

LINE & LURE

SEAFOOD KITCHEN & TAP • PACIFIC NORTHWEST FRESH • LIVE MUSIC

APPETIZERS

-  **CRISPY CALAMARI & LEMON**
Peppadew peppers, roasted red pepper dipping sauce 18
- JUMBO LUMP CRAB CAKES**
Roasted corn elote slaw, togarashi aioli, cilantro, lemon vinaigrette 22
-  **SEARED AHI TUNA**
Sushi-grade Yellowfin tuna, cajun spices, sriracha aioli, mixed greens. 16
- COCONUT SHRIMP**
Toasted coconut, sweet Thai chili sauce, lemon aioli 14
- SPINACH, ARTICHOKE, & CRAB DIP**
Jumbo lump crab, house-fried tortilla chips 14
- STEAMED CLAMS & MUSSELS**
Fresh herbs, white wine, butter, Parmesan crostini 16
- OYSTERS ON THE HALF SHELL... FRESHLY SHUCKED!**
Fresh local oysters, sherry vinegar, seasonal mignonette 18/six | 36/thirteen
- LINE & LURE OYSTER SHOOTERS**
Fresh oyster shooter, chipotle-lemon cocktail sauce 3/each
- PEEL & EAT SHRIMP BUCKET**
Straight from the Boil, Old Bay seasoning, lemon, chipotle cocktail sauce
Full pound 24
Half pound 13

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 24
- LINE & LURE CAESAR SALAD**
Vella Dry Jack & honey dressing, garlic croutons, Parmesan cheese 10
- STARTER WEDGE**
Bleu cheese crumbles, cherry tomatoes, bacon, roasted corn, red onion, fresh chives, 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 17
 - Grilled 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 14
- AHI TUNA POKE BOWL**
Sushi-grade Ahi tuna poke, crab salad, mixed greens, cucumber, seaweed salad, avocado, Sriracha aioli, black garlic molasses, yuzu vinaigrette, sesame seeds, sushi rice 18
- BAY SHRIMP CAESAR SALAD & CLAM CHOWDER**
Oregon Bay shrimp, Vella Dry Jack & honey dressing, garlic croutons, paired with a cup of our Pacific Northwest clam chowder 13
- STARTER WEDGE & CLAM CHOWDER**
Bleu cheese crumbles, cherry tomatoes, bacon, roasted corn, red onion, bleu cheese dressing, with a cup of our Pacific Northwest clam chowder 12
- FISH OF THE DAY**
Northwest fresh, wild rice pilaf, seasonal vegetables 17

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
- PANKO-CRUSTED COD SANDWICH**
Panko-crust cod, lemon aioli, mixed greens, smoked tomato, red onion on our house-made milk bun 18

Choice of: french fries, sweet potato fries or ranch kettle chips.

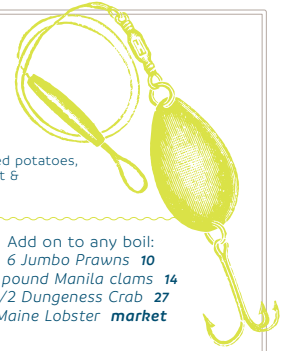
 House Favorites

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 BOIL 32**
- GARLIC BUTTER-TOSSED CRAB BOIL market**
- BOIL FOR TWO market**

Add on to any boil:
6 Jumbo Prawns 10
½ pound Manila clams 14
1/2 Dungeness Crab 27
Maine Lobster market



FISH & SEAFOOD

-  **FISH & CHIPS**
Hand-dipped and fried to order, fresh coleslaw, house-made tartar sauce
Choice of: French fries, sweet potato fries, house-made ranch potato chips
•Beer-battered Pacific Cod 22 •Beer-battered Albacore 26
•Panko-crust Halibut 32
-  **CAPTAIN'S PLATE**
Great Lure Kolsch beer batter, pacific cod, breaded clam strips, panko prawns, house-made tartar sauce, chipotle-lemon cocktail sauce, french fries and fresh coleslaw 28
-  **GRILLED KING SALMON**
Garlic Yukon mashed, seasonal vegetables, herb butter, micro greens 36
- LINGUINE & CLAMS**
Manila clams, linguine, fresh herbs, white wine, butter, garlic toast 24
- PRAWN & SCALLOP BUCATINI**
Gorgonzola-dijon cream sauce, heirloom cherry tomatoes, basil, Parmesan cheese 26
- PRAWN & SCALLOP SCAMPI BUCATINI**
Heirloom cherry tomatoes, white wine-butter sauce, capers, parsley, garlic toast 26
- PAN-FRIED OYSTERS**
Parmesan garlic French fries, house-made coleslaw, tartar sauce 22
-  **CRAB-CRUSTED PACIFIC COD**
Jumbo lump crab crust, herb-roasted fingerling potatoes, hollandaise sauce, tomato-arugula garnish 28
- STEELHEAD WELLINGTON**
Columbia River steelhead, creamed spinach, puff pastry, cilantro rice 32
- CRAB & SHRIMP STUFFED SOLE**
Fresh Dover Sole, bay shrimp, rock crab, brie cheese, Jasmine rice, seasonal vegetables, beurre blanc 30

