

# LINE & LURE

SEAFOOD KITCHEN & TAP

PACIFIC NORTHWEST FRESH

LIVE MUSIC

## APPETIZERS

### CRISPY CALAMARI & LEMON

Peppadew peppers, harissa dipping sauce 15

### PRAWN COCKTAIL

Chipotle-lemon cocktail sauce, celery 14

### OYSTERS ON THE HALF SHELL... FRESHLY SHUCKED!

Sherry vinegar, black peppercorn mignonette 18/six | 36/thirteen

### BBQ SHRIMP & GRIDDLED CORN CAKES

Grilled prawns, seared polenta cakes, spicy BBQ sauce 14

### DUNGENESS CRAB CLAWS

Your choice of preparation. Chilled on ice or steamed 25

### COCONUT SHRIMP

Toasted coconut, sweet Thai chili sauce, lemon aioli 13

### SPINACH, ARTICHOKE, & CRAB DIP

Jumbo lump crab, house-fried tortilla chips 14

### SEARED AHI TUNA

Cajun spices, wasabi cream, sriracha aioli, ginger-cucumber salad 14

### STEAMED CLAMS & MUSSELS

Fresh herbs, white wine, butter, Parmesan crostini 16

### PEEL & EAT SHRIMP BUCKET

Straight from the Boil, chipotle cocktail sauce, drawn butter  
Full pound 20  
Half pound 12

## SOUPS & SALADS

### PACIFIC NORTHWEST CLAM CHOWDER

Our award winning clam chowder topped with, brown-buttered oyster crackers 7/9

### SEAFOOD WEDGE

Poached lobster, jumbo lump crab meat, Oregon Bay shrimp, baby iceberg lettuce, tomatoes, corn, bacon, queso fresco, avocado-red wine dressing 18

### LINE & LURE CAESAR SALAD

Vella Dry Jack & honey dressing, garlic croutons, Parmesan crostini 10

### JUMBO LUMP CRAB CAKE ON SESAME SLAW

Fresh ginger, cilantro, mandarin tangerines, green cabbage, carrots, fried rice noodles, lemon aioli 16

### STARTER WEDGE

Bleu cheese crumbles, cherry tomatoes, bacon, roasted corn, red onion, bleu cheese dressing 6

### STARTER CAESAR

Oregon Bay shrimp, garlic croutons, Vella Dry Jack & honey dressing 8

#### ADD-ONS TO ANY OF OUR SALADS

- Blackened salmon 10
- Poached prawns 10
- Grilled chicken breast 8

## WEEKDAY LUNCH SPECIALS

11AM-3PM MONDAY-FRIDAY (NOT VALID WITH OTHER DISCOUNTS)

### SHRIMP BASKET

French fries, house-made coleslaw, chipotle-lemon cocktail sauce 12

### CRAB & SHRIMP MELT

Focaccia bread, Spanish onions, artichoke hearts, herb aioli, jack & cheddar cheese 14

### BAY SHRIMP CAESAR SALAD & CUP OF SOUP

Oregon Bay shrimp, Vella Dry Jack & honey dressing, garlic croutons, your choice of soup 13

### STARTER WEDGE & CUP OF SOUP

Bleu cheese crumbles, cherry tomatoes, bacon, roasted corn, red onion, bleu cheese dressing, your choice of clam chowder or soup of the day 12

### FISH OF THE DAY

Northwest fresh, wild rice pilaf, seasonal vegetables 14

## SANDWICHES

### CRAB & SHRIMP MELT

Focaccia bread, Spanish onions, artichoke hearts, herb aioli, jack & cheddar cheese 16

### TUNA MELT

Green apple, celery, toasted pecans, Tillamook cheddar, green olive bread 13

### GRILLED SALMON

Lemon aioli, house-made milk bun, butter lettuce, tomato, red onion 15

### BLACKENED AHI

Cast iron seared, wasabi aioli, butter lettuce, house-made milk bun, pickled red onion, tomato 15

