

Lure

FISH HOUSE

GF: gluten-free VG: vegetarian V: vegan

DAILY CATCH

OYSTERS*	HALF SHELL (GF)	EACH	½ DZN	DZN
GRASSY BAR	<i>morro bay</i>	3.65	21	40
WILDCAT	<i>skookum inlet, wa</i>	3.45	20	39
VOLCANO BAY	<i>baja california</i>	3.40	19	38

SEAFOOD TOWERS*

ANACAPA: 3 oysters, 3 cocktail shrimp, tuna ponzu, spicy seafood ceviche 40

SANTA ROSA: 6 oysters, 6 cocktail shrimp, tuna ponzu, spicy seafood ceviche, ahi tuna ceviche 70

SANTA CRUZ: grilled wild prawns, 12 oysters, 6 cocktail shrimp, ceviche trio, charbroiled oysters 115

TODAY'S FRESH FISH

served with a choice of two sides
lightly seasoned and grilled with avocado & organic extra virgin olive oil

SESAME SEARED AHI TUNA* 32
wild line-caught, south pacific

BAJA KANPACHI 34
sea of cortez

PACIFIC SWORDFISH 30
washington-oregon

FAROE ISLANDS SALMON* 35
british columbia

COASTAL GRILL PLATTER 44
lure's classic mixed seafood grill! grilled giant prawn, charbroiled oysters, rockfish and scallops

VENTURA COUNTY RESTAURANT WEEK MENU

\$45 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

HARVEST SALAD (GF/VG)

chili dusted butternut squash, goat cheese, beets, quinoa, kale, pepitas, maple vinaigrette

CHARBROILED OYSTERS (4) (GF)

parmesan, butter, garlic, parsley

ENTREES *choose one*

TODAY'S DAILY CATCH

choose any of our fresh fish offerings

(coastal grill platter +\$9)

served with a choice of two sides

SEAFOOD LOUIE* (GF)

king crab, pacific shrimp, avocado, asparagus, tomato, seven-minute egg, romaine

SALLY'S SAND DABS *wild-caught*

light herb crust, lemon caper sauce

served with a choice of two sides

GRASS-FED HANGER STEAK* (+\$6) (GF)

topped with cilantro chimichuri

served with a choice of two sides

DESSERTS *choose one*

KEY LIME PIE

graham cracker crust, topped with whipped cream

FLOURLESS CHOCOLATE CAKE

made gluten-free with rich dark chocolate

MARKET SIDES

parmesan potato cake (GF)
pineapple coleslaw (GF)
sautéed spinach (GF/VG)
cilantro corn salad (GF/V)
organic black beans (GF/V)
cilantro lime rice (GF/V)

lure fries or regular fries (GF)
almond pesto cauliflower +2 (GF)
miso brussels sprouts +2 (GF/V)
maple glazed butternut squash +2 (GF/V)

new england clam chowder cup +3
veracruz fish chowder cup +3 (GF)

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.