

RAW BAR

Ceviches served with freshly made,
organic tortilla chips


OYSTERS ON THE HALF SHELL* MP
See server for today's selection

TIGER SHRIMP COCKTAIL 18
Citrus cocktail sauce

SPICY SEAFOOD CEVICHE* 19
White shrimp, wild pacific rockfish,
house made salsa, avocado, cucumber

TUNA PONZU* 19
Cucumber, avocado, crispy onion,
peanuts, taro chips

SHARED PLATES

MISO GLAZED SEA BASS SKEWERS 18 
Organic miso maple glaze, shishito
peppers, citrus sesame herb salad

BACON CHEDDAR BISCUITS 8
Whipped honey goat cheese

LEMON SOY SHISHITO PEPPERS 10
Sriracha Aioli

POP ROCK SHRIMP 17
Crispy shrimp bites with a sriracha glaze

CRAB CAKES (2) 17
Cilantro corn salad, remoulade

CRISPY CALAMARI 16
Local CA calamari, jalapeño peppers,
chipotle aioli, roasted tomato sauce

DUNGENESS CRAB AVOCADO TOAST 15
Brioche, microgreens

SALT SPRING MUSSELS BASQUAISE 13
Fire roasted tomato broth, Spanish chorizo,
queso fresco, garlic bread

PAN ROASTED BASIL CLAMS 15
Venus clams, white wine, garlic, lemon,
garlic bread

CHARBROILED OYSTERS 20 
Parmesan, butter, garlic, parsley

Lure

FISH HOUSE

THE DAILY CATCH

Served with a choice of two sides

SESAME SEARED AHI TUNA* 28
Wild line-caught, South Pacific

PACIFIC ROCKFISH 20
Wild caught, Oregon/Washington

WHITE SEA BASS 34
Wild caught, Pacific

MAHI MAHI 25
Wild caught, Costa Rica

ORA KING SALMON* 32
New Zealand

WHOLE ROASTED BRANZINO 35
Greece

MARKET SIDES

Order à la carte 5

Parmesan Potato Cake

French Fries

Sweet Potato Fries

Pineapple Coleslaw

Roasted Butternut Squash

Cilantro Lime Rice

Organic Brown Rice

Organic Black Beans

Cilantro Corn Salad

Maple Miso Brussels Sprouts +2

Cheesy Polenta +2

Organic Sautéed Super Greens +2

SIGNATURES

VERACRUZ PLATTER 25 
Blackened wild rockfish, avocado,
cilantro crema, organic black beans,
cilantro lime rice, organic corn tortillas

SALLY'S SAND DABS 26
Wild caught, light herb crust, lemon caper
sauce, served with a choice of two sides


CRISPY FISH & CHIPS 22
Beer-battered Alaskan cod filet,
house tartar sauce
Crispy Fish, Shrimp & Chips Combo +2

SPICY ORA KING SALMON BURGER* 22
Jalapeño slaw, avocado,
orange aioli, french fries

NEW ENGLAND LOBSTER ROLL 28
Served with a choice of one side

LURE CIOPPINO 34
Fire roasted tomato broth with fish, clams,
mussels, shrimp & scallops

TROUT ALMONDINE 26
Crusted with bread crumbs, parmesan,
almonds, served with a choice of two sides

GRASS-FED HANGER STEAK (10oz)* 34 
Served with a choice of two sides
Strauss, Wisconsin

SEASONAL SEARED SCALLOPS* 38 
Butternut squash, arugula, bacon jam

SHRIMP & "GRITS" 28
Tiger shrimp, cheesy polenta, creole gravy,
microgreens

SOUTH AMERICAN LOBSTER TAIL 51 
Served with two sides

PASTA

LINGUINE WITH CLAMS 22
Parsley, butter, lemon, white wine, olive oil,
chile de arbol

TEQUILA LIME SHRIMP PASTA 25
Spicy tequila-lime tomato cream sauce


LOBSTER RAVIOLI 27
Maine lobster, squid ink-striped ravioli

DRINK FEATURE


PRICKLY PEAR MARGARITA 14

SEASONAL SALADS & SOUPS

Dressings made with organic extra virgin olive oil


VERACRUZ FISH CHOWDER 7 / 10 
Spicy roasted tomato broth, pasilla chiles,
onion, carrot, and red potatoes

NEW ENGLAND CLAM CHOWDER 7 / 10
Creamy base with bacon, onion, and
red potatoes

SEAFOOD LOUIE* 24 
Dungeness crab, Pacific shrimp, avocado,
asparagus, tomato, seven-minute egg

CLASSIC CAESAR 8 / 12
Add anchovies 1.50

BAJA CHOPPED SALAD 15 
Queso fresco, heirloom tomato, avocado,
pepita, crunchy tortillas and chickpeas
with chipotle dressing

BEET PECAN SALAD 17 
Organic mesclun, beets, red onion, mint,
candied pecans, goat cheese, raspberry
vinaigrette

ADD TO ANY SALAD

GRILLED ORA KING SALMON* 10
GRILLED SHRIMP 7
SCALLOP SKEWER 12
SEARED AHI* 8
GRILLED ROCKFISH 7
CRISPY CALAMARI 6
FREE-RANGE CHICKEN BREAST 6

MADE WITH RECYCLED PAPER

 Menu items are made with naturally gluten-free ingredients, however, we are not a gluten-free facility. We have an open kitchen, and therefore cannot guarantee that your item will be entirely gluten free. Please let your server know if you have any food allergies. Not all ingredients are listed in the menu.

*Consuming raw or undercooked meat, poultry, seafood, shellstock, or eggs may increase your risk of food borne illness, especially in case of certain medical conditions.

