



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 Citron Ponzu 14

CHEFFREY'S BAKED CLAMS
Pesto Butter/Lemon/Herb Bread Crumbs 15



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 BEET SALAD
Blood Orange Vinaigrette/Candied Walnuts/
Goat Cheese 13

ASIAN INSPIRED SHRIMP SALAD
Ginger Soy Vinaigrette/Mixed Greens/Mango/
Wonton Crisps 18

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

*PAN SEARED YELLOWFIN TUNA Corn Sauté/Heirloom Cherry Tomatoes/
Basil 29



SIMPLY GRILLED

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

GF SWORDFISH 29

GF *TUNA 28

GF SALMON 27

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

GRILLED CHICKEN BREAST Roasted Tomato/Fresh Mozzarella/Pesto 24



SIDES

GF 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.