

## STARTERS

Crab Cake BLT Sliders ~ 2 Lump Crab Cakes, Crispy Bacon, L&T, Tabasco Mayo, Challah Buns - \$10

Point Judith Calamari ~ Flash Fried, Graham Cracker Crusted, Sweet Curry Coconut Aioli - \$10

Country-Fried Bacon - Smoked Bacon Dredged In Peppered Flour, Deep-fried And Served With Cream Gravy - \$7

Hudson Valley Foie Gras ~ Cinnamon Spiced French Toast, Caramelized Apple, Black Pepper Caramel - \$14

Wild Mushroom Pierogi's ~ Sautéed Spinach, Feta Cheese, Truffle Potato Pierogies, Tomato Cream - \$8

Chorizo Mussels ~ Atlantic Wild Blue Mussels, Spicy Pork Sausage, Roasted Peppers, Creole Cream Sauce - \$9

Lobster Nachos ~ Fresh Marinated Lobster Salad, Cilantro Lime Guacamole, Roasted Chipotle Mayo, Fried Wontons - \$10

Fried Chicken Potstickers ~ Chinese Cabbage, Lemon Grass, Spicy Noodle Salad, Siracha Mayo, Citrus Ponzu Sauce - \$8

## RAWBAR

Blue Point Oysters On ½ Shell ~ Ketel One "Dirty" Spiked Cocktail Sauce - \$2ea

Colossal Shrimp Cocktail ~ Served With Bloody Mary Cocktail Sauce - \$2ea

"Lure" Shooter ~ Blue Point Oyster, House Made Jalapeno Vodka, Bloody Mary Mix, Fresh Lemon Juice - \$3 ea

Chilled Snow Crab Legs ~ ½ pound With Drawn Butter - \$Mkt

## SOUP/SALAD

Maine Lobster Chowder ~ Rich And Creamy, Applewood Bacon, Sweet Corn, Roasted Vegetables, Tarragon Cream - \$7

Butternut Squash Bisque ~ Herb Cream Fraiche, Toasted Pumpkin Seeds - \$5

White Miso And Dumpling Soup ~ Edamame Dumplings, Scallions, Firm Tofu, Seaweed - \$5

Fresh Kale Caesar Salad ~ Baby Kale Greens, House Lemon Caesar Dressing, Croutons, Asiago Cheese - \$5

Bistro Salad ~ Farm Fresh Mesculun Greens, Cucumber, Tomato Salsa, Aged Balsamic Vinaigrette - \$4

Seared Ahi Tuna Salad ~ Baby Pea Tendrils, Goat Cheese, Honey Mustard Vinaigrette, Pepitas, Pretzel Croutons - \$10

## FROM SEA

(All Entrees Come With Seasonal Starch And Farm Fresh Vegetable Du Jour)

Crab Crusted Grouper ~ Lobster Tarragon Sauce, Roasted Red Pepper Puree, Crunchy Spinach - \$25

Skate Wing ~ Pan Roasted, Mild, Tender And Flaky, Lemon-Caper Brown Butter, 5 Hour Tomatoes - \$17

Bronzini ~ Pan Roasted, Mild White Fish, Lemon Rosemary Vinaigrette, Pea Tendrils - \$20

Seafood Paella ~ Scallops, Mussels & Shrimp, Chorizo Sausage, Saffron Rice, Roasted Vegetables - \$19

Bay Of Fundy Salmon ~ Pecan Crusted, Geauga County Maple Buerre Blanc - \$21

Maine Diver Scallops ~ Tender Pan Roasted Jumbo Scallops, Lobster Bouillabaisse Essence - \$18

## FROM LAND

(All Entrees Come With Seasonal Starch And Farm Fresh Vegetable Du Jour)

Braised Chicken Ravioli ~ Sundried Tomato Ravioli, Braised Chicken Bolognese Sauce, Shredded Asiago - \$17

Lure Burger ~ Ohio Beef, Salted Pretzel Bun, Fried Egg, L&T, Baconnaise, Truffle French Fries - \$14

Braised Rabbit Gnocchi ~ Rabbit Ragout, Sweet Pea & Potato Gnocchi, Roasted Mirepoix, Red Wine Demi - \$19

Filet Mignon Au Poive ~ 8oz Ohio Tenderloin, Black Pepper Crusted, Red Wine Butter Sauce - \$25

Pork Tenderloin ~ Local Raised, Marinated And Grilled, Sliced With Blackberry Merlot Reduction Sauce - \$17

\*We Are Proud To Use Ohio Raised Beef, Pork & Chicken, All Natural, No Hormones Or Antibiotics\*

