

Oyster Bar

OYSTERS

BLUE POINT <i>Long Island</i>	3.00
ISLAND CREEK <i>Massachusetts</i>	3.50
BEAU SOLEIL <i>New Brunswick</i>	3.25
KUSHI <i>British Columbia</i>	3.75
KUMAMOTO <i>Washington</i>	3.50
FANNY BAY <i>British Columbia</i>	3.25
OYSTER OF THE DAY	M/P

JEWELS OF THE SEA

LITTLENECKS CLAMS	1.75
SHRIMP COCKTAIL	12
EMPRESS CRAB CLAWS (8 pcs)	18
SEAFOOD SALAD	15
CHILLED 1/2 LOBSTER	15
CHILLED WHOLE LOBSTER	27

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

GARNISHED

3 Beau Soleil
Pineapple Relish
3 Kushi
Radish, Jalepeno, Ponzu
23

LARGE

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

Caviar

CAVIAR & TUNA TARTARE

Paddlefish Caviar, Caper Crème Fraiche, Nicoise Olives 25

AMERICAN CAVIAR SERVICE

(1oz) for 48

Sushi & Sashimi

BIG EYE TUNA	4.5
YELLOWTAIL (HAMACHI)	4.5
KANPACHI	6
SHIMA AJI	6.25
KING SALMON	4.75
ARCTIC CHAR	4.50
JAPANESE SNAPPER	5
MACKEREL	4.50
SEA BASS	4.50
SHIITAKE MUSHROOM	3.75
SCALLOP	5

Sushi Bar

FLUKE	4
SHRIMP	3.5
OCTOPUS	4.5
KING CRAB	6.5
EEL (FRESHWATER)	4.5
SEA EEL	5
SEA URCHIN	6
EGG (TAMAGO)	3
SALMON ROE	4.5
KUMAMOTO OYSTER	4
TORO	10

Rolls: *Cut & Hand*

YELLOWTAIL SCALLION	9
SPICY BIG EYE TUNA	9
SHRIMP TEMPURA	9
TORO SCALLION	16
SHRIMP CUCUMBER	9
AVOCADO	6
SALMON AVOCADO	9
EEL AVOCADO	10
SPICY SCALLOP	10
CUCUMBER	6
KING CRAB CALIFORNIA	12
SALMON SKIN	7
DAIKON	6

House Special Rolls



DRAGON ROLL 18

eel & cucumber topped with thinly sliced avocado

SPIDER ROLL 14

soft shell crab tempura, tobiko, spicy mayo & avocado

LURE HOUSE ROLL 18

shrimp tempura topped with spicy tuna

YELLOWTAIL JALAPEÑO ROLL 18

spicy yellowtail topped with sliced jalapeños

LOBSTER TEMPURA ROLL 18

lobster tail with tobiko, spicy mayo & avocado

Sushi Combination

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
42

{ ROLL *choice of* Spicy Tuna, Cucumber,
Yellowtail Scallion or Salmon Avocado }

APPETIZERS

CRISPY CALAMARI
Smoked Chili Glaze 14

CRAB CAKES
Celery Root Slaw, Old Bay Aioli 15

TEMPURA SHRIMP
Spicy Sesame Mayo 16

SALMON TARTARE
Creamy Horseradish, Salmon Roe, Dill 14

FRIED BLUE POINT OYSTERS
Half Dozen, Caper Tartar Sauce 18

SOFT SHELL CRAB
Beer Battered, Avocado, Cucumber 15

LOBSTER CROUTONS
Golden Garlic, Chilis, Sourdough 16

SMOKED SALMON PIZZA
Grilled Flatbread, Cream Cheese, Red Onion, Dill 16

TUNA TIRADITO
Soy Ginger Vinaigrette, Jalapeño 18

YELLOWTAIL CARPACCIO
Garlic Chili Sauce, Sesame Oil, Avocado, Crispy Shallots 18

FLUKE CEVICHE
Red Grapes, Chili, Olives, Elderflower, Tortilla Chips 15

Our SEAFOOD Entrees

GRILLED SALMON
Italian Caponata, Tomato~Pine Nut Tapenade 26

SEARED YELLOWFIN TUNA
Soba Noodles, Peanut Sauce, Mushrooms, Lotus Root 27

BAKED HALIBUT
Artichokes, Red Onions, Mushroom Vinaigrette 28

STEAMED BRANZINO
Oyster Mushrooms, Scallions, Ponzu, Cilantro 29

ROASTED GULF SHRIMP
Spicy Short Ribs, Bok Choy, Radish, Mint 26

GRILLED WHOLE DAURADE
Herbs de Provence, Dill Gnocchi, Agro Dolce, Tomato 29

ROASTED SCALLOPS & BUCATINI PASTA
Tomato Confit, Chorizo Sausage, Chive 26

STEAMED RED SNAPPER
Bok Choy, Jasmine Rice, Red Curry Broth 29

STEAMED LOBSTER TAILS
Sautéed 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

SUMMER MINESTRONE SOUP
Gulf Shrimp, Roasted Vegetables, Tubetti Pasta 10

LURE HOUSE SALAD
Mesclun Greens, Tomatoes, Mustard Vinaigrette 9

ROASTED BEET SALAD
Goat Cheese, Hazelnuts, Arugula 13

HEIRLOOM TOMATO SALAD
Watermelon, Feta Cheese, Basil, Mint 15

GRILLED OCTOPUS
Charred Tomato Salad, Arugula, Toasted Hazelnuts 17

The MEATS

FREE RANGE CHICKEN
Red Potato, Peas, Lemon~Thyme Essence, Natural Jus 23

14 OZ. GRILLED AGED SIRLOIN
French Fries, Au Poivre Butter 39

SEARED "JALAPEÑO" SIRLOIN
Sautéed Jalapeños, Mushrooms, Teriyaki, Jasmine Rice 39

GRILLED CHEESEBURGER
Brioche Roll, French Fries 15

"LURE STYLE" CHEESEBURGER
American Cheese, Tomato, Pickles, Mayo, Onion Rings 16

Surf & Turf

Petite Filet Mignon & Grilled Lobster Tail 45

SIDES {ALL \$7}

Potato Puree

Jasmine Rice

French Fries

Asparagus & Maitake Mushrooms

Sautéed Spinach & Garlic

Onion Rings

Potato Gratin

Mac & Cheese or With Bacon & Onions \$9

Tomorrow Dinner?

Try our new place up the block, **B&B.**

Having A Party?

Ask about our catering and take-out options

TWITTER: @LUREFISHBAR TUMBLR: LUREFISHBAR.COM