

# HAPPY HOUR

Monday–Friday 3–6PM • Sunday 11:30AM–5PM

Excluding Valentine's Day, Mother's Day & Father's Day. Happy Hour menu not available for takeout.

## DRAFT BEERS

7

Firestone 805

Stella

Coors Light

Topa Topa Chief Peak IPA

Rotating Local Drafts

## WINES BY THE GLASS

7

6oz

rotating selection of wines  
available only at happy hour

10

9oz

Pinot Grigio

Chardonnay

Pinot Noir

Cabernet Sauvignon

## HAPPY HOUR COCKTAILS

10

### MARGARITA

blanco tequila, fresh lime, organic agave

### OLD FASHIONED

bourbon, bitters, sugar, luxardo cherry

### TANGERINE DREAM

crop organic meyer lemon vodka, tangerine, fresh mint, lemon

### LURE SANGRIA

red or white wine, fresh muddled berries and citrus

### WATERMELON MOJITO

silver rum, fresh watermelon, mint and lime juice, cane sugar

### FRESH SQUEEZED LURE MARTINI

vodka, fresh squeezed grapefruit juice, lime juice

### LURE BLOODY MARY

vodka, house made bloody mary with jumbo wild shrimp and garden vegetables

**\$2 OFF ALL OTHER SIGNATURE COCKTAILS**

**Lure**  
FISH HOUSE

## OYSTERS & RAW BAR

### SINGLE OYSTER\*

any variety, +\$1 for asian  
or baja style shooter

2.5

### FRESH SHUCKED OYSTERS\* (3) (CHEF'S CHOICE)

mignonette, cocktail sauce

7.5

### CHARBROILED OYSTERS (3)

parmesan, butter,  
garlic, parsley

### JUMBO SHRIMP COCKTAIL (3)

wild mexican shrimp,  
citrus cocktail sauce

10

### TUNA PONZU\*

albacore, cucumber, avocado,  
serranos, crispy onion,  
peanut, taro chips

### SPICY SEAFOOD CEVICHE\*

shrimp, wild rockfish,  
leche de tigre, avocado,  
cucumber, organic tortilla chips

### ANACAPA SEAFOOD TOWER\*

3 oysters , 3 cocktail shrimp , tuna ponzu, spicy seafood ceviche

29

## SMALL BITES & TACOS

### HOUSE MADE CHOWDERS

classic new england  
or veracruz fish chowder

3

### GRILLED ROCKFISH TACO

organic corn tortilla,  
spicy slaw, cilantro crema,  
avocado, salsa roja

### CRISPY BAJA COD TACO

organic corn tortilla,  
spicy slaw, salsa roja,  
cilantro crema, pickled onions

5

### CHIPOTLE SHRIMP TACO

organic corn tortilla, spicy slaw,

### BACON CHEDDAR BISCUITS

whipped honey goat cheese

7

### YUZU SOY SHISHITO PEPPERS

sriracha aioli

### POP ROCK SHRIMP

sriracha glaze

10

### GRASS-FED SLIDER & FRIES

white cheddar, secret sauce,  
caramelized onions, pickles

## LURE CLASSICS

### MUSSELS BASQUAISE

fire roasted tomato broth, spanish  
chorizo, queso fresco, garlic bread

### PAN ROASTED BASIL CLAMS

venus clams, white wine,  
garlic, lemon, garlic bread

### CRISPY CALAMARI

jalapeño, chipotle aioli,  
roasted tomato sauce

### CRAB CAKES (2)

cilantro corn salad,  
microgreens, remoulade

13

\*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.