## SWEETS

### CHOCOLATE ESPRESSO CAKE

Chocolate ganache, chocolate-coffee butter cream 10

### FLORIDA KEY LIME TART

Graham cracker crust, brulee meringue, lime zest 8

### LEMON SOUFFLÉ CAKE

Soft cake on top & lemon curd on the bottom. It's magic! 8

### SALTED BUTTERSCOTCH PUDDING

Toffee brittle, smoked sea salt 8

### HOUSE-MADE ICE CREAM SANDWICH

Ask your server for Chef Melissa's latest creation 10

## THE BOIL

Boils served with corn on the cob, roasted potatoes, andouille sausage, cheddar cheese biscuit & honey-cayenne and clarified butter

**LOBSTER BOIL market**  
**SHRIMP & CLAM 32**  
**DUNGENESS CRAB CLAWS 42**  
**GARLIC BUTTER-TOSSED CRAB BOIL 39**

Add on to any boil:  
6 Jumbo Prawns 10  
½ pound Manila clams 14  
Half a Dungeness crab 20  
Maine Lobster market

## FISH & SEAFOOD

### CEDAR PLANK-ROASTED SEA SCALLOPS

Wrapped in Applewood smoked bacon, Parmesan cheese, roasted fingerling potatoes, beurre blanc 31

### NORTHWEST CIOPPINO

Manila Clams, prawns, scallops, mussels, pappardelle pasta, saffron tomato broth, topped with a dungeness crab leg 28

### FISH & CHIPS

Great Lure Kolsch beer batter, house-made tartar sauce, fresh coleslaw  
Choice of; French fries, sweet potato tots, home made ranch potato chips  
Rockfish 16  
Pacific Cod 20  
Halibut 26

### CAPTAIN'S PLATE

Great Lure Kolsch beer batter, rockfish, pacific cod, breaded clams strips, panko prawns, house-made tartar sauce, chipotle-lemon cocktail sauce, fresh coleslaw 25

### PISTACHIO & BACON CRUSTED NORTHWEST SALMON

Jasmine rice, seasonal vegetables, lemon-herb cream sauce, fried leeks 29

### LINGUINE & CLAMS

Manila clams, linguine, fresh herbs, white wine, butter 22

### PRAWN & SCALLOP BUCATINI

Gorgonzola-dijon cream sauce, heirloom cherry tomatoes, basil, Parmesan cheese 22

### PAN-FRIED OYSTERS

Rosemary-parmesan garlic French fries, zucchini-fennel salad, roasted red pepper aioli 22

### CRAB-CRUSTED PACIFIC COD

Jumbo lump crab, herb-roasted fingerling potatoes, hollandaise, tomato arugula salad 27

### STEELHEAD WELLINGTON

Columbia River Steelhead, creamed spinach, puff pastry, cilantro rice 29

## LANDLOCKED

### PETITE FILET

7oz center cut tenderloin, Yukon gold mashed potatoes, seasonal vegetables, porter demi glace 43

### PEPPER CRUSTED FLAT IRON STEAK

Yukon gold mashed potatoes, crispy onion straws, demi glace 28

### LINE & LURE BURGER

All beef, signature grind, Tillamook Cheddar cheese, smoked tomatoes, pickled red onions, house-made milk bun 15

### HALF RACK OF RIBS & GRILLED PRAWNS

House smoked St. Louis style ribs, honey-chipotle bbq sauce, French fries, fresh coleslaw 31

### CHICKEN MARSALA

Chicken breast, cremini mushrooms, crushed fingerling potatoes, Marsala wine sauce, seasonal vegetables 21

#### ADD-ONS TO LANDLOCKED ENTREES

- Maine lobster tail, drawn butter 18
- Grilled prawns, herb garlic butter 10

## BAJA STYLE SEAFOOD TACOS

Two flour tortilla tacos, house made coleslaw, pico de gallo, salsa verde, queso fresco. Served with house-fried tortilla chips and salsa roja

