



NOT SO BIG PLATES

CLASSIC MANHATTAN CLAM CHOWDER 10

A BOWL OF P.E.I. MUSSELS
Thai Red Curry/Coconut/Lime 15

PAN SEARED LUMP CRAB CAKE
Roasted Corn Salad/Smoked Tomato Remoulade 17

BAJA STYLE FISH TACOS
Guacamole/Chili-Lime Slaw/Queso Fresco/
Chipotle Aioli 15

GF CAST IRON GRILLED CALAMARI
Tomato/Gremolata 14

SWEET & SPICY SHRIMP
Chili Mayo/Wonton Crisps 16



SALADS

GF MIXED GREENS
Champagne Vinaigrette/Heirloom Cherry
Tomatoes/Cucumbers/Pickled Red Onion 12

CAESAR SALAD
Baby Romaine/Reggiano/Lemon/
Garlic Crouton 13

GF ROASTED BEET SALAD
Blood Orange Vinaigrette/Goat Cheese 13



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 17

***YELLOWFIN TUNA POKÉ**
Ginger/Soy/Chilies/Avocado/Sesame Wonton Crisps 17

GF *LITTLE NECK CLAMS ON THE HALF SHELL
Raw Bar Flavors - Half Dozen 10...Dozen 18

GF *LOCAL OYSTER SELECTION ON THE HALF SHELL
Cucumber Verjus Mignonette - Half Dozen 18...Dozen 36

HOUSE FAVORITES

"FISH AND CHIPS" Beer Battered Cod/House Cut Fries/Lemon 24

PENNE Shrimp/Heirloom Cherry Tomatoes/Baby Arugula/Garlic & Oil 28

BUCATINI Little Neck Clams/Garlic/White Wine/Olive Oil/Chilies 27

MACADAMIA-COCONUT CRUSTED FLOUNDER Key Lime Beurre Blanc/
Green Beans/Sweet Potato Purée 30

GF PAN-ROASTED SCOTTISH SALMON Ratatouille/Black Olive Tapenade/
Lemon Oil 29

GF POTATO HORSERADISH CRUSTED COD Lemon Buerre Blanc/
Petite Green Lentils/Wilted Baby Spinach 29

GF GRILLED SWORDFISH Coconut Forbidden Rice/Mango Relish 32



SIMPLY GRILLED

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

GF SWORDFISH 31

GF SALMON 28

GF CHICKEN BREAST 24

GF *NY STRIP STEAK 36

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

***NY STRIP STEAK** Chimichurri/House-Cut Fries/Vegetable of the Day/
Charred Lemon 36

CHICKEN MILANESE Dijon Vinaigrette/Spring Mix/Heirloom Cherry
Tomatoes/Picked Red Onion 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.