LANDLOCKED

- PETITE FILET**
7 oz center cut, Yukon gold mashed, seasonal vegetables, demi glace 46
- SAUTEED TENDERLOIN TIPS**
Filet mignon tenderloin tips, cremini mushrooms, Yukon Gold mashed potatoes, seasonal vegetables, crispy onion straws, demi glace 29
- LINE & LURE BURGER**
All beef, signature grind, Tillamook Cheddar, smoked tomatoes, pickled red onions, special sauce, house-made milk bun 15
- CHICKEN PICCATA**
Chicken breast, lemon - caper butter sauce, crushed fingerling potatoes, seasonal vegetables 24
-  **BACON WRAPPED SMOKED MEATLOAF**
Yukon gold mashed potatoes, glazed baby carrots, demi glace 22

- ADD-ONS TO LANDLOCKED ENTREES**
- Maine lobster tail, drawn butter market
 - Grilled prawns, herb garlic butter 10

BAJA STYLE TACOS

- BEER BATTERED PACIFIC COD 17
- BRONZED SHRIMP 17
- BRONZED CHICKEN 17

Two flour tortilla tacos, house-made chipotle slaw, pico de gallo, corn elote, queso fresco. Served with cilantro rice & salsa roja



SWEETS

- | | | | | |
|---|---|--|--|---|
| <p>CHOCOLATE ESPRESSO CAKE
Chocolate ganache, chocolate-coffee butter cream, vanilla creme anglaise
10</p> | <p>LEMON SOUFFLÉ CAKE
Soft cake on top & lemon curd on the bottom. It's magic!
8</p> | <p>CHEF MELISSA'S APPLE CRISP
Browned butter oat strusel, vanilla bean ice cream, spiced rum butterscotch sauce
8</p> | <p>FLORIDA KEY LIME TART
Graham cracker crust, bruléé meringue, lime zest, house-made blueberry puree
8</p> | <p>SEASONAL CREME BRULEE
House-made custard and caramelized sugar
10</p> |
|---|---|--|--|---|

SUNDAY SEAFOOD BRUNCH BUFFET

JOIN US WEDNESDAY & THURSDAY FOR OUR SURF & TURF SPECIAL!

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

HAPPY HOUR Tuesday - Friday 3PM-6PM | BAR & PATIO AREAS ONLY (NOT VALID WITH OTHER DISCOUNTS, DRINK PURCHASE REQUIRED PER GUEST)

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

L&L BURGER
1/3 pound all beef burger, lettuce, American cheese, tomato, special sauce **10**

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

FISH TACOS
Bronzed Pacific Cod, flour tortillas, house-made coleslaw, pico de gallo **8**

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

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

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

GARLIC-ROSEMARY FRENCH FRIES
Garlic butter, parmesan, fresh parsley, chipotle ranch dressing **5**

SPECIALTY COCKTAILS

FREELAND OLD FASHIONED
Freeland bourbon from a women owned and operated distillery in Portland, cardamom bitters, orange and a cherry **17**

HAND-CRAFTED MARGARITA
Jose Cuervo tequila, Grand Marnier, agave nectar, fresh citrus **14**

SPICY BLACKBERRY MARGARITA
Our house infused Jalapeno Corazon, muddled blackberries, sour, agave **16**

CINNAMON ORANGE MARGARITA
Our house infused cinnamon and orange Hornitos black barrel, cointreau, muddled orange, agave, house made sour **17**

LINE & LURE
Malibu & Captain Morgan, pineapple, lime, agave nectar, grenadine, soda **13**

BLACK CHERRY MULE
Titos vodka, black cherry bitters, lime, fresh mint **14**

CUCUMBER PRESS
Charbay green-tea vodka, cucumber & basil infused Blue Whale gin, lemon & lime juice, soda water **15**

POMEGRANATE MOJITO
Bacardi rum, muddled lime, pomegranate, mint, sugar, topped with soda **12**

PINEAPPLE MANGO MARTINI
In house pineapple infused Absolut vodka with a hint of mango **14**

BLUEBERRY KAMIKAZE
Stoli Blueberry vodka, triple sec, lime, blueberry puree, sweet & sour **14**

PEAR BLOSSOM MARTINI
Wild Roots pear vodka, elderflower liqueur, freshly squeezed lemon **14**

ESPRESSO MARTINI
Stoli vanilla vodka, espresso, creme de cacao, and a splash of cream **17**

BARTENDERS SANGRIA
Ask your server for information on our White or Red Sangria! **10**

FLIGHTS

DRAFT BEER FLIGHT Choice of any four 5 oz pours from our 16 draft beer selections. **12**

