



## NOT SO BIG PLATES

NEW ISLAND FISH "CHOWDAH" 13

CLASSIC MANHATTAN CLAM CHOWDER 13

A BOWL OF P.E.I. MUSSELS

Thai Red Curry/Coconut/Lime 17

PAN SEARED LUMP CRAB CAKE

Roasted Corn Salad/Smoked Tomato Remoulade 18

BAJA STYLE FISH TACOS

Guacamole/Chili-Lime Slaw/Queso Fresco/Chipotle Aioli 17

GF CAST IRON GRILLED CALAMARI

Tomato/Gremolata 17

SWEET & SPICY SHRIMP

Chili Mayo/Wonton Crisps 17

SHRIMP & PORK MEATBALLS

Thai Chili Mango Glaze 16

CHEFFREY'S BAKED CLAMS

Pesto Butter/Lemon/Herb Bread Crumbs 16



## SALADS

GF MIXED GREENS

Champagne Vinaigrette/Heirloom Cherry Tomatoes/Cucumbers/Pickled Red Onion 13

CLASSIC CAESAR SALAD

Baby Romaine/Reggiano/Lemon/Garlic Crouton 14

GF ROASTED BEET SALAD

Feta/Arugula/Quinoa 15



## STEAMED LOBSTER

GF 1 1/4 - 2 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 18

\*YELLOWFIN TUNA POKÉ

Ginger/Soy/Chilies/Avocado/Seaweed Soba Noodles 19

GF \*LITTLE NECK CLAMS ON THE HALF SHELL

Raw Bar Flavors - Half Dozen 11...Dozen 19

GF \*LOCAL OYSTER SELECTION ON THE HALF SHELL

Cucumber Verjus Mignonette - Half Dozen 20...Dozen 38

## HOUSE FAVORITES

"FISH AND CHIPS" Beer Battered Cod/House Cut Fries/Lemon 27

PENNE Shrimp/Heirloom Cherry Tomatoes/Baby Arugula/Garlic & Oil 30

BUCATINI Little Neck Clams/Garlic/White Wine/Olive Oil/Chilies 29

MACADAMIA-COCONUT CRUSTED FLOUNDER Key Lime Beurre Blanc/  
Green Beans/Sweet Potato Purée 32

GF PAN-ROASTED SALMON Lemon/Garlic/Roasted Potatoes/Green Beans/  
Cherry Tomatoes 32

GF POTATO HORSERADISH CRUSTED COD Lemon Buerre Blanc/  
Petite Green Lentils/Wilted Baby Spinach 33

GF GRILLED SWORDFISH Coconut Forbidden Rice/Mango Relish 34

SHRIMP & GRITS Andouille Sausage/Crispy Onions 29



## SIMPLY GRILLED

Served with Potatoes/Veggie of the Day/EV00/Lemon

GF SWORDFISH 34

GF SALMON 32

GF CHICKEN BREAST 26

GF \*NY STRIP STEAK 42

GF PAN-ROASTED WHOLE FISH OF THE MOMENT  
Market Price

## NOT IN THE MOOD, FOR SEAFOOD

\*A LURE BURGER Smoked Mozzarella/  
Bacon Onion Marmalade/House Cut Fries 20

GF \*NY STRIP STEAK Chimichurri/House-Cut Fries/  
Vegetable of the Day/Chared Lemon 42

CHICKEN MILANESE Lemon Dijon/Arugula/  
Heirloom Cherry Tomatoes 27



## SIDES

Hand Cut Fries 9 | GF Green Beans 9

GF Roasted Potatoes 9 | GF Simple Salad 9

GF Sweet Potato Purée 9 | GF Wilted Spinach 9

GF Vegetable of the Day 9 | Truffled Mac & Cheese 14

**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.