### BEER BATTERED PRAWNS 16

### BRONZED SHRIMP 16

### GRILLED ROCKFISH 14

### BEER BATTERED PACIFIC COD 16



## WEEKEND SEAFOOD BRUNCH BUFFET

A BRUNCH YOU MUST SEA TO BELIEVE | 10:30AM-3PM | 38 PER PERSON

**HAPPY HOUR** 3PM-6PM & 10PM-CLOSE | BAR AREA ONLY (NOT VALID WITH OTHER DISCOUNTS)

**OYSTER SHOOTER**  
Fresh oyster shooter, chipotle-lemon  
cocktail sauce **2.50**

**THE BURGER**  
1/3 pound all beef burger, lettuce,  
tomato, special sauce **8**

**FISH TACOS**  
Grilled Rockfish, flour tortillas,  
house-made coleslaw, pico de gallo **8**

**BAY SHRIMP CAESAR**  
Romaine lettuce, Oregon Bay shrimp,  
garlic croutons, Vella Dry Jack &  
honey dressing **6**

**SPINACH ARTICHOKE DIP**  
House-fried tortilla chips **9**

**STARTER WEDGE**  
Bleu cheese crumbles,  
cherry tomatoes, bacon, roasted corn,  
red onion, bleu cheese dressing **5**

**PNW CLAM CHOWDER**  
Bacon, celery, Yukon gold potatoes,  
thyme-scented cream broth,  
brown-buttered oyster crackers **7**

**GARLIC-ROSEMARY FRENCH FRIES**  
Red pepper aioli **5**

**COCKTAILS**

**PEAR BLOSSOM MARTINI**  
Wild Roots pear vodka, elderflower liqueur, lemon juice **12**

**NECTARINE MARTINI**  
Wild Roots peach vodka, mango, orange juice, splash of grenadine **12**

**BLACK CHERRY MULE**  
Seagram's vodka, black cherry bitters, lime, fresh mint **11**

**LINE & LURE**  
Malibu & Captain Morgan, pineapple, lime, agave nectar, grenadine, soda **10**

**HOOK, LINE & SINKER**  
El Jimador tequila, elderflower liqueur, grapefruit juice **11**

**HAND-CRAFTED MARGARITA**  
Jose Cuervo tequila, Grand Marnier, agave nectar, fresh citrus **12**

**RASPBERRY MOJITO**  
Bacardi rum, muddled citrus, raspberry, mint, sugar, topped with soda **10**

**HOUSEMADE SANGRIA**  
Your choice of red or white wine with fresh citrus, spices. Pressed to order **12**

**CUCUMBER GIN PRESS**  
Hendrick's gin, bruised cucumber, lime and rinsed with Chartreuse **14**

**BLUEBERRY KAMIKAZE**  
Stoli Blueberry vodka, triple sec, lime, blueberry puree, sweet & sour **12**

**FLIGHTS**

**DRAFT BEER FLIGHT**  
Choice of any four 5 oz pours from our 16 draft selections  
(ask your server for a complete tap list with all of our offerings) **12**

**MARYS**

**HOUSE-MADE BLOODY MARY**  
Our house-made bloody mary mix with New Amsterdam vodka, fresh lime,  
olive, pepperoncini, cocktail onion, & spicy pickled green bean **10**

**BAKON MARY**  
Our 'house-made mary' with Bakon vodka and strips of bacon **12**

**BLOODY MARIA**  
José Cuervo tequila, bloody mary mix, fresh lemon, fresh lime, fresh orange **12**

**ADMIRAL MARY**  
Tito's vodka, dungeness crab leg, prawn, bacon, pepperoncini, olive, onion,  
spicy pickled bean, fresh lime **14**

