

∞ 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 }

STARTERS

CRISPY CALAMARI

Smoked Chili Glaze 14

TEMPURA SHRIMP

Spicy Sesame Mayo 15

CRISPY BLUE POINT OYSTERS

Half Dozen / Caper Tartar Sauce 18

LOBSTER CROUTONS

Golden Garlic / Chilis / Sourdough 16

YELLOWTAIL CARPACCIO

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

SALMON TARTARE

Creamy Horseradish / Salmon Roe / Dill 14

TUNA TIRADITO

Soy-Ginger Vinaigrette / Jalapeño 18

TORO TARTARE

Caviar / Wasabi 30

ENTREES

MAHI MAHI FISH TACOS

Crispy Corn Tortilla / Pineapple / Tomato / Spicy Slaw 16

PAN ROASTED RAINBOW TROUT

Arugula / Roasted Peppers / Pine Nuts / Balsamic 19

GRILLED MISO GLAZED SALMON

Crispy Soba Noodles / Pickled Mushrooms / Asian Broth 25

BAKED ALASKAN HALIBUT

Sugar Snaps / Pea Shoots / Potato / Braised Mushrooms 26

STEAMED BRANZINO

Oyster Mushrooms / Scallions / Ponzu / Cilantro 29

GRILLED WHOLE DAURADE

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

STEAMED MUSSELS

White Wine / Shallots / Lemon / French Fries 19

MANILA CLAMS & LINGUINI

Leeks / Pancetta / Tomato / Parsley 23

CHICKEN & STEAK

FREE RANGE ROASTED CHICKEN

Broccoli Rabe / Picholine Olives / Natural Jus 19

14 OZ. GRILLED AGED SIRLOIN

French Fries / Au Poivre Butter 33

Private Room Available up to 30 Guests.

Having A Dinner Party? Ask about

Lure Catering

Pick-Up and Off-Site.



SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER

Littleneck Clams / Smoked Bacon 12

ASAPRAGUS & MUSHROOM SOUP

Shrimp / Dill / Truffled Croutons 10

COBB SALAD

Avocado / Cheddar / Bacon / Eggs / Dijon Vinaigrette 14.5
w/Chicken 16.5 w/Shrimp 18.5

YELLOWFIN TUNA NICOISE SALAD

Haricot Verts / Potatoes / Olives / Eggs / Lemon Vinaigrette 18.5

LURE HOUSE SALAD

Mesclun Greens / Tomatoes / Mustard Vinaigrette 9

SMOKED SALMON & BIBB LETTUCE SALAD

Cucumber / Avocado / Croutons / Dill Vinaigrette 14

BEET SALAD

Goat Cheese / Hazelnuts / Arugula 13

BURGERS & SANDWICHES

GRILLED TUNA BURGER

Wasabi Mayo / Cucumber Salad / Brioche 15.5

GRILLED MAHI MAHI CLUB

Bacon / Tomato / Mayo / Sourdough / Salt & Vinegar Chips 16.5

ROASTED TURKEY SANDWICH

Bacon / Fried Egg / Tomato / Sourdough / French Fries 15

CHICKEN PAILLARD SANDWICH

Arugula / Roasted Peppers / Balsamic / Seven-Grain Bread 15.5

CRISPY CHICKEN CLUB

Bacon / Tomato / American Cheese / Brioche / French Fries 16.5

GRILLED CHEESEBURGER

French Fries / Brioche 15 "LURE STYLE" 16

CLASSIC LOBSTER ROLL

Vegetable Slaw / Salt & Vinegar Chips / Brioche Roll 29

SEAFOOD BASKETS

FISH & CHIPS 16

or JUMBO LUMP CRAB CAKES 21

or CRISPY SHRIMP 18

or LOBSTER TAIL TEMPURA 29

COMBO BASKET 29

All Served with Fries, Coleslaw, Cocktail & Tartar Sauce

OUR SIDES

Potato Puree

French Fries

Sauteed Spinach & Garlic

Onion Rings

Asparagus & Maitake Mushrooms

{ all \$7 }

try our

WEEKEND BRUNCH

11:30AM TO 3:30PM