

A Case of the Mondays

(Happy Hour - Restaurant-Wide, All Night Long! Regular Menu and Sushi Menu Also Available)

Drink Specials

- House-Made Margarita - \$5
Lure's Famous Long Island Iced Tea - \$5
Martinis (Cosmo, Appletini, Peach, Blueberry, Raspberry) - \$5
Domestic Beer - \$2
House Red or White Wine - \$4
Dam Good Lemonade - \$5

Mix and Match

- Edamame - Choice of: Sea Salt, Honey Ginger Salt, or Hickory-Smoked Salt - \$4 - GF
Steak or Shrimp Stir Fry Bowl - Sticky Rice, Roasted Peppers & Onions, Ponzu Teriyaki Sauce - \$8
Oyster on the Half Shell - Served with Fresh Lemon, Cocktail Sauce, and Mignonette - \$2 ea. - GF
Oyster Shooter - Pepper Vodka, Fresh Oyster, Bloody Mary Cocktail, Fresh Lemon - \$3 ea. - GF
Shrimp Cocktail - Citrus Butter-Poached Colossal Shrimp, Cocktail, Horseradish, Lemon - \$1.5 ea. - GF
Tempura Shrimp - Fried Golden Brown Shrimp, Served with Ponzu Chili Glaze and Spicy Aioli - \$1.5 ea.
Fried Pork Potstickers - Spicy Mayo, Thai Chili - \$.50 ea.
Truffle Fries - Fresh-Cut Fries, Truffle Oil, Rosemary Sea Salt,
Served with Malt Aioli and Ketchup - \$3 - GF
Poke Nachos - Ahi Tuna, Wakame, Sesame, Thai Chili, Soy Reduction, Guacamole, Wonton Chips - \$10
Chilled Seared Tuna App - Blackened and Seared Rare Tuna, Soba Noodle Salad,
Hawaiian Pineapple Salsa, Micro Cilantro - \$9

Salads

(Add Shrimp \$1.50 ea., Chicken Breast \$6, Salmon \$9, Scallops \$8, Steak \$12)

- Arugula Salad - Heirloom Tomatoes, Shaved Fennel, Red Onion, Feta Cheese, Citrus Vinaigrette - \$5 - GF
Bistro Salad - Fresh Mesclun Greens, Cucumber, Tomato Salsa, Asiago, Balsamic Vinaigrette - \$4 - GF
Wakame Seaweed Salad - Marinated Seaweed with Sesame Seed and Soy - \$5

Sandwiches

(Add Truffle Fries \$3)

- Lure Burger - Our Special Grind, LGT, Bourbon Bacon Jam, Smoked Cheddar, on a Brioche Bun - \$9
Grilled Chicken Sandwich - Cajun-Dusted, Lettuce, Tomato, Chipotle Aioli, on a Brioche Bun - \$8

Entrees

- 8oz Flat Iron Steak - Char-Grilled, Served with Corn Salsa & Chimichurri, Starch & Vegetable - \$16 - GF
Half Rack Ribs - Chef's Dry Rub, Passion Fruit BBQ, with Citrus Cole Slaw & Fresh-Cut Fries - \$14 - GF
Crab Crusted Grouper - Lobster Sauce, Red Pepper Puree, Crunchy Spinach, Starch and Vegetable - \$19
Single Lobster Tail - 6 oz. Butter-Poached Lobster Tail, Drawn Butter, Starch and Vegetable - \$17 - GF
Chicken Linguini - Seared Chicken Breast, Linguini, Basil Pesto, Sundried Tomato, Artichoke - \$13

Sushi

- Maki Sushi Rolls - \$2 Off Regular Price of Any Maki Roll from Our Regular Sushi Menu
Chipotle Shrimp Futo Maki - Tempura Shrimp, Cucumber, Avocado, Serrano Chili, Chipotle Aioli - \$9
Willo-BLT Futo Maki - Bacon, Ahi Tuna, Crab, Cream Cheese, Sprouts, Red Pepper, with Thai Aioli - \$10
Vegan Frenzy - Arugula, Pineapple, Cucumber, Tofu, Crushed Cashews, Yuzu Thai Chili - \$8 - GF
The Cajun Sensation - Crab, Cucumber, Avocado, Cream Cheese,
Topped with Seared & Blackened Tuna, Spicy Sauces - \$12

Gourmet Tacos - \$4 each

- Grouper Taco - Lightly Breaded and Flash-Fried, Lettuce Tomato Salsa, with Cajun Remoulade, Tortilla
Steak Taco - Teriyaki-Marinaded, Roasted Peppers and Onions, with Cilantro Crème Fraîche, Tortilla
Tuna Poke Sushi Taco - Marinated Tuna, Guacamole, Unagi Sauce, Sushi Rice, Toasted Nori Shell - GF
Shrimp & Crab Sushi Taco - Crab Salad, Ebi Shrimp, Guacamole, & Sriracha,
Sushi Rice, in a Toasted Nori Shell - GF
Black Pepper Tuna Sushi Taco - Tuna, Avocado, Cucumber, Red Pepper, Scallions,
Sushi Rice & Korean BBQ, in a Toasted Nori Shell - GF