Salad / Tartar Sauce* 13
- TEMPURA SHRIMP** *Spicy Sesame Mayo* 14
- SALMON TARTARE** *Creamy Horseradish / Salmon Roe / Dill* 13
- TORO TARTARE** *Caviar / Wasabi* 30
- CRISPY BLUE POINT OYSTERS** *Caper Tartar Sauce* 15
- LOBSTER CROUTONS** *Golden Garlic / Chilis / Sourdough* 16
- LURE HOUSE SALAD** *Mesclun Greens / Pickled Carrots / Mustard Vinaigrette* 8
- BEET SALAD** *Goat Cheese / Hazelnuts / Arugula* 12
- GRILLED ROMAINE SALAD** *Truffled Caesar / Marinated White Anchovies / Parmesan* 12

ENTREES

- SLOW COOKED SALMON** *Cauliflower / Sunchokes / Pickled Shallots / Sage* 25
- SEARED YELLOWFIN TUNA** *Nori Crusted / Shiitake Mushrooms / Edamame / Dashi Glaze* 28
- STEAMED BRANZINO** *Ginger / Oyster Mushrooms / Scallions / Ponzu / Cilantro* 28
- GRILLED WHOLE DAURADE** *Chili / Herbs / Lime* 28
- FREE RANGE CHICKEN** *Baby Vegetables / Whipped Potatoes* 21
- SAUTEED WILD STRIPED BASS** *Manilla Clams / Chorizo Broth / Artichokes / Golden Potatoes* 28
- MANILLA CLAMS WITH LINGUINI** *Leeks / Pancetta / Tomato* 23
- STEAMED RED SNAPPER** *Baby Bok Choy / Jasmine Rice / Red Curry Broth* 28
- STEAMED LOBSTER TAILS** *Roasted Corn / Tomato / Citrus Butter* 42
- 14 OZ. DRY AGED SIRLOIN** *Hand Cut Fries / Au Poivre Butter* 38
- SURF & TURF** *Petite Filet Mignon / Grilled Lobster Tail* 42
- CLASSIC LOBSTER ROLL** *Brioche Roll / Vegetable Slaw / Salt & Vinegar Chips* 29
- GRILLED CHEESEBURGER** *Brioche Roll / Pickles / Hand Cut Fries* 16 "Lure Style" 17

All seafood entrees can be ordered simply prepared

SIDES 6

- | | |
|--------------------------|-------------------------------|
| POTATO PUREE | ASPARAGUS & MAITAKE MUSHROOMS |
| JASMINE RICE | HAND CUT FRIES |
| SAUTEED SPINACH & GARLIC | ONION RINGS |
| POTATO GRATIN | MAC & CHEESE 8 |