



NOT SO BIG PLATES

NEW ISLAND FISH "CHOWDAH" 15

CLASSIC MANHATTAN CLAM CHOWDER 15

A BOWL OF P.E.I. MUSSELS
Thai Red Curry/Coconut/Lime 18

PAN SEARED LUMP CRAB CAKE
Roasted Corn Salad/Smoked Tomato Remoulade 19

BAJA STYLE FISH TACOS
Guacamole/Chili-Lime Slaw/Queso Fresco/
Chipotle Aioli 17

GF CAST IRON GRILLED CALAMARI
Tomato/Salsa Verde 18

SWEET & SPICY SHRIMP
Chili Mayo/Wonton Crisps 17

SHRIMP & PORK MEATBALLS
Thai Chili Mango Glaze 16

CHEFFREY'S BAKED CLAMS
Pesto Butter/Lemon/Herb Bread Crumbs 17

*TUNA "NACHOS"
Wonton Chips/Sriracha Mayo/
Avocado Crema/Pico 20

*TUNA PIZZA
Wasabi Mayo/Yuzu Soy Glaze/Scallions 22

CRISPY OYSTER BAO
Sriracha Mayo/Cilantro-Lime Hoisin/Kimchi Slaw 20



SALADS

GF MIXED GREENS
Champagne Vinaigrette/Heirloom Cherry
Tomatoes/Cucumbers/Pickled Red Onion 15

CLASSIC CAESAR SALAD
Baby Romaine/Reggiano/Lemon/
Garlic Crouton 15

GF ROASTED BEET SALAD
Feta/Arugula/Quinoa 16



STEAMED LOBSTER

GF 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.*

SEAFOOD BAR

GF "CLASSIC" SHRIMP COCKTAIL
Raw Bar Flavors 18

GF *LITTLE NECK CLAMS ON THE HALF SHELL
Raw Bar Flavors - Half Dozen 12...Dozen 22

GF *LOCAL OYSTER SELECTION ON THE HALF SHELL
Cucumber Verjus Mignonette - Half Dozen 21...Dozen 40

HOUSE FAVORITES

"FISH AND CHIPS" Beer Battered Cod/House Cut Fries/Lemon 28

PENNE Shrimp/Heirloom Cherry Tomatoes/Baby Arugula/Garlic & Oil 32

SEAFOOD BUCATINI Spicy Tomato/Shrimp/Calamari/Mussels/Clams 35

MACADAMIA-COCONUT CRUSTED FLOUNDER Key Lime Beurre Blanc/
Green Beans/Sweet Potato Purée 36

HONEY HARISSA SALMON Tomato-Olive Cous Cous/Lemon 35

GF POTATO HORSERADISH CRUSTED COD Lemon Buerre Blanc/
Petite Green Lentils/Wilted Baby Spinach 36

GF GRILLED SWORDFISH Coconut Forbidden Rice/Mango Relish 36

SHRIMP & GRITS Andouille Sausage/Crispy Onions 34

* GF PEPPER-CRUSTED TUNA Roasted Corn Saute/Avocado Lime Crema 37

GF PAN-ROASTED WHOLE FISH OF THE MOMENT Roasted Potatoes/
Charred Lemon/EVOO/Herb Oil MP



SIMPLY GRILLED

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

GF SWORDFISH 36

GF SALMON 35

GF CHICKEN BREAST 27

GF *CERTIFIED BLACK ANGUS NY STRIP STEAK 45

GF TUNA 37

GF SHRIMP 32

NOT IN THE MOOD, FOR SEAFOOD

*A LURE BURGER Smoked Mozzarella/
Bacon Onion Marmalade/House Cut Fries 20

GF *CERTIFIED BLACK ANGUS NY STRIP STEAK
Chimichurri/House-Cut Fries/
Vegetable of the Day/Chared Lemon 45

CHICKEN MILANESE Lemon Dijon/Arugula/Parmesan
Heirloom Cherry Tomatoes 28



SIDES

Hand Cut Fries 10 | GF Green Beans 10

GF Roasted Potatoes 10 | GF Simple Salad 10

GF Sweet Potato Purée 10 | GF Wilted Spinach 10

GF Vegetable of the Day 10 | Truffled Mac & Cheese 16

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.