

LINE & LURE

SEAFOOD KITCHEN & TAP

PACIFIC NORTHWEST FRESH

LIVE MUSIC

APPETIZERS

- CRISPY CALAMARI & LEMON**
Peppadew peppers, harissa dipping sauce 15
- PRAWN COCKTAIL**
Chipotle-lemon cocktail sauce, celery 14
- OYSTERS ON THE HALF SHELL... FRESHLY SHUCKED!**
Sherry vinegar, black peppercorn mignonette 18/six | 36/thirteen
- BBQ SHRIMP & GRIDDLED CORN CAKES**
Grilled prawns, seared polenta cakes, spicy BBQ sauce 14
- DUNGENESS CRAB CLAWS**
Your choice of preparation. Chilled on ice or steamed 25
- 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, chipotle cocktail sauce, drawn butter
Full pound 20
Half pound 12

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 18
- LINE & LURE CAESAR SALAD**
Vella Dry Jack & honey dressing, garlic croutons, Parmesan crostini 10
- JUMBO LUMP CRAB CAKE ON SESAME SLAW**
Fresh ginger, cilantro, mandarin tangerines, green cabbage, carrots, fried rice noodles, lemon aioli 16
- 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
• Poached 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 12
- CRAB & SHRIMP MELT**
Focaccia bread, Spanish onions, artichoke hearts, herb aioli, jack & cheddar cheese 14
- BAY SHRIMP CAESAR SALAD & CUP OF SOUP**
Oregon Bay shrimp, Vella Dry Jack & honey dressing, garlic croutons, your choice of soup 13
- STARTER WEDGE & CUP OF SOUP**
Bleu cheese crumbles, cherry tomatoes, bacon, roasted corn, red onion, bleu cheese dressing, your choice of clam chowder or soup of the day 12
- FISH OF THE DAY**
Northwest fresh, wild rice pilaf, seasonal vegetables 14

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
- BLACKENED AHI**
Cast iron seared, wasabi aioli, butter lettuce, house-made milk bun, pickled red onion, tomato 15

SWEETS

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| 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 | HOUSE-MADE ICE CREAM SANDWICH
Ask your server for Chef Melissa's latest creation
10 |
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THE BOIL

Boils served with corn on the cob, roasted potatoes, andouille sausage, cheddar cheese biscuit & honey-cayenne butter

- LOBSTER BOIL market**
- SHRIMP & CLAM 32**
- DUNGENESS CRAB CLAWS 42**
- GARLIC BUTTER-TOSSED CRAB BOIL 39**

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
- 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 tots, home made ranch potato chips
Rockfish 16
Pacific Cod 20
Halibut 26
- CAPTAIN'S PLATE**
Great Lure Kolsch beer batter, rockfish, pacific cod, breaded clams strips, panko prawns, house-made tartar sauce, chipotle-lemon cocktail sauce, fresh coleslaw 25
- PISTACHIO & BACON CRUSTED NORTHWEST SALMON**
Jasmine rice, seasonal vegetables, lemon-herb cream sauce, fried leeks 29
- LINGUINE & CLAMS**
Manila clams, linguine, fresh herbs, white wine, butter 22
- 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, 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 tenderloin, Yukon gold mashed potatoes, seasonal vegetables, porter demi glace 43
- PEPPER CRUSTED FLAT IRON STEAK**
Yukon gold mashed potatoes, crispy onion straws, demi glace 28
- 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**
House smoked St. Louis style ribs, honey-chipotle bbq sauce, French fries, fresh 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 18
• Grilled prawns, herb garlic butter 10

BAJA STYLE SEAFOOD TACOS

Two flour tortilla tacos, house made coleslaw, pico de gallo, salsa verde, queso fresco. Served with house-fried tortilla chips and salsa roja

- BEER BATTERED PRAWNS 16**
- BRONZED SHRIMP 16**
- GRILLED ROCKFISH 14**
- BEER BATTERED PACIFIC COD 16**

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)

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

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

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

BAY SHRIMP CAESAR
Romaine lettuce, Oregon Bay shrimp,
garlic croutons, Vella Dry Jack &
honey dressing **8**

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

STARTER WEDGE
Bleu cheese crumbles,
cherry tomatoes, bacon, roasted corn,
red onion, bleu cheese dressing **6**

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

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

COCKTAILS

CRISP PEAR BLOSSOM MARTINI
Wild Roots pear vodka, elderflower liqueur, lemon juice **12**

SPICY CUCUMBER MARGARITA
El Jimador tequila, triple sec, cucumber, grilled jalapeno puree, lime juice **12**

BLACK CHERRY MULE
New Amsterdam vodka, ginger beer, black cherry, fresh lime, fresh mint **11**

LINE & LURE
Malibu rum, pineapple juice, lime, agave nectar, grenadine, lemon-lime soda **9**

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

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

CHERRY LIMEADE
Absolut vodka, lime, pineapple, black cherry, cherry bitters, soda **11**

LIMONCELLO LEMON DROP MARTINI
Absolut Citron vodka, Limoncello liqueur, orange juice, sugar rim **14**

THE PORTLAND ROSE
Wild Roots Apple & Cinnamon vodka, lemon, pomegranate, ginger ale **11**

FLIGHTS

DRAFT BEER FLIGHT
Your choice of any four 5 oz pours of our 16 draft selections
(ask your server for a complete list of our draft selections) **12**

MARYS

HOUSE-MADE BLOODY MARY
Our house-made bloody mary mix with New Amsterdam vodka, fresh lime,
olive, pepperoncini, cocktail onion, & spicy pickled green bean **10**

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

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

ADMIRAL MARY
Tito's vodka, crab leg, prawn, bacon, pepperoncini, olive, onion,
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, lavender water **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
BARNARD GRIFFIN, REISLING Columbia Valley, WA	8/32
MARYHILL, PINOT GRIS Columbia Valley, WA	8/32
ACROBAT, PINOT GRIS Willamette Valley, OR	9/36
PANTHER CREEK, PINOT GRIS Yamhill Valley, OR	11/42
MARYHILL RESERVE, ALBARINO Columbia Valley, WA	10/40
13 CELSIUS, SAUVIGNON BLANC Marlborough, NZ	8/32
MARYHILL RESERVE, VIOGNER Columbia Valley, WA	10/40
MARYHILL, CHARDONNAY Columbia Valley, WA	9/36
NAPA CELLARS, CHARDONNAY California	11/44
SONOMA CUTRER, CHARDONNAY Sonoma Valley, CA	-/70
JORDAN, CHARDONNAY Russian River Estates, CA	-/100
WILLIAM HILL, CHARDONNAY