

Lure

FISH HOUSE

DAILY CATCH

GF: gluten-free
 VG: vegetarian
 V: vegan

OYSTERS* HALF SHELL (GF) EACH ½ DZN DZN

VOLCANO BAY <i>baja californiana</i>	3.40	19	38
CORTES ISLAND <i>british col.</i>	3.40	19	38
BLUE POINTS <i>chesapeake bay</i>	3.40	19	38
KUMAMOTO <i>baja californiana</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*** 34
wild line-caught, south pacific
- PACIFIC SWORDFISH** 31
wild-caught, washington-oregon
- ALASKAN HALIBUT** 44
wild-caught
- BRANZINO** *mediterranean sea bass* 38
- FAROE ISLANDS SALMON*** *scotland* 34
british columbia
- COASTAL GRILL PLATTER** 44
 lure's classic mixed seafood grill! grilled giant prawn, charbroiled oysters, rockfish and scallops



\$44
 PER PERSON

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

FRIDAY – SATURDAY:
 11:30 a.m. – 10:00 p.m.

RESTAURANT WEEK *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 (alaskan halibut or coastal grill platter +\$11)
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

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.

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)