

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. **14**
- COCONUT SHRIMP**
Toasted coconut, sweet Thai chili sauce, lemon aioli **13**
- 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 **17**
- 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 HALIBUT SANDWICH**
Panko-crust halibut, 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 **20** •Beer-battered Albacore **26**
•Panko-crust Halibut **27**
-  **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 **15**

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

SWEETS

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| <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 ICE CREAM SANDWICH
house-made ice cream, rotating flavors
10</p> | <p>FLORIDA KEY LIME TART
Graham cracker crust, brulee meringue, lime zest, house-made blueberry puree
8</p> | <p>SEASONAL CREME BRULEE
House-made custard and caramelized sugar
10</p> |
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SUNDAY SEAFOOD BRUNCH BUFFET

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 Milagro, muddled blackberries, sour, agave **16**

CINNAMON ORANGE MARGARITA

Our house infused cinnamon and orange Hornitos black barrel, cointreu, 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**

POMEGRANITE 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**

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 Hinch Irish whiskey, Clyde May's, Stein 5 year, Freeland rye **22**

TEQUILA FLIGHT Dobel Diamante, Calirosa Rosa Blanco, Cali Rosa anejo, and Casamigos anejo **21**

MARYS

HOUSE-MADE BLOODY MARY

House infused pepper/celery Absolut vodka, fresh lime, olive, pepperoncini, & spicy pickled green bean **11**

BLOODY MARIA

José 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**

THE CALLING, CHARDONNAY Sonoma Coast, CA **10/40**

***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**

DOM PERIGNON, CHAMPAGNE France **-/350**

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 **-/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**

***THURSTON WOLFE, ZINFANDEL** Horse Heaven Hills, WA **13/55**

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

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



BOTTLES

BUD LIGHT Lager **6**

MILLER LITE 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