



## NOT SO BIG PLATES

NEW ISLAND FISH "CHOWDAH" 12

CLASSIC MANHATTAN CLAM CHOWDER 10

A BOWL OF P.E.I. MUSSELS  
Thai Red Curry/Coconut/Lime 14

PAN SEARED LUMP CRAB CAKE  
Roasted Corn Salad/Smoked Tomato Remoulade 15

BAJA STYLE FISH TACOS  
Guacamole/Chili-Lime Slaw/Queso Fresco/  
Chipotle Aioli 13

GF CAST IRON GRILLED CALAMARI  
Tomato/Gremolata 14

SWEET & SPICY SHRIMP  
Chili Mayo/Wonton Crisps 15

SHRIMP & PORK MEATBALLS  
Coconut Curry Glaze/Crispy Leeks 14



## SALADS

GF HARVEST MIXED GREENS  
Champagne Vinaigrette/Dried Cranberries/  
Blue Cheese/Pine Nuts 13

CLASSIC CAESAR SALAD  
Romaine Hearts/Reggiano/Lemon/  
Garlic Crouton 12

GF ROASTED BEET SALAD  
Honey Balsamic Vinaigrette/Crisp Apples/  
Candied Walnuts/Goat Cheese 13

BABY SPINACH SALAD  
Vanilla Champagne Vinaigrette/Fennel/Grapes/  
Candied Walnuts 14

## STEAMED LOBSTER

GF 1 1/4 - 3 LB.

Steamed Potatoes/Green Beans/  
Drawn Butter/Lemon  
Market Price

*"I believe it to be somewhat sacrilegious, while gazing out at the Peconic Bay, to eat a whole lobster any way other than steamed with lemon and butter. Therefore, being a purist, and a bit hard-headed, please don't ask me for broiled, stuffed, or grilled. I simply will not defile the magnificent creature with unnecessary flame, flavors, or focaccia."*

-T.S.

## SEAFOOD BAR

GF "CLASSIC" SHRIMP COCKTAIL  
Raw Bar Flavors 15

\*YELLOWFIN TUNA POKÉ  
Ginger/Soy/Chilies/Avocado/Sesame Wonton Crisps 16

GF \*LITTLE NECK CLAMS ON THE HALF SHELL  
Raw Bar Flavors - Half Dozen 9...Dozen 14

GF \*LOCAL OYSTER SELECTION ON THE HALF SHELL  
Cucumber Verjus Mignonette - Half Dozen 16...Dozen 29

## HOUSE FAVORITES

"FISH AND CHIPS" Beer Battered Cod/House Cut Fries/Lemon 22

SHRIMP BUCATINI Heirloom Cherry Tomatoes/Baby Arugula/Garlic & Oil 27

LOBSTER FETTUCINI Mushroom/Leeks/Light Cream 30

MACADAMIA-COCONUT CRUSTED FLOUNDER Key Lime Beurre Blanc/  
Green Beans/Sweet Potato Purée 28

GF PAN-ROASTED SCOTTISH SALMON Ratatouille/Black Olive Tapenade/  
Lemon Oil 27

GF POTATO HORSERADISH CRUSTED COD Lemon Buerre Blanc/  
Petite Green Lentils/Wilted Baby Spinach 28

GF GRILLED SWORDFISH Coconut Forbidden Rice/Mango Relish 30



## SIMPLY GRILLED

Served with Potatoes/Veggie of the Day/EVOO/Lemon

GF SWORDFISH 29

GF SALMON 27

GF CHICKEN BREAST 24

GF \*FLAT IRON 27

GF "FRESH CATCH" WHOLE FISH OF THE MOMENT  
Market Price

## NOT IN THE MOOD, FOR SEAFOOD

\*A LURE BURGER Smoked Mozzarella/  
Bacon Onion Marmalade/House Cut Fries 18

GF \*GRILLED FLAT IRON STEAK  
Rosemary Demi-Glace/Roasted Potatoes/  
Cipolini Onions/Green Beans/Roasted Tomato 28

GF GRILLED CHICKEN BREAST Balsamic Drizzle/Baby Arugula/Roasted  
Butternut Squash/Pinenuts/Pomegranate 24



## SIDES

Hand Cut Fries 8 | GF Green Beans

GF Roasted Potatoes 8 | GF Simple Salad

GF Sweet Potato Purée 8 | GF Petite Green Lentils 8

GF Vegetable of the Day 8 | Truffled Mac & Cheese 10

**A 20% Gratuity will be added to all Parties Six or More**

This menu item \* consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to temperature to destroy harmful bacteria and or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh eggs may increase your risk of food borne illness, especially if you have certain medical conditions.