Executive Chef/Owner Jaret Havanchak

# SUSHI MENU

Quail Egg Shooters – Fresh Quail Egg, Premium Junmai Ginjo Sake, Siracha Sauce, Scallion - \$2.5 ea

Maine Lobster Salad – Shredded Lobster Meat, Fresh Avocado, Citrus Ponzu, Daikon Sprouts - \$8

Kani Salad – Fresh Avocado Filled With Creamy Crab Salad, Soy Reduction Sauce On A Bed Of Wakame - \$6

Calamari Salad – Lotus Root, Sweet Rice Wine Marinade, Asian Chili's, Sesame Seeds - \$6

Edamame – Sea Salt Crusted Soy Bean Pods Served Warm - \$5

Wakame Seaweed Salad – Marinated Seaweed With Sesame Seed And Soy - \$5

## MAKI ROLLS - \$8

“The Baconator” Bacon, Crab, Avocado, Cream Cheese, Thai Sauce

California Roll – Crab, Fresh Avocado

Spicy Tuna Roll – Spicy Marinated Ahi Tuna

Ahi Tuna Roll – Yellowfin Tuna, Avocado

Lure Roll – Crab, Avocado, Cream Cheese

Spicy Shrimp Roll – Shrimp, Cucumber, Spicy Sauces

Toasted Eel Roll – Eel, Avocado, Unagi Sauce

Philly Roll – Salmon, Avocado, Cream Cheese

Crab Salad Roll – Creamy Crab With Sesame Seeds

Red Devil Roll – Red Snapper, Crab, Red Pepper, Chili Sauce

Maryland Roll – Fresh Marinated Lump Crab Meat Salad, Red Pepper

Spicy Salmon Roll – Fresh Salmon, Serrano Pepper, Siracha

Spicy Scallop Roll – Fresh Diver Scallop, Red Pepper, Scallion, Spicy Sauce

## NIGIRI / SASHIMI

(2 Piece Nigiri With Rice Or 3 Piece Sashimi)

Tuna (Maguro) - \$6

Bacon (Why Not) - \$3

Yellowtail (Hamachi) - \$6

Shrimp (Ebi) - \$4

Salmon (Sake) - \$5

Crab (Kani) - \$4

Snapper (Tai) - \$4

Scallop (Hotate) - \$4

Eel (Unagi) - \$6

White Tuna (Escolar) - \$5

Cajun Seared Tuna (Maguro) - \$5

Quail Egg - (Uzura) - \$2 ea

## SPECIALTY FUTO MAKI ROLLS

Potsticker Roll – Fried Potstickers, Crab Stick, Red Pepper, Scallion, Cucumber, Spicy Mayo, Unagi Sauce, Daikon - \$12

Chicken Bacon Ranch Roll – Smoked Bacon, Marinated Chicken, Avocado, Red Pepper, Scallion Siracha Ranch - \$13

Lobster Popper Roll – Fresh Marinated Lobster Meat, Cream Cheese, Jalapeno Pepper, Tempura Deep-fried, Spicy Mayo - \$14

Two – Timing Tuna Roll – Spicy Tuna, Avocado, Topped With White Tuna And Wakame Seaweed Salad, Siracha Mayo - \$14

Dynamite Roll – Crab, Salmon, Red Snapper, Tuna, Cucumber, Serrano, Topped With Crunchy Wasabi Peas, Lava Sauce - \$15

Surf And Turf Roll – Fresh Lump Crab Meat, Asparagus, Red Pepper, Avocado, Seared Filet Mignon, Spicy Dijon Aioli - \$16

Crustacean Roll – Fresh Maine Chilled Lobster Salad, Cucumber, Avocado, Topped With Poached Shrimp, Citrus Ponzu - \$15

P.E.T.A Roll – Asparagus, Cucumber, Avocado, Red Pepper, Scallion, Thai Chili Sauce - \$10

The Cajun Sensation – Crab, Cucumber, Avocado, Cream Cheese, Topped With Seared Blackened Tuna, Spicy Sauces - \$15

Black Widow Roll – Tempura Soft Shell Crab, Avocado, Red Pepper, Cucumber, Soy Reduction - \$15

Rainbow Roll – Large California Roll Topped With Tuna, Red Snapper, and Salmon - \$14

Dragon Roll – Tempura Shrimp, Cucumber, And Avocado Topped With Toasted Eel And Sticky Soy - \$15

Tsunami Roll – Tempura Shrimp, Crab Salad, Cream Cheese, Avocado, Cucumber Topped With Spicy Tuna - \$16

