



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 21

PAN SEARED LUMP CRAB CAKE Roasted Corn Salad/
Smoked Tomato Remoulade 24

SWEET & SPICY CRISPY SHRIMP Sriracha Aioli/
Cherry Peppers 22

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

CHEFFREY'S BAKED CLAMS Pesto Butter/Lemon/
Herb Bread Crumbs 20

***TUNA NACHOS** Wonton Chips/Chili Mayo/
Cilantro-Lime Crema/Pico de Gallo 25

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 23



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 39

PENNE Shrimp/Heirloom Cherry Tomato/Garlic/Arugula 38

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

GF PAN-ROASTED COD Bouillabaise Broth/Green Romesco/Paella Risotto/Shrimp/
Mussels/Wilted Spinach 47

GRILLED SWORDFISH Tomato-Olive Relish/Farro/Wilted Spinach 41

BASIL-CRUSTED SALMON 8-Hour Tomato/Fennel Confit/Cannolini Beans/
Wilted Spinach 39

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 54

Simply grilled

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

GF SWORDFISH 41 | GF SALMON 39

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 27

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 • Prices reflect

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.