

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**
- CRAB & SHRIMP BRUSCHETTA**
Lump crab, Chilean bay shrimp, avocado-cherry tomato salsa, grilled garlic bread **16**
- SEAFOOD FONDUE**
Prawns, bay scallops, lump crab, cheddar, sharp white cheddar, smoked gouda, cream cheese, toasted focaccia bread **28**

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**
- APPLE ARUGULA SALAD**
Arugula, romaine, granny smith apples, red grapes, blue cheese crumbles, lemon vinaigrette **12**

ADD-ONS TO ANY OF OUR SALADS

- Blackened salmon **17**
- Grilled prawns **10**
- Grilled chicken breast **8**

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-crusted cod, lemon aioli, mixed greens, smoked tomato, red onion on a brioche 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-crusted 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**
- SPANISH STYLE SEAFOOD LINGUINI**
Spicy tomato-cream sauce, halibut, prawns, mussels, red peppers, artichokes, red onion, garlic toast **27**
- 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**
- CEDAR PLANK-ROASTED SEA SCALLOPS**
Wrapped in Applewood smoked bacon, parmesan cheese, roasted fingerling potatoes, seasonal vegetables, beurre blanc **48**

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, brioche bun **15**
- CHICKEN MARSALA**
Chicken breast, cremini mushrooms, crushed fingerling potatoes, Marsala wine sauce, 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**

TACOS & TAQUITOS

- 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
- SHRIMP AND CRAB TAQUITOS 17**
Fried corn tortillas, bay shrimp, rock crab, brie cheese, avocado salsa, arugula salad, mexican creme, cilantro rice

SWEETS

- | | | | | |
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| <p>CHOCOLATE ESPRESSO CAKE
Chocolate ganache, chocolate-coffee butter cream, vanilla creme anglaise 10</p> | <p>BERRY CHEESECAKE BOMB
Cheesecake, graham cracker cookie, mixed berry coulis, fresh berries, whipped cream 12</p> | <p>CHEF MELISSA'S BLUEBERRY-RHUBARB CRISP
Browned butter oat strusel, vanilla bean ice cream, cardamom vanilla caramel sauce 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

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

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, Gran Gala, agave nectar, fresh citrus **14**

SPICY POMEGRANATE MARGARITA

Our house infused Jalapeno Tequila, pomegranate puree, sour, agave **16**

PERFECT STORM

Makers Mark Bourbon, Aperol, house-made sour mix, orgeat syrup, float Jameson Black Barrel Whiskey **17**

LINE & LURE

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

STRAWBERRY MULE

Titos vodka, strawberry puree, ginger beer, Lime **14**

MAIDEN VOYAGE

Tanqueray gin, lemon juice, triple sec, simple syrup, lavender bitters **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**

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: Cali Rosa Anejo, Calirosa Blanco Rose, Cazadores Reposado, Dobel Diamante, Don Julio Reposado, La Gritona Reposado, Don Abraham Blanco Milagro Silver **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 **10/38**

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

WHITE

VINO, MOSCATO Columbia Valley, WA **9/32**

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

OYSTER BAY, SAUVIGNON BLANC Marlborough, NZ **11/36**

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

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

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

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

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

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

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

MARYHILL, CHARDONNAY Columbia Valley, WA **12/40**

***NAPA CELLARS, CHARDONNAY** Napa Valley, CA **14/44**

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

CHATEAU STE. MICHELLE INDIAN WELLS, CHARDONNAY WA **14/48**

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

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

LOUIS JADOT France **-/90**

CALLING, CHARDONNAY Russian River Valley, CA **14/40**

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

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

HYLAND ESTATES, CHARDONNAY Willamette Valley, OR **15/60**

CROSSING, SAUVIGNON BLANC New Zealand **10/36**

** 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 **10/36**

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

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

THREE RIVERS, MERLOT Walla Walla, WA **10/36**

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

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

G3, MERLOT Columbia Valley, WA **12/48**

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

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

FRANCIS FORD COPPOLA, CLARET Geyserville, CA **-/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