

LINE & LURE

SEAFOOD KITCHEN & TAP

PACIFIC NORTHWEST FRESH

LIVE MUSIC

APPETIZERS

- CRISPY CALAMARI & LEMON**
Peppadew peppers, harissa dipping sauce 15
- PRAWN COCKTAIL**
Six large prawns, chipotle-lemon cocktail sauce, micros greens 14
- OYSTERS ON THE HALF SHELL... FRESHLY SHUCKED!**
Sherry vinegar, black peppercorn mignonette 18/six | 36/thirteen
- GRILLED PARMESAN-GARLIC OYSTERS**
Four grilled oysters, garlic-herb butter, Parmesan, crushed potato chips 14
- BBQ SHRIMP & GRIDDLED CORN CAKES**
Grilled prawns, seared polenta cakes, spicy BBQ sauce 14
- JUMBO LUMP CRAB CAKES**
Roasted corn elote slaw, togarashi aioli, cilantro, lemon vinaigrette 18
- COCONUT SHRIMP**
Toasted coconut, sweet Thai chili sauce, lemon aioli 13
- SPINACH, ARTICHOKE, & CRAB DIP**
Jumbo lump crab, house-fried tortilla chips 14
- SEARED AHI TUNA**
Cajun spices, wasabi cream, sriracha aioli, ginger-cucumber salad 14
- STEAMED CLAMS & MUSSELS**
Fresh herbs, white wine, butter, Parmesan crostini 16
- 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 crostini 10
- ARUGULA, QUINOA & SPINACH SALAD**
Red & white quinoa, arugula, spinach, heirloom cherry tomatoes, red onion, basil, english cucumber, avocado, feta cheese, white balsamic vinaigrette 12
- STARTER WEDGE**
Bleu cheese crumbles, cherry tomatoes, bacon, roasted corn, red onion, 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

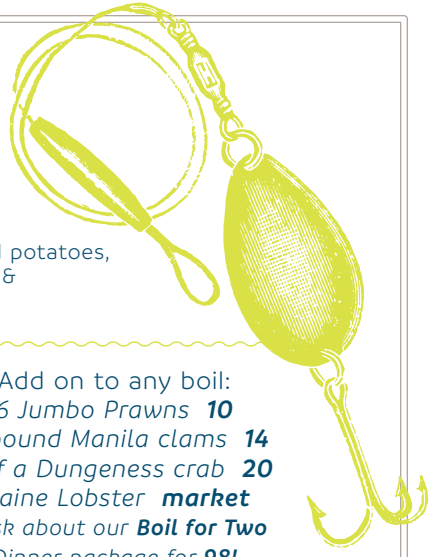
- CRAB & SHRIMP MELT**
Focaccia bread, Spanish onions, artichoke hearts, herb aioli, jack & cheddar cheese 16
- TUNA MELT**
Green apple, celery, toasted pecans, Tillamook cheddar, green olive bread 13
- GRILLED SALMON**
Lemon aioli, house-made milk bun, butter lettuce, tomato, red onion 15
- CRISPY SOFT SHELL CRAB SANDWICH**
Flash fried whole Soft-shell crab, house-made jalapeno slaw, smoked tomato, pickled onion on our house-made milk bun 18

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 32**
- DUNGENESS CRAB CLAWS 45**
- GARLIC BUTTER-TOSSED CRAB BOIL 42**

Add on to any boil:
6 Jumbo Prawns 10
½ pound Manila clams 14
Half a Dungeness crab 20
Maine Lobster market
* Ask about our Boil for Two Dinner package for 98!