**SPARKLING COCKTAILS**

**MIMOSA**  
Sparkling wine, orange juice **5**

**TROPICAL MIMOSA**  
Sparkling wine, Malibu rum, pineapple juice **6**

**FRENCH 75**  
Sparkling wine, splash gin, sugar cube, lemon twist **6**

**LAVENDER MIMOSA**  
Sparkling wine, house-made lavender simple syrup **6**

**TEQUILA SUNRISE MIMOSA**  
Sparkling wine, splash tequila, orange juice, grenadine **6**

**ROYALE**  
Sparkling wine, Chambord **6**

**WINE**

**SPARKLING**

<b>CAVIT, LUNETTA PROSECCO</b> Italy	10/-
<b>STE MICHELLE, BRUT</b> Columbia Valley, WA	-/48
<b>MOET &amp; CHANDON IMPERIAL BRUT</b> France	-/125
<b>DOM PERIGNON, CHAMPAGNE</b> France	-/350

**WHITE**

<b>VINO, MOSCATO</b> Columbia Valley, WA	8/32
<b>BARNARD GRIFFIN, REISLING</b> Columbia Valley, WA	8/32
<b>MARYHILL, PINOT GRIS</b> Columbia Valley, WA	8/32
<b>ACROBAT, PINOT GRIS</b> Willamette Valley, OR	9/36
<b>PANTHER CREEK, PINOT GRIS</b> Yamhill Valley, OR	11/42
<b>MARYHILL RESERVE, ALBARINO</b> Columbia Valley, WA	10/40
<b>13 CELSIUS, SAUVIGNON BLANC</b> Marlborough, NZ	8/32
<b>MARYHILL RESERVE, VIOGNER</b> Columbia Valley, WA	10/40
<b>MARYHILL, CHARDONNAY</b> Columbia Valley, WA	9/36
<b>NAPA CELLARS, CHARDONNAY</b> California	11/44
<b>SONOMA CUTRER, CHARDONNAY</b> Sonoma Valley, CA	-/70
<b>JORDAN, CHARDONNAY</b> Russian River Estates, CA	-/100
<b>WILLIAM HILL, CHARDONNAY</b> Napa Valley, CA	-/95
<b>CAKEBREAD, CHARDONNAY</b> Napa Valley, CA	-/135

**ROSÉ**

<b>BARNARD GRIFFIN, ROSE OF SANGIOVESE</b> Columbia Valley, WA	9/36
<b>FLUER DE MER COTES DE PROVENCE ROSE</b> Provence, France	13/52

**RED**

<b>ILANI BY MARYHILL, RED BLEND</b> Columbia Valley, WA	9/36
<b>EOLA HILLS, PINOT NOIR</b> Willamete Valley, OR	12/48
<b>ERATH, RESPLENDENT PINOT NOIR</b> Dundee, OR	13/49
<b>CHATEAU STE MICHELLE, SYRAH</b> Columbia Valley, WA	8/32
<b>RED DIAMOND, MERLOT</b> Washington State	10/40
<b>NORTHSTAR, MERLOT</b> Columbia Valley, WA	-/80
<b>MARYHILL, ZINFANDEL</b> Columbia Valley, WA	14/56
<b>CANOE RIDGE, CABERNET SAUVIGNON</b> Walla Walla, WA	12/48
<b>CONCANNON, CABERNET SAUVIGNON</b> Central Coast, CA	12/48
<b>LEONETTI CELLARS, CABERNET SAUVIGNON</b> Walla Walla, WA	350



**BOTTLES & CANS**

<b>BUD LIGHT</b> Lager	5
<b>MILLER LITE</b> Lager	5
<b>MICHELOB ULTRA</b> Low Carb Lager	5
<b>RAINIER</b> Lager	5

<b>CORONA</b> Pale Lager	6
<b>HEINEKEN</b> Lager	6
<b>BUCKLER</b> (Non-Alcoholic)	6

JOIN US FOR LIVE MUSIC  
EVERY FRIDAY & SATURDAY NIGHT 6PM-10PM

ASK ABOUT OUR PRIVATE DINING ROOM  
FOR YOUR NEXT SPECIAL EVENT