

ARIZONA
FALL 2026 **SEPT 18-27**
RESTAURANT WEEK

\$44
PER PERSON

SUNDAY – THURSDAY:
11:30 a.m. – 9:00 p.m.

FRIDAY – SATURDAY:
11:30 a.m. – 10:00 p.m.
menu for dine in only

STARTERS *choose one*

NEW ENGLAND CLAM CHOWDER
cream, bacon, onion, red potatoes

STRAWBERRY CHOPPED SALAD (GF/VG)
organic strawberries, pomegranate seeds,
goat cheese, avocado, candied pecans,
red onion and balsamic vinaigrette,
tossed over organic spring mix

CHARBROILED OYSTERS (4) (GF)
lure's famous extra large west coast oysters,
parmesan, butter, garlic, parsley

.....

ENTREES *choose one*

TODAY'S DAILY CATCH
choose any of our fresh fish offerings
(alaskan halibut or coastal grill platter +\$9)
served with a choice of two sides

SEAFOOD LOUIE* (GF)
king crab, wild pacific shrimp,
avocado, asparagus, tomato,
seven-minute egg, romaine

SHRIMP POBLANO ESQUITES (GF)
chili dusted wild mexican shrimp,
grilled corn poblano hash, topped with
queso fresco and micro-cilantro

GRASS-FED HANGER STEAK* (GF) (+\$6)
topped with cilantro chimichurri
served with a choice of two sides

.....

DESSERTS *choose one*

KEY LIME PIE (VG)
graham cracker crust,
topped with whipped cream

FLOURLESS CHOCOLATE CAKE (GF/VG)
made gluten-free with rich dark chocolate