

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 24...Dozen 42

GF *TUNA POKE

Sesame Soba Noodles/ Spicy Cucumber Slaw/Mango 22

GF *COLD SEAFOOD PLATTER

Shrimp Cocktail/Little Neck Clams/ Local Oysters/Tuna Poke/ Snow Crab Legs 70

TACO BAR

Chipotle Aioli/Avocado/Queso Fresco/Pico de Gallo

BLACKENED SWORD FISH 18

BAJA STYLE FISH 17

CHICKEN TINGA 17

BLACKENED SHRIMP 18

OYSTER BAO 22

Hoisin Glaze/Spicy Cucumber

CRISPY SHRIMP BAO 21

Hoisin Glaze/Spicy Cucumber



NOT IN THE MOOD, FOR SEAFOOD

*A LURE BURGER

Smoked Mozzarella/ Bacon Onion Marmalade/ House Cut Fries 24

GF*CERTIFIED BLACK ANGUS NY STRIP STEAK

Rosemary Demi/Mashed Potatoes/ Cipolini Onions/Green Beans 48

CHICKEN MILANESE

Lemon Dijon/Arugula/Parmesan Heirloom Cherry Tomatoes 34

SIDES 12

Hand Cut Fries I ^{GF} Green Beans

GF Roasted Potatoes I ^{GF} Simple Salad

GF Sweet Potato Purée I ^{GF} Mashed Potato

GF Vegetable of the Day I Truffled Mac & Cheese 18

NOT SO BIG PLATES

NEW ENGLAND STYLE CLAM CHOWDER Local Clams/Potatoes/Bacon/Cream 17

SEAFOOD GUMBO Shrimp/Fish/Andouille/Sausage/Tomato/Chilies/White Rice 17

A BOWL OF P.E.I. MUSSELS Thai Red Curry/Coconut/Lime 20

PAN SEARED LUMP CRAB CAKE Roasted Corn Salad/ Smoked Tomato Remoulade 23

GFMIXED GRILL

Lemon VinaigretteOctopus/Shrimp/Calamari/ Fingerling Potatoes/Tomatoes/Olives/ Capers/Fennel 28

CHEFFREY'S BAKED CLAMS Pesto Butter/Lemon/ Herb Bread Crumbs 18

*TUNA NACHOS Wonton Chips/Chili Mayo/ Cilantro-Lime Crema/Pico de Gallo 23

SALADS

GFMEDITERRANEAN SALAD

Romaine/Cherry Tomatoes/Cucumbers/Olives/Feta/Red Onion/Peppers/Herb Vinaigrette 16

FRIED BURRATA

Beets/Arugula/Saba/Strawberries 19

SHRIMP SALAD

Avocado/Baby Greens/Mango/Cucumber/Nuoc Cham Dressing 19



 $1^{1/4}$ – 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.

HOUSE FAVORITES

"FISH AND CHIPS" Beer Battered Cod/House Cut Fries/Lemon 30

MACADAMIA-COCONUT CRUSTED FLOUNDER Lemon Beurre Blanc/Green Beans/ Sweet Potato Purée 38

SEAFOOD BLACK SPAGHETTI Tomato/Cherry Peppers/Shrimp/Calamari/Clams 39

PAN-SEARED BLACK SEA BASS Bouillabaise Broth/Paella-Style Risotto/Wilted Spinach 39

BASIL-CRUSTED SWORDFISH Romesco/Balsamic Syrup/Mashed Potatoes/Green Beans 39

GFPAN-ROASTED SALMON Tomato-Caper Butter/Petite Lentils/Wilted Spinach 38

BLACKENED YELLOW FIN TUNA Sesame Soba Noodles/Ponzu Glaze/Red Tobiko 40

GFPAN-ROASTED COD Tomato-Olive Relish/Corn Asparagus Succotash 38

SHRIMP & GRITS Andouille Sausage/Crispy Onions 37

ORECCHIETTE Shrimp Bolognese/Tomato/Fennel/Light Cream 36

GFPAN-ROASTED WHOLE FISH OF THE MOMENT Roasted Potatoes/ Charred Lemon/EV00/Herb Oil MP

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

Sumply grilled

^{6F}SWORDFISH 39 | ^{6F}SALMON 38 | ^{6F}CHICKEN BREAST 34

GFTUNA 40 | GFSHRIMP 36

^{GF*}CERTIFIED BLACK ANGUS NY STRIP STEAK 48

A 20% Gratuity will be added to all Parties Six or More