Lure
FISH HOUSE

CHILLED SPECIALTIES ⊗
Ceviches served with organic tortilla chips

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

JUMBO SHRIMP COCKTAIL   18
Citrus cocktail sauce

AHI CEVICHE*   19
Avocado, cucumber, pico de gallo, citrus

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

TUNA PONZU*   19
Wild Ahi, serranos, avocado, cucumber,
peanuts, taro chips

DUNGENESS CRAB COCKTAIL   27
Citrus cocktail sauce, taro chips

BUILD YOUR OWN TOWER
Choose from the above to
build your own seafood tower

SHARED PLATES

BACON CHEDDAR BISCUITS   8
Whipped honey goat cheese

LEMON SOY SHISHITO PEPPERS   10
Sriracha Aioli

MISO GLAZED SEA BASS SKEWERS   19 ⊗
Miso maple glaze, shishito peppers,
citrus sesame herb salad

POP ROCK SHRIMP   17
Crispy shrimp bites with a sriracha glaze

CRAB CAKES (2)   17
Cilantro corn salad, remoulade

CRISPY CALAMARI   16
Jalapeño peppers, chipotle aioli,
roasted tomato sauce

SALT SPRING MUSSELS BASQUAISE   15
Fire roasted tomato broth, Spanish chorizo,
queso fresco, garlic bread

PAN ROASTED BASIL CLAMS   18
Venus clams, white wine, garlic, lemon,
garlic bread

CHARBROILED OYSTERS   20 ⊗
Parmesan, butter, garlic, parsley

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

SWORDFISH   29
Wild caught, Pacific

WHITE SEA BASS   34
Wild caught, Pacific

STEELHEAD*   28
Norway

ŌRA KING SALMON*   34
New Zealand

BLACK COD   32
Wild caught, Morro Bay

MARKET SIDES
Order à la carte 5

Parmesan Potato Cake
French Fries
Sweet Potato Fries
Pineapple Coleslaw
Sautéed Spinach
Cilantro Lime Rice
Organic Black Beans
Cilantro Corn Salad
Grilled Asparagus +2
Sautéed Super Greens +2
Maple Miso Brussels Sprouts +2

SIGNATURES

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

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

SOUTH AMERICAN LOBSTER TAIL   51 ⊗
Served with two sides

GRILLED JUMBO SHRIMP   28 ⊗
Grilled asparagus, pickled carrots,
almond romesco

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

SEASONAL SALADS & SOUPS
Dressings made with organic extra virgin olive oil

VERACRUZ FISH CHOWDER   7 / 10 ⊗
Spicy roasted tomato broth, pasilla chiles, on-
ion, carrot, and red potatoes

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

STRAWBERRY CHOPPED SALAD   13 / 18 ⊗
Organic strawberries, avocado, jicama, toma-
toes, cucumber, olives, asparagus, almonds,
queso fresco, champagne-maple vinaigrette

SIMPLE SALAD   7 / 11 ⊗
Organic mesclun, cherry tomatoes,
balsamic vinaigrette

CLASSIC CAESAR   8 / 12
Add anchovies 1.50

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

ADD TO ANY SALAD

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