

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 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 **8**

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

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

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

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

SPICY CUCUMBER MARGARITA
El Jimador tequila, triple sec, cucumber, grilled jalapeno puree, lime juice **12**

BLACK CHERRY MULE
New Amsterdam vodka, ginger beer, black cherry, fresh lime, fresh mint **11**

LINE & LURE
Malibu rum, pineapple juice, lime, agave nectar, grenadine, lemon-lime soda **9**

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

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

CHERRY LIMEADE
Absolut vodka, lime, pineapple, black cherry, cherry bitters, soda **11**

LIMONCELLO LEMON DROP MARTINI
Absolut Citron vodka, Limoncello liqueur, orange juice, sugar rim **14**

THE PORTLAND ROSE
Wild Roots Apple & Cinnamon vodka, lemon, pomegranate, ginger ale **11**

FLIGHTS

DRAFT BEER FLIGHT
Your choice of any four 5 oz pours of our 16 draft selections
(ask your server for a complete list of our draft selections) **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**

BACON MARY
Our 'house-made mary' with bacon 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, 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, lavender water **6**

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

ROYALE
Sparkling wine, Chambord **6**

WINE

SPARKLING

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

WHITE

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

ROSÉ

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

RED

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



BEERS & CANS

BUD LIGHT Lager	5
MILLER LITE Lager	5
MICHELOB ULTRA Low Carb Lager	5
RAINIER Lager	5

CORONA Pale Lager	6
HEINEKEN Lager	6
BUCKLER (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