

## CHILLED SPECIALTIES

Ceviches served with freshly made,  
organic tortilla chips

## OYSTERS ON THE HALF SHELL\*

See server for today's selection

## TIGER 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

Serranos, avocado, cucumber, crispy onion,  
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

## STARTERS

## MISO GLAZED SEA BASS SKEWERS 19

Organic miso maple glaze,  
citrus sesame herb salad

## POP ROCK SHRIMP 17

Crispy shrimp bites with a sriracha glaze

## CRAB CAKES 24

Cilantro corn salad, remoulade

## CRISPY CALAMARI 16

Local CA calamari, jalapeño peppers,  
chipotle aioli, roasted tomato sauce

## STEAMED VENUS CLAMS 18/lb

Baja California

## SALT SPRING MUSSELS 18

Pan roasted tomato broth, Spanish chorizo  
Salt Spring, British Columbia

## CHARBROILED OYSTERS 20

Parmesan, butter, garlic, parsley

# Lure

## FISH HOUSE

## THE DAILY CATCH

Served with a choice of two sides

## PACIFIC ROCKFISH 17

Wild caught, Oregon/Washington

## SWORDFISH 27

Wild caught, Pacific

## WHITE SEA BASS 31

Wild caught, Pacific

## CERMAQ SALMON\* 24

British Columbia

## ŌRA KING SALMON\* 32

New Zealand

## SESAME SEARED AHI TUNA\* 24

Wild line-caught, South Pacific

## ALASKAN HALIBUT 34

Wild caught

## MARKET SIDES

Order à la carte 5

Parmesan Potato Cake

French Fries

Sweet Potato Fries

Pineapple Coleslaw

Sautéed Spinach

Cilantro Lime Rice

Organic Brown Rice

Organic Black Beans

Cilantro Corn Salad

Maple Miso Brussels Sprouts +2

Organic Sautéed Super Greens +2

## SEAFOOD BOWLS

## TUNA PONZU BOWL\* 19

Ahi, serranos, brown rice, seaweed salad,  
peanuts, avocado, jalapeño slaw, taro chips

## MISO GLAZED SALMON BOWL\* 21

Organic sautéed greens, organic brown rice,  
spicy cabbage slaw, soy ginger dressing

## MEXICAN BURRITO BOWL 17

Blackened wild rockfish, organic black  
beans, cilantro lime rice, pickled onions,  
queso fresco, tortilla strips  
(add avocado +2.50)

## TACOS

Organic corn tortillas, avocado, salsa  
Served with a side of organic black beans

## GRILLED ROCKFISH 17

## BAJA COD 17

## CHIPOTLE SHRIMP 17

## SANDWICHES

Served with fries

## LURE GRASS-FED SMASH BURGER\* 17

Strauss, Wisconsin

## NEW ENGLAND LOBSTER ROLL 28

## CRISPY FISH SANDWICH 16

Alaskan cod, lemon dill aioli,  
sweet pepper relish

## SPICY SALMON BURGER\* 21

Jalapeño slaw, avocado, citrus aioli

## SIGNATURES

## SALLY'S SAND DABS 21

Wild caught, light herb crust, lemon caper  
sauce, served with a choice of two sides

## TROUT ALMONDINE 22

Crusted with bread crumbs, parmesan,  
almonds, served with a choice of two sides

## CRISPY FISH AND CHIPS 19

Beer-battered Alaskan cod, tartar sauce  
Crispy Fish, Shrimp, & Chips Combo +2

## LURE CIOPPINO 29

Fire roasted tomato broth with fish, clams,  
mussels, shrimp, scallops

## GRASS-FED HANGER STEAK (10oz)\* 32

Served with a choice of two sides  
Strauss, Wisconsin

## PASTA

## LINGUINE WITH CLAMS 19

Parsley, lemon, white wine, olive oil,  
chile de arbol

## TEQUILA LIME SHRIMP PASTA 21

Spicy lime infused tomato cream sauce

## LOBSTER RAVIOLI 23

Maine lobster, squid ink-striped ravioli

## SEASONAL SALADS & SOUPS

Dressings made with organic extra virgin olive oil

## VERACRUZ FISH CHOWDER 6/9

Spicy roasted tomato broth, pasilla chiles,  
onion, carrots, red potatoes

## NEW ENGLAND CLAM CHOWDER 6/9

With bacon, onion, red potatoes

## SEAFOOD LOUIE\* 23

Dungeness crab, Pacific shrimp, avocado,  
asparagus, tomato, seven-minute egg

## CLASSIC CAESAR 10

Add anchovies 1.50

## BAJA CHOPPED SALAD 15

Queso fresco, heirloom tomato, avocado,  
pepita, crunchy tortillas and chickpeas  
with chipotle dressing

## BEET PECAN SALAD 17

Organic mesclun, beets, red onion, mint,  
candied pecans, goat cheese, raspberry  
vinaigrette

### ADD TO ANY SALAD

GRILLED SALMON\* 10

GRILLED SHRIMP 7

SCALLOP SKEWER 12


SEARED AHI\* 8

GRILLED ROCKFISH 7

CRISPY CALAMARI 6

FREE-RANGE CHICKEN BREAST 6

MADE WITH RECYCLED PAPER

 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.