FISH & SEAFOOD

- CEDAR PLANK-ROASTED SEA SCALLOPS**
Wrapped in Applewood smoked bacon, Parmesan cheese, roasted fingerling potatoes, beurre blanc 31
- NORTHWEST CIOPPINO**
Manila Clams, prawns, scallops, mussels, pappardelle pasta, saffron tomato broth, topped with a dungeness crab leg 28
- FISH & CHIPS**
Great Lure Kolsch beer batter, house-made tartar sauce, fresh coleslaw
Choice of; French fries, sweet potato fries, home made ranch potato chips
Rockfish 16, Pacific Cod 20, Halibut 27
- CAPTAIN'S PLATE**
Great Lure Kolsch beer batter, rockfish, pacific cod, breaded clams 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
- MISO MARINATED SALMON**
Jasmine rice, seasonal vegetables, beurre blanc, black garlic molasses 29
- 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**
Rosemary-parmesan garlic French fries, zucchini-fennel salad, roasted red pepper aioli 22
- CRAB-CRUSTED PACIFIC COD**
Jumbo lump crab crust, herb-roasted fingerling potatoes, hollandaise, tomato arugula salad 27
- STEELHEAD WELLINGTON**
Columbia River Steelhead, creamed spinach, puff pastry, cilantro rice 29

LANDLOCKED

- PETITE FILET**
7oz center cut, Yukon gold mashed, seasonal vegetables, demi glace 45
- PEPPER CRUSTED FLAT IRON STEAK**
Yukon gold mashed, seasonal vegetables, crispy onion straws, demi glace 31
- 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
- HALF RACK OF RIBS & GRILLED PRAWNS**
Smoked St. Louis ribs, honey-chipotle bbq sauce, french fries, coleslaw 31
- 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 20
 - Grilled prawns, herb garlic butter 10

BAJA STYLE TACOS

Two flour tortilla tacos, house made coleslaw, pico de gallo, salsa verde, queso fresco. Served with cilantro rice & salsa roja

- BRONZED SHRIMP 17**
- BRONZED ROCKFISH 15**
- BRONZED CHICKEN 15**
- BEER BATTERED PACIFIC COD 17**



SWEETS

- CHOCOLATE ESPRESSO CAKE**
Chocolate ganache, chocolate-coffee butter cream 10
- FLORIDA KEY LIME TART**
Graham cracker crust, brulee meringue, lime zest 8
- LEMON SOUFFLÉ CAKE**
Soft cake on top & lemon curd on the bottom. It's magic! 8
- SALTED BUTTERSCOTCH PUDDING**
Toffee brittle, smoked sea salt 8
- BOURBON CHOCOLATE SKILLET**
Chocolate bread pudding, Porter, caramel ice cream, bourbon caramel sauce 10

WEEKEND SEAFOOD BRUNCH BUFFET

A BRUNCH YOU MUST SEA TO BELIEVE | 10:30AM-3PM | 38 PER PERSON

HAPPY HOUR 3PM-6PM & 10PM-CLOSE | BAR AREA ONLY (NOT VALID WITH OTHER DISCOUNTS, DRINK PURCHASE REQUIRED PER GUEST)

OYSTER SHOOTER
Fresh oyster shooter, chipotle-lemon cocktail sauce **2.50**

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

FRIED BRUSSELS SPROUTS
crispy bacon, lemon, parmesan **6**

FISH TACOS
Grilled Rockfish, flour tortillas, house-made coleslaw, pico de gallo **8**

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

CRAB MAC & CHEESE
Rock crab, andouille sausage, toasted bread crumbs **7**

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

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

GARLIC-ROSEMARY FRENCH FRIES
Red pepper aioli **5**

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

SMOKED RIBS & SLAW
Three St. Louis style smoked ribs, house-made BBQ sauce, cole slaw **7**

COCKTAILS

PEAR BLOSSOM MARTINI
Wild Roots pear vodka, elderflower liqueur, lemon juice **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, grapefruit juice **11**

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

RASPBERRY MOJITO
Bacardi rum, muddled citrus, raspberry, mint, sugar, topped with soda **10**

HOUSEMADE SANGRIA
Your choice of red or white wine with fresh citrus, spices. Pressed to order **12**

CUCUMBER GIN PRESS
Hendrick's gin, bruised cucumber, lime and rinsed with Chartreuse **14**

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 selections (ask your server for a complete tap list with all of our 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 Heritage Bacon vodka and strips of bacon **12**

HOT MARY
Our 'house-made mary' with Heritage Ghost Pepper 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
LEONETTI CELLARS, CABERNET SAUVIGNON Walla Walla, WA	-/350



BOTTLES & CANS

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 6PM-10PM

ASK ABOUT OUR PRIVATE DINING ROOM
FOR YOUR NEXT SPECIAL EVENT