

HAPPY MOTHER'S DAY



SELECT ONE

NEW ISLAND FISH "CHOWDAH" 13

CLASSIC MANHATTAN CLAM CHOWDER 12

A BOWL OF P.E.I. MUSSELS

Thai Red Curry/Coconut/Lime 14

PAN SEARED LUMP CRAB CAKE

Roasted Corn Salad/Smoked Tomato Remoulade 17
(+2 Supplemental)

^{GF} **CAST IRON GRILLED CALAMARI**

Tomato/Gremolata 16

SWEET & SPICY SHRIMP

Chili Mayo/Wonton Crisps 16

SHRIMP & PORK MEATBALLS

Sweet Chili Mango Glaze 15

^{GF} **MIXED GREENS**

Champagne Vinaigrette/Heirloom Cherry
Tomatoes/Cucumbers/Pickled Red Onion 13

CLASSIC CAESAR SALAD

Baby Romaine/Reggiano/Lemon/
Garlic Crouton 14

^{GF} **BEET SALAD**

Blood Orange Vinaigrette/Goat Cheese 14

^{GF} **CRAB AVOCADO COCKTAIL**

Mango Passion Fruit Coulis 17
(+2 Supplemental)

SELECT ONE

^{GF} **FLOURLESS CHOCOLATE CAKE**

Raspberry Coulis/Whipped Cream 9

KEY LIME PIE

Blackberry/Whipped Cream 9

CRANBERRY WALNUT BLONDIE

Caramel/Whipped Cream 9

MIXED BERRY SHORTCAKE

Whipped Cream 9

SIDES

Hand Cut Fries 9 | ^{GF} Green Beans 9

^{GF} Roasted Potatoes 9 | ^{GF} Simple Salad 9

^{GF} Sweet Potato Purée 9 | ^{GF} Wilted Spinach 9

^{GF} Vegetable of the Day 9 | Truffled Mac & Cheese 12

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 26

PENNE Shrimp/Heirloom Cherry Tomatoes/Baby Arugula/Garlic & Oil 30

BUCATINI Little Neck Clams/Garlic/White Wine/Olive Oil/Chilies 29

MACADAMIA-COCONUT CRUSTED FLOUNDER Key Lime Beurre Blanc/
Green Beans/Sweet Potato Purée 32

^{GF} **PAN-ROASTED SCOTTISH SALMON** Ratatouille/Black Olive Tapenade/
Lemon Oil 31

^{GF} **POTATO HORSERADISH CRUSTED COD** Lemon Buerre Blanc/
Petite Green Lentils/Wilted Baby Spinach 31

^{GF} **GRILLED SWORDFISH** Coconut Forbidden Rice/Mango Relish 34

***PAN SEARED YELLOWFIN TUNA** Lemongrass Infused Rice/Sweet Soy Glaze/
Asparagus 35 (+2 Supplemental)

LOBSTER FETTUCCINE Lemon Garlic Cream/Mushrooms/Wild Leeks 37
(+5 Supplemental)

***A LURE BURGER** Smoked Mozzarella/Bacon Onion Marmalade/
House Cut Fries 19

^{GF} ***NY STRIP STEAK** Chimichurri/House-Cut Fries/Vegetable of the Day/
Chared Lemon 38 (+5 Supplemental)

CHICKEN MILANESE Dijon Vinaigrette/Spring Mix/Heirloom Cherry Tomatoes/
Pickled Red Onion 26

SEARED SEA SCALLOPS Citrus Vinaigrette/Tabbouleh Salad 34

SIMPLY GRILLED

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

^{GF} **SWORDFISH 34**

^{GF} ***TUNA 33 (+2 Supplemental)**

^{GF} **SALMON 31**

^{GF} ***NY STRIP STEAK 38 (+5 Supplemental)**

CHICKEN BREAST 26

49.95 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.