



## SEAFOOD BAR

**GF "CLASSIC" SHRIMP COCKTAIL**  
Raw Bar Flavors 19

**GF \*LITTLE NECK CLAMS ON THE HALF SHELL**  
Raw Bar Flavors  
Half Dozen 12...Dozen 23

**GF \*LOCAL OYSTER SELECTION ON THE HALF SHELL**  
Cucumber Verjus Mignonette  
Half Dozen 24...Dozen 45

**\*TUNA TARTARE**  
Passion Fruit/Coconut/Avocado/  
Nikkei Aioli 24

**GF \*COLD SEAFOOD PLATTER**  
Shrimp Cocktail/Little Neck Clams/  
Local Oysters/Tuna Poke/  
Snow Crab Legs 76

## TACO • BAO BAR

Chipotle Aioli/Avocado/  
Queso Fresco/Pico de Gallo

**GF BLACKENED SWORD FISH 19**

**BAJA STYLE FISH 18**

**GF BLACKENED SHRIMP 18**

**FLASH FRIED OYSTER BAO 23**  
Hoisin Glaze/Spicy Cucumber

**CRISPY SHRIMP BAO 22**  
Hoisin Glaze/Spicy Cucumber

## NOT SO BIG PLATES

**MANHATTAN CLAM CHOWDER** Tomato/Bacon/Potatoes 17

**NEW ISLAND SEAFOOD "CHOWDAH"** Saffron/Cream/Shrimp/  
White Fish 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 24

**SWEET & SPICY CRISPY SHRIMP** Sriracha Aioli/  
Cherry Peppers 21

**GF MIXED GRILL**  
Lemon Vinaigrette/Octopus/Shrimp/Calamari/  
Potatoes/Tomatoes/Olives/Capers/Fennel 29

**CHEFFREY'S BAKED CLAMS** Pesto Butter/Lemon/  
Herb Bread Crumbs 19

**\*TUNA NACHOS** Wonton Chips/Chili Mayo/  
Cilantro-Lime Crema/Pico de Gallo 24



## SALADS

**ROMAINE SALAD**

Caesar Dressing/Herb Croutons/Heirloom Cherry Tomatoes/Shaved Parmesan 17

**GF ROASTED BEET SALAD**

Balsamic Drizzle/Mixed Berries/Goat Cheese/Candied Walnuts 18

**SHRIMP SALAD**

Avocado/Baby Greens/Mango/Cucumber/Soy-Ginger Vinaigrette 21



## 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/  
Malt Vinegar/Remoulade 30

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

**PENNE** Shrimp/Heirloom Cherry Tomato/Garlic/Arugula 37

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

**GF PAN-ROASTED COD** Bouillabaise Broth/Green Romesco/Paella Risotto/Shrimp/  
Mussels/Wilted Spinach 46

**GRILLED SWORDFISH** Tomato-Olive Relish/Farro/Wilted Spinach 40

**BASIL-CRUSTED SALMON** 8-Hour Tomato/Fennel Confit/Cannolini Beans/  
Wilted Spinach 38

**SHRIMP "SCARPA"** Cherry Peppers/Artichoke/Sweet Sausage/Roasted Potato/Green  
Beans 38

**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 40 | GF SALMON 38**

**GF CHICKEN BREAST 36 | GF SHRIMP 38 | GF GRILLED PORK CHOP 38**

**GF \*CERTIFIED BLACK ANGUS NY STRIP STEAK 52**

## NOT IN THE MOOD, FOR SEAFOOD

**\*A LURE BURGER**  
Smoked Mozzarella/  
Bacon Onion Marmalade/  
House Cut Fries 25

**GF \*CERTIFIED BLACK ANGUS NY STRIP STEAK**  
Rosemary Demi-Glace/  
Yukon Gold Potatoes/  
Pearl Onions/Green Beans 52

**CHICKEN MILANESE**  
Lemon Dijon/Arugula/Parmesan  
Heirloom Cherry Tomatoes 36

**GRILLED PORK CHOP**  
Chimichurri/Smashed Potatoes/  
Vegetables of the Day 38

### SIDES 12

Hand Cut Fries | **GF** Green Beans

**GF** Roasted Potatoes | **GF** Simple Salad

**GF** Sweet Potato Purée | **GF** Vegetable of the Day  
Truffled Mac & Cheese 19

**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.