

HAPPY HOUR

Monday–Friday 3–6PM • Saturday–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, st. germain, brandy, fresh 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

3

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

mignonette, cocktail sauce

8

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,
salsa roja, 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, avocado salsa,
salsa roja

5

CRISPY BAJA COD TACO

organic corn tortilla,
spicy slaw, salsa roja,
avocado salsa, pickled onions

CHIPOTLE SHRIMP TACO

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

BACON CHEDDAR BISCUITS

whipped honey goat cheese

7

LEMON 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.