

LINE & LURE

SEAFOOD KITCHEN & TAP

PACIFIC NORTHWEST FRESH

LIVE MUSIC

APPETIZERS

CRISPY CALAMARI & LEMON

Peppadew peppers, roasted red pepper dipping sauce 15

JUMBO LUMP CRAB CAKES

Roasted corn elote slaw, togarashi aioli, cilantro, lemon vinaigrette 18

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 20

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 10
- 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 13

CRAB & SHRIMP MELT

Focaccia bread, Spanish onions, artichoke hearts, herb aioli, jack & cheddar cheese, choice of french fries or sweet potato fries 14

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 15

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-crusted halibut, lemon aioli, mixed greens, smoked tomato, red onion on our house-made milk bun 16

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

SWEETS

CHOCOLATE ESPRESSO CAKE

Chocolate ganache, chocolate-coffee butter cream, vanilla creme anglaise 10

SALTED BUTTERSCOTCH PUDDING

Toffee brittle, smoked sea salt 8

LEMON SOUFFLÉ CAKE

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

FLORIDA KEY LIME TART

Graham cracker crust, brulee meringue, lime zest, house-made blueberry puree 8

SEASONAL CREME BRULEE

House-made custard, caramelized sugar, seasonal berries 8

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 42
BOIL FOR TWO market

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

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 Panko-crusted 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 26

GRILLED KING SALMON

Garlic Yukon mashed, seasonal vegetables, herb butter, micro greens 34

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 22

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 27

STEELHEAD WELLINGTON

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

LANDLOCKED

PETITE FILET

7 oz center cut, Yukon gold mashed, seasonal vegetables, demi glace 45

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 cheese, smoked tomatoes, pickled red onions, house-made milk bun 15

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 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

SUNDAY SEAFOOD BRUNCH BUFFET

SUNDAYS 10:30AM-2:00PM

HAPPY HOUR 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**

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

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

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

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

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

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

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

SPECIALTY COCKTAILS

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

NORTHWEST CUCUMBER PRESS
Charbay Green Tea Vodka, cucumber, agave nectar, more vodka, lemon
soda water **12**

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

POMEGRANITE MOJITO
Bacardi rum, muddled lime, pomegranate, mint, sugar, topped with soda **10**

PINK PASSION MARGARITA
Jose Cuervo Tequila, passion fruit liqueur, agave nectar, soda water **12**

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 beer selections.
Ask your server for a complete tap list with all of our draft offerings **10**

MARYS

HOUSE-MADE BLOODY MARY
Our house-made bloody mary mix with Seagram's vodka, fresh lime, olive,
pepperoncini, & spicy pickled green bean **10**

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

HOT MARY
Our 'house-made mary' with Absolut Peppar vodka and extra spicy **12**

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

ADMIRAL MARY
Tito's 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 **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

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
LUJON, REISLING Walla Walla, WA	8/32
13 CELSIUS, SAUVIGNON BLANC Marlborough, NZ	9/36
CLONE 7, PINOT GRIGIO Columbia Valley, WA	8/32
MARYHILL, PINOT GRIS Columbia Valley, WA	9/36
MARYHILL RESERVE, VIOGNER Columbia Valley, WA	10/40
MARYHILL, CHARDONNAY Columbia Valley, WA	10/40
NAPA CELLARS, CHARDONNAY Napa Valley, CA	11/44
CHATEAU STE. MICHELLE INDIAN WELLS, CHARDONNAY WA	12/48
SONOMA CUTRER, CHARDONNAY Sonoma Valley, CA	14/56
WILLIAM HILL, CHARDONNAY Napa Valley, CA	-/95
JORDAN, CHARDONNAY Russian River Estates, CA	-/100
CAKEBREAD, CHARDONNAY Napa Valley, CA	-/135

ROSÉ

BARNARD GRIFFIN, ROSE OF SANGIOVESE Columbia Valley, WA	9/36
TENET, LE FERVENT ROSE OF GRENACHE, Rhone, 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
THREE RIVERS, MERLOT Walla Walla, WA	9/36
NORTHSTAR, MERLOT Columbia Valley, WA	-/80
CHATEAU STE MICHELLE, SYRAH Columbia Valley, WA	10/40
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
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