

this menu prepared for you by:



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Lure

FISH HOUSE

Restaurant • Oyster Bar • Bar

Lunch Specials

Grilled Sea Bass Tacos or Baja Fish Tacos 7.95

Chowder and Salad 7.95 or Bread Bowl Chowder and Salad 8.95

STARTERS

- New England Clam Chowder 5.95
Cup.....3.95
- Veracruz Red Clam Chowder 5.95
Cup.....3.95
- Made to Order Fresh Guacamole 7.95
With fresh corn tortilla chips and salsa.
- Ahi Ceviche Martini 8.95
Served with fresh corn tortilla chips
- Lure Crab Cakes 10.95
With Cilantro Corn Salad
- Crisp Calamari 9.95
With Chipotle Aioli and Thai Chili Sauce.
- Steamed Prince Edward Island 9.95
Mussels
- ☞ Steamed Little Neck Clams 10.95
- Jumbo White Shrimp Cocktail 11.95
- Fried Jumbo Gulf Shrimp 12.95

OYSTER BAR

Served by the half dozen

- Lure Charbroiled Oysters 11.95
Served with Steamed Spinach
- Fanny Bay, B.C., Canada 10.95
- Blue Point, East Coast, U.S.A. 11.95

SALADS

- Lure's Citrus Crab Cake Salad 12.95
Spring mix, avocado, grapefruit, fresh herbs,
tossed with Citrus Champagne Vinaigrette.
- Seafood Louie 14.95
Traditional Louie with shrimp and
Dungeness Crab
- Classic Caesar 7.95
- Spring Chopped Salad 7.95
Finely chopped mixed greens, herbs and
seasonal vegetables, Citrus Champagne
Vinaigrette, topped with avocado.

Add to any salad

- Grilled Cilantro Lime Chicken.....3
- Crisp Calamari.....3
- Albacore Tuna Salad.....3
- Grilled Jumbo White Shrimp.....4
- All Natural Scottish Salmon.....5
- Seared Ahi.....5

CHARBROILER

Served with cup of chowder and one side

- Wild Pacific Rock Fish 9.95
A local favorite, also known as Red Snapper
- Wild Yellowtail 9.95
- Wild Pacific White Sea Bass 13.95
- Wild Mahi-Mahi 13.95
- Wild Local Halibut 14.95
- Wild Pacific Broadbill Swordfish 15.95
- U.S. Farm Raised Tilapia 10.95
- Canadian Ling Cod 11.95
- Scottish All Natural Salmon 15.95
- Icelandic Arctic Char 16.95
- Jumbo Wild Gulf Shrimp 14.95
- Scallop Brochette 15.95

SANDWICHES

All sandwiches served with one side.

- Charbroiled Salmon Burger 9.95
- Grilled Swordfish Sandwich 10.95
- Albacore Avocado Stack 8.95
Albacore tuna salad sandwich with avocado,
sprouts, and jack cheese.
- Jalapeño Albacore Melt 9.95
- Seared Ahi Sandwich 11.95
- Grilled Chicken Sandwich 9.95

CHEF'S CHOICE

- Lure Cioppino 16.95
Fire roasted tomato broth with fresh fish, little
neck clams, mussels, gulf shrimp and scallops.
- Pacific Sand Dabs 13.95
Lightly dusted, with lemon sauce and capers.
Served with Lure parmesan potato cake and
sautéed vegetables.
- Idaho Trout Almondine 12.95
Broiled with light butter and toasted almonds.
Served with Lure parmesan potato cake and
sautéed vegetables.
- 1 1/2 lb. Live Maine Lobster 24.95
- South American Lobster Tail 28.95

Add a half salad to any entrée 3.95
or add a soup to any entrée 2.95.

PASTA

- Linguini & Clam Sauce 12.95
Garlic and wine sauce, topped with steamed
Little Neck Clams.

Spicy Tequila Lime Shrimp Pasta 14.95

Lobster Ravioli 17.95

Linguini With Mussels 12.95

Sautéed in a roasted tomato herb sauce.

FRYER

Fish & Chips 9.95

Alaskan Cod filet in our house special beer
batter. With fries and pineapple coleslaw

Fish & Shrimp Combo 13.95

With fries and slaw

SWEETS

Sorbetini 5.95

Mango, lemon and raspberry sorbet
with house made raspberry
Chambord sauce.

☞ Blueberry Cobbler a la Mode 6.95

Fresh Camarillo blueberries topped with
oatmeal crumble a la mode.

Theresa's Cheesecake 6.95

Made fresh in house daily. With fresh
raspberry Chambord sauce.

Flourless Chocolate Cake 6.95

Hand made caramel drizzle, vanilla ice
cream, and cocoa nibs.

Mixed Berry Shortcake 5.95

Delicious Shortcake filled with sweet berries
topped with house-made whipped cream.

SIDES

- Pineapple Coleslaw
- Cilantro Corn Salad
- Grilled Vegetables
- Gluten Free Quinoa Salad
- Sweet Potato Fries
- Lure Parmesan Potato Cake
- Side Chopped Salad
- Grilled Asparagus (additional 1.95)
- Black Beans
- Creamed Corn
- Steamed Spinach
- Fries
- Rice Pilaf

Upgrade a side to a house salad,
Caesar, or soup 1.95

If you are looking for a healthy and delicious dish...eat more fish!