

RAW BAR

OYSTERS & CLAMS

MALPEQUE	<i>P.E.I.</i>	2.75	BEAU SOLEIL	<i>New Brunswick</i>	2.85
ISLAND CREEK	<i>Cape Cod</i>	2.95	FANNY BAY	<i>Washington</i>	3.00
BLUE POINT	<i>Great South Bay</i>	2.85	KUMAMOTO	<i>Washington</i>	3.50
LITTLENECK CLAMS		1.50			

JEWELS OF THE SEA

YELLOWTAIL CARPACCIO	18	CHILLED 1LB. LOBSTER	24
SHRIMP COCKTAIL (4 pcs)	12	TUNA TIRADITO	18
AMERICAN CAVIAR (1oz)	45	SEAFOOD SALAD	12
KING CRAB LEGS (3 pcs)	22		

SHELLFISH PLATEAUS

SMALL 2 Oysters, 2 Shrimp, 2 Clams, 1 King Crab Leg 26

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

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	EEL / AVOCADO	10
SPICY BIG EYE TUNA	9	SPICY SCALLOP	10
SHRIMP TEMPURA	10	CUCUMBER	6
TORO / SCALLION	16	KING CRAB CALIFORNIA	12
TUNA / AVOCADO	9	SHRIMP CUCUMBER	9
SALMON / AVOCADO	9	SPIDER ROLL	15

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

- ROASTED TOMATO SOUP** *Shrimp & Parmesan Puffs / Basil Creme* 9
NEW ENGLAND CLAM CHOWDER *Littleneck Clams / Smoked Bacon* 10
CRISPY CALAMARI *Smoked Chili Glaze* 13
TEMPURA SHRIMP *Spicy Sesame Mayo* 14
SALMON TARTARE *Creamy Horseradish / Salmon Roe / Dill* 13
FLUKE CEVICHE *Grilled Pineapple / Cucumber / Thai Chili / Cilantro* 15
TORO TARTARE *Caviar / Wasabi* 30
LOBSTER CROUTONS *Golden Garlic / Chilis / Sourdough* 16
LURE HOUSE SALAD *Mesclun Greens / Pickled Carrots / Mustard Vinaigrette* 8
BEEF SALAD *Goat Cheese / Hazelnuts / Arugula* 12
SHRIMP & SPINACH SALAD *Summer Squash / Radish / Lemon Vinaigrette* 14

SEAFOOD BASKETS

All served with Hand Cut Fries, Coleslaw, Cocktail Sauce & Tartar Sauce

- FILET OF FISH** 16
JUMBO LUMP CRAB CAKES 18
CRISPY SHRIMP 17
LOBSTER TAIL TEMPURA 36
COMBO BASKET 27
Filet of Fish / Crab Cake / Two Crispy Shrimp / Lobster Tail

SALADS & SANDWICHES

- COBB SALAD** *Avocado / Cheddar / Bacon / Eggs / Dijon Vinaigrette* 13 *w/Chicken* 16 *w/Shrimp* 18
YELLOWFIN TUNA NICOISE SALAD *Haricot Verts / Potatoes / Olives / Eggs / Lemon Vinaigrette* 18
GRILLED TUNA BURGER *Wasabi Mayo / Cucumber Salad* 15
GRILLED MAHI MAHI CLUB *Smoked Bacon / Lettuce / Tomato / Mayo / Sourdough* 15
ROASTED TURKEY SANDWICH *Smoked Bacon / Fried Egg / Lettuce / Tomato / Sourdough* 15
TUNAFISH SALAD SANDWICH *Lettuce / Tomato / Rye / Salt & Vinegar Chips* 14
CHICKEN PAILLARD SANDWICH *7 Grain Bread / Arugula / Roasted Peppers / Balsamic* 15
CRISPY CHICKEN CLUB *Bacon / Lettuce / Tomato / American Cheese / Brioche* 15
GRILLED CHEESEBURGER *Brioche Roll / Pickles / Hand Cut Fries* 15 *"Lure Style"* 16
CLASSIC LOBSTER ROLL *Brioche Roll / Vegetable Slaw / Salt & Vinegar Chips* 29

ENTREES

- PAN ROASTED BROOK TROUT** *Arugula / Roasted Peppers / Pine Nuts / Balsamic Vinaigrette* 17
SAUTEED HALIBUT *Potato Puree / Pink Peppercorn Vinaigrette / Basil* 26
GRILLED SALMON *Lemon Confit Gnocchi / Snow Peas / Mushrooms / Salsa Verde* 23
STEAMED BRANZINO *Ginger / Oyster Mushrooms / Scallions / Ponzu / Cilantro* 28
GRILLED WHOLE DAURADE *Summer Ratatouille / Herbs de Provence / Raisins / Basil* 28
STEAMED MUSSELS *White Wine / Shallots / Lemon / Hand Cut Fries* 17
MANILA CLAMS WITH LINGUINI *Leeks / Pancetta / Tomato / Parsley* 20
FREE RANGE CHICKEN *Broccoli Rabe / Picholine Olives / Natural Jus* 18
14 OZ. DRY AGED SIRLOIN *Hand Cut Fries / Au Poivre Butter* 32

SIDES 6

- POTATO PUREE SAUTEED SPINACH & GARLIC HAND CUT FRIES ONION RINGS