

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**
- LINE & LURE OYSTER SHOOTERS**
Fresh oyster shooter, chipotle-lemon cocktail sauce **3 each**
- 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**
- 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

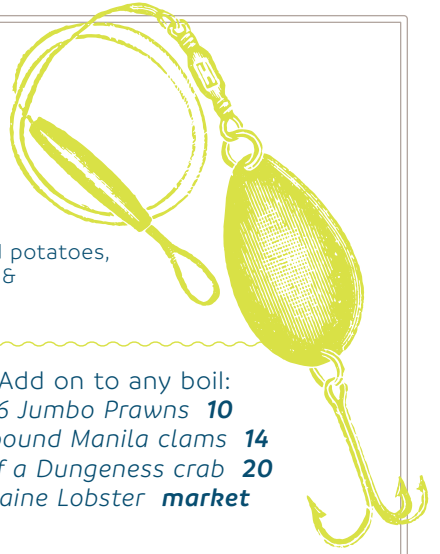
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| CHOCOLATE ESPRESSO CAKE
Chocolate ganache, chocolate-coffee butter cream, vanilla creme anglaise 10 | SALTED BUTTERSCOTCH PUDDING
Toffee brittle, smoked sea salt 8 | LEMON SOUFFLÉ CAKE
Soft cake on top & lemon curd on the bottom. It's magic! 8 | FLORIDA KEY LIME TART
Graham cracker crust, brulee meringue, lime zest, house-made blueberry puree 8 | CHOCOLATE POT DU CREME
Bitter-sweet chocolate custard, white chocolate ganache, florentine cookie, fresh raspberries 10 |
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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 salad **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**
Two flour tortilla tacos, house made coleslaw, pico de gallo, corn elote slaw, queso fresco. Served with cilantro rice & salsa roja
- BRONZED SHRIMP 17**
Two flour tortilla tacos, house made coleslaw, pico de gallo, corn elote slaw, queso fresco. Served with cilantro rice & salsa roja
- BRONZED CHICKEN 15**
Two flour tortilla tacos, house made coleslaw, pico de gallo, corn elote slaw, queso fresco. Served with cilantro rice & salsa roja



WEEKEND BRUNCH

SATURDAY 11:00AM-2:00PM | SUNDAY 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**

HOOK, LINE & SINKER
El Jimador tequila, elderflower liqueur, agave nectar, grapefruit juice **11**

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**

HOUSEMADE SANGRIA
Your choice of red or white wine with fresh citrus, spices. Pressed to order **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
Jose 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
BUCKLER (Non-Alcoholic)	5

JOIN US FOR LIVE MUSIC
EVERY FRIDAY & SATURDAY NIGHT 5PM-9PM

ASK ABOUT OUR PRIVATE DINING ROOM
FOR YOUR NEXT SPECIAL EVENT