

HAPPY MOTHER'S DAY

12:30- 7:00 p.m.



SELECT ONE

CLASSIC MANHATTAN CLAM CHOWDER 10

A BOWL OF P.E.I. MUSSELS

Thai Red Curry/Coconut/Lime 15

PAN SEARED LUMP CRAB CAKE

Roasted Corn Salad/Smoked Tomato Remoulade 17
(+3 Supplemental)

GF CAST IRON GRILLED CALAMARI

Tomato/Gremolata 14

SWEET & SPICY SHRIMP

Chili Mayo/Wonton Crisps 16

SHRIMP & PORK MEATBALLS

Sweet Chili Mango Glaze 14

GF MIXED GREENS

Champagne Vinaigrette/Heirloom Cherry
Tomatoes/Cucumbers/Pickled Red Onion 12

CAESAR SALAD

Baby Romaine/Reggiano/Lemon/
Garlic Crouton 13

GF ROASTED BEET SALAD

Blood Orange Vinaigrette/Goat Cheese 13

GF CRAB AVOVADO COCKTAIL

Mango Passion Fruit Coulis 16 (+3 Supplemental)

SELECT ONE

FLOURLESS CHOCOLATE CAKE

Raspberry Coulis/Whipped Cream 8

KEY LIME PIE

Blackberry/Whipped Cream 8

CRANBERRY WALNUT BLONDIE

Caramel/Whipped Cream 8

MIXED BERRY SHORTAKE

Whipped Cream 8

SIDES

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

SEAFOOD BAR

GF "CLASSIC" SHRIMP COCKTAIL

Raw Bar Flavors 17

***YELLOWFIN TUNA POKÉ**

Ginger/Soy/Chilies/Avocado/Sesame Wonton Crisps 17

GF *LITTLE NECK CLAMS ON THE HALF SHELL

Raw Bar Flavors - Half Dozen 10...Dozen 18

GF *LOCAL OYSTER SELECTION ON THE HALF SHELL

Cucumber Verjus Mignonette - Half Dozen 18...Dozen 36

SELECT ONE

"FISH AND CHIPS" Beer Battered Cod/House Cut Fries/Lemon 24

PENNE Shrimp/Heirloom Cherry Tomatoes/Baby Arugula/Garlic & Oil 28

BUCATINI Little Neck Clams/Garlic/White Wine/Olive Oil/Chilies 27

MACADAMIA-COCONUT CRUSTED FLOUNDER Key Lime Beurre Blanc/
Green Beans/Sweet Potato Purée 30

GF PAN-ROASTED SCOTTISH SALMON Ratatouille/Black Olive Tapenade/
Lemon Oil 29

GF POTATO HORSERADISH CRUSTED COD Lemon Buerre Blanc/
Petite Green Lentils/Wilted Baby Spinach 29

GF GRILLED SWORDFISH Coconut Forbidden Rice/Mango Relish 32

GF PAN-SEARED YELLOWFIN TUNA Lemongrass Infused Rice/Sweet Soy Glaze/
Asparagus 34 (+4 Supplemental)

LOBSTER FETTUCCINE Lemon Garlic Cream/Mushrooms/Leeks 35
(+6 Supplemental)

***A LURE BURGER** Smoked Mozzarella/Bacon Onion Marmalade/
House Cut Fries 18

***NY STRIP STEAK** Chimichurri/House-Cut Fries/Vegetable of the Day/
Charred Lemon 36 (+7 Supplemental)

CHICKEN MILANESE Dijon Vinaigrette/Spring Mix/Heirloom Cherry Tomatoes/
Picked Red Onion 24

SIMPLY GRILLED

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

GF SWORDFISH 31 (+3 Supplemental)

GF *TUNA 33 (+2 Supplemental)

GF SALMON 28

GF *NY STRIP STEAK 35 (+6 Supplemental)

45.95 PER PERSON

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.