

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

AHI TUNA POKE NACHOS

Sushi-grade Yellowfin tuna Poke, crisp wontons, Sriracha aioli, avocado, cilantro, green onion, tograshi 16

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

OYSTERS ROCKEFELLER

Four oysters on the half shell, baked to order, creamed spinach, seasoned bread crumbs, four cheese blend 18

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

GRILLED PORTABELLO & POBLANO SANDWICH

Balsamic marinated Portabello mushroom, roasted poblano pepper, roasted garlic aioli, spring mix lettuce, smoked tomatoes, monterrey jack cheese, pickled onion, fresh avocado 13

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

LINE & LURE JAMBALAYA

Jumbo prawns, chicken breast, Zenner's andouille sausage, Jasmine rice, okra, Creole tomato broth 25

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