

∞ RAW BAR ∞

OYSTERS & CLAMS

MALPEQUE	Prince Edward Island	2.75
BLUE POINT	Long Island	2.95
WELLFLEET	Cape Cod	2.95
BEAU SOLEIL	New Brunswick	2.95
FANNY BAY	British Columbia	3.00
KUMAMOTO	Washington	3.50
LITTLENECK CLAMS	Long Island	1.75

JEWELS OF THE SEA

SHRIMP COCKTAIL (4 pcs)	12
AMERICAN CAVIAR (1oz)	45
KING CRAB LEGS (2 pcs)	18
STONE CRAB CLAWS (3 pcs)	21
SEAFOOD SALAD	13
CHILLED 1/2 LOBSTER	14
CHILLED WHOLE LOBSTER	26



Shellfish Plateaus



SMALL 2 Oysters, 2 Shrimp, 2 Clams, 1 King Crab Leg 25

MEDIUM 6 Oysters, 4 Shrimp, 4 Clams, 2 King Crab Legs, Seafood Salad 58

LARGE 12 Oysters, 8 Shrimp, 8 Clams, 4 King Crab Legs, 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
PICKLED DAIKON	6
SALMON / AVOCADO	9
EEL / AVOCADO	10
SPICY SCALLOP	10
CUCUMBER	6
KING CRAB CALIFORNIA	12
AVOCADO	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

CRISPY BLUE POINT OYSTERS

Caper Tartar Sauce 16

LOBSTER CROUTONS

Golden Garlic / Chilis / Sourdough 16

HOUSE SMOKED SALMON

Cucumber Tzatziki Sauce / Toast Points / Mustard Caviar 16

TUNA TIRADITO

Soy Ginger Vinaigrette / Jalapeño 18

YELLOWTAIL CARPACCIO

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

FLUKE CEVICHE

Pineapple / Chili / Cucumber / Tortilla Chips 15

∞ SEAFOOD ENTREES ∞

GRILLED SALMON

Crispy Soba Noodles / Pickled Mushrooms / Asian Broth 26

SEARED YELLOWFIN TUNA

Olive Tapenade / Tomato Confit / Fennel Scented Potato 29

ROASTED SEA SCALLOPS

Creamy Polenta / Mussel Chorizo Stew / Cilantro 27

STEAMED BRANZINO

Oyster Mushrooms / Scallions / Ponzu / Cilantro 29

GRILLED WHOLE DAURADE

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

MANILA CLAMS & LINGUINI

Leeks / Pancetta / Tomato / Parsley 24.5

STEAMED RED SNAPPER

Baby Bok Choy / Jasmine Rice / Red Curry Broth 29

PAN ROASTED COD

Bacon Wrapped / Butternut Risotto / Pumpkin Vinaigrette 28

STEAMED LOBSTER TAILS

Roasted Corn / Basil Whipped Potato / Lobster Bisque 43

CLASSIC LOBSTER ROLL

Brioche Roll / Vegetable Slaw / Salt & Vinegar Chips 29

∞ SOUP & SALAD ∞

NEW ENGLAND CLAM CHOWDER

Littleneck Clams / Smoked Bacon 12

CHICKEN & BARLEY SOUP

Mire Poix / Dill / Radish 10

LURE HOUSE SALAD

Mesclun Greens / Tomatoes / Mustard Vinaigrette 9

BEET SALAD

Goat Cheese / Hazelnuts / Arugula 13

SHRIMP & SPINACH SALAD

Savoy Cabbage / Toasted Cashews / Soy Sesame Dressing 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

{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