



SEAFOOD BAR

GF "CLASSIC" SHRIMP COCKTAIL
Raw Bar Flavors 18

**GF *LITTLE NECK CLAMS
ON THE HALF SHELL**
Raw Bar Flavors
Half Dozen 12...Dozen 22

**GF *LOCAL OYSTER SELECTION
ON THE HALF SHELL**
Cucumber Verjus Mignonette
Half Dozen 24...Dozen 42

GF *TUNA POKE
Sesame Soba Noodles/
Spicy Cucumber Slaw/Mango 22

GF *COLD SEAFOOD PLATTER
Shrimp Cocktail/Little Neck Clams/
Local Oysters/Tuna Poke/
Snow Crab Legs 70

TACO BAR

Chipotle Aioli/Avocado/Queso Fresco/Pico de Gallo

BLACKENED SWORD FISH 18

BAJA STYLE FISH 17

CHICKEN TINGA 17

BLACKENED SHRIMP 18

OYSTER BAO 22
Hoisin Glaze/Spicy Cucumber

CRISPY SHRIMP BAO 21
Hoisin Glaze/Spicy Cucumber



NOT IN THE MOOD, FOR SEAFOOD

***A LURE BURGER**
Smoked Mozzarella/
Bacon Onion Marmalade/
House Cut Fries 24

**GF *CERTIFIED BLACK ANGUS
NY STRIP STEAK**
Rosemary Demi/Mashed Potatoes/
Cipolini Onions/Green Beans 48

CHICKEN MILANESE
Lemon Dijon/Arugula/Parmesan
Heirloom Cherry Tomatoes 34

SIDES 12

Hand Cut Fries | **GF** Green Beans
GF Roasted Potatoes | **GF** Simple Salad
GF Sweet Potato Purée | **GF** Mashed Potato
GF Vegetable of the Day | Truffled Mac & Cheese 18

NOT SO BIG PLATES

NEW ENGLAND STYLE CLAM CHOWDER Local Clams/
Potatoes/Bacon/Cream 17

SEAFOOD GUMBO Shrimp/Fish/Andouille/Sausage/Tomato/
Chilies/White Rice 17

A BOWL OF P.E.I. MUSSELS Thai Red Curry/Coconut/Lime 20

PAN SEARED LUMP CRAB CAKE Roasted Corn Salad/
Smoked Tomato Remoulade 23

GF MIXED GRILL
Lemon Vinaigrette/Octopus/Shrimp/Calamari/
Fingerling Potatoes/Tomatoes/Olives/
Capers/Fennel 28

CHEFFREY'S BAKED CLAMS Pesto Butter/Lemon/
Herb Bread Crumbs 18

***TUNA NACHOS** Wonton Chips/Chili Mayo/
Cilantro-Lime Crema/Pico de Gallo 23

SALADS

GF MEDITERRANEAN SALAD
Romaine/Cherry Tomatoes/Cucumbers/Olives/Feta/Red Onion/Peppers/
Herb Vinaigrette 16

FRIED BURRATA
Beets/Arugula/Saba/Strawberries 19

SHRIMP SALAD
Avocado/Baby Greens/Mango/Cucumber/Nuoc Cham Dressing 19



STEAMED LOBSTER

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.

HOUSE FAVORITES

"FISH AND CHIPS" Beer Battered Cod/House Cut Fries/Lemon 30

MACADAMIA-COCONUT CRUSTED FLOUNDER Lemon Beurre Blanc/Green Beans/
Sweet Potato Purée 38

LINGUINE Tomato/Cherry Peppers/Shrimp/Calamari/Clams 39

PAN-SEARED BLACK SEA BASS Bouillabaise Broth/Paella-Style Risotto/
Wilted Spinach 39

BASIL-CRUSTED SWORDFISH Romesco/Balsamic Syrup/Mashed Potatoes/
Green Beans 39

GF PAN-ROASTED SALMON Tomato-Caper Butter/Petite Lentils/Wilted Spinach 38

BLACKENED YELLOW FIN TUNA Sesame Soba Noodles/Ponzu Glaze/Red Tobiko 40

GF PAN-ROASTED COD Tomato-Olive Relish/Corn Asparagus Succotash 38

SHRIMP & GRITS Andouille Sausage/Crispy Onions 37

ORECCHIETTE Shrimp Bolognese/Tomato/Fennel/Light Cream 36

GF PAN-ROASTED WHOLE FISH OF THE MOMENT Roasted Potatoes/
Charred Lemon/EV00/Herb Oil MP

Simply grilled

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

GF SWORDFISH 39 | GF SALMON 38 | GF CHICKEN BREAST 34

GF TUNA 40 | GF SHRIMP 36

GF *CERTIFIED BLACK ANGUS NY STRIP STEAK 48

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.