WHISKEY/BOURBON FLIGHT Choose four: Angels Envy, Cadee, Jameson Black Barrel, Freeland, Four roses, Pendleton 1910 rye, Stein, Trails end 10year, Basil Hayden **22**

TEQUILA FLIGHT Choose four: Call Rosa Anejo, Callrosa Blanco Rose, Cazadores reposado, Dobel Diamante, Don Julio Reposado, La Gritona Reposado, Teremana **21**

MARYS

HOUSE-MADE BLOODY MARY
House infused pepper/celery Absolut vodka, fresh lime, olive, pepperoncini, & spicy pickled green bean **11**

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

ADMIRAL MARY
House infused pepper/celery Absolut vodka, house-made Bloody Mary mix, Dungeness crab leg, prawn, bacon, pepperoncini, olive, spicy pickled bean, fresh lime **14**

SPARKLING COCKTAILS

MIMOSA
Sparkling wine, orange juice **6**

TROPICAL MIMOSA
Sparkling wine, Malibu rum, pineapple juice **7**

FRENCH 75
Sparkling wine, splash gin, sugar cube, lemon twist **7**

LAVENDER MIMOSA
Sparkling wine, house-made lavender simple syrup **7**

TEQUILA SUNRISE MIMOSA
Sparkling wine, splash tequila, orange juice, grenadine **7**

ROYALE
Sparkling wine, Chambord **7**

PINEAPPLE MIMOSA
Sparkling wine, Absolut infused pineapple vodka, orange juice and a hint of mango **7**

WINE

ROSÉ

ADELSHEIM ROSE Willamette Valley, OR **9/38**

PEYRASSOL, LA CROIX France **10/50**

WHITE

VINO, MOSCATO Columbia Valley, WA **8/32**

LUJON, REISLING Walla Walla, WA **9/32**

OYSTER BAY, SAUVIGNON BLANC Marlborough, NZ **10/36**

***GROCHAU, MELON DE BOURGOGNE** Willamette Valley, OR **12/50**

CLONE 7, PINOT GRIGIO Columbia Valley, WA **8/32**

MARYHILL, PINOT GRIS Columbia Valley, WA **10/36**

***ROYAL TOKAJI, FURMINT** Hungary **12/50**

***MARYHILL RESERVE, VIOGNER** Columbia Valley, WA **10/40**

CONUNDRUM, VIOGNER Napa Valley, WA **-/45**

PINE RIDGE, WHITE BLEND Napa Valley, CA **-/45**

MARYHILL, CHARDONNAY Columbia Valley, WA **11/40**

***NAPA CELLARS, CHARDONNAY** Napa Valley, CA **12/44**

CHARLES KRUG, CHARDONNAY Napa Valley, CA **-/48**

CHATEAU STE. MICHELLE INDIAN WELLS, CHARDONNAY WA **12/48**

SONOMA CUTRER, CHARDONNAY Sonoma Valley, CA **-/56**

CHALK HILL, CHARDONNAY Russian River Valley, CA **-/60**

LOUIS JADOT France **-/90**

WILLIAM HILL, CHARDONNAY Napa Valley, CA **-/95**

JORDAN, CHARDONNAY Russian River Estates, CA **-/100**

CAKEBREAD, CHARDONNAY Napa Valley, CA **-/135**

* *Treasures found*

SPARKLING

CAVIT, LUNETTA PROSECCO Italy **11/-**

JEIO BISOL, PROSECCO Italy **16/-**

TREVERI, Columbia Valley, WA **-/40**

PIPER SONOMA BLANC DE BLANCS Sonoma, CA **-/110**

MOET & CHANDON IMPERIAL BRUT France **-/125**

VEUVE CLICQUOT BRUT France **-/154**

RED

ILANI BY MARYHILL, RED BLEND Columbia Valley, WA **9/36**

EOLA HILLS, PINOT NOIR Willamette Valley, OR **-/48**

ERATH, RESPLENDENT PINOT NOIR Dundee, OR **13/49**

THREE RIVERS, MERLOT Walla Walla, WA **9/36**

NORTHSTAR, MERLOT Columbia Valley, WA **-/80**

CHATEAU STE MICHELLE, SYRAH Columbia Valley, WA **-/40**

MT. FURY, CABERNET SAUVIGNON Wahluke, WA **11/44**

CANOE RIDGE, CABERNET SAUVIGNON Walla Walla, WA **12/48**

MARYHILL, ZINFANDEL Columbia Valley, WA **14/56**

FRANCIS FORD COPPOLA, CLARET Geyserville, CA **14/56**



BOTTLES

BUD LIGHT Lager **6**

MODELO Lager **6**

MICHELOB ULTRA Low Carb Lager **6**

RAINIER Lager **5**

CORONA Pale Lager **6**

HEINEKEN Lager **6**

HEINEKEN '0.0' (Non-Alcoholic Lager) **5**

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

ASK ABOUT OUR PRIVATE DINING ROOM
FOR YOUR NEXT SPECIAL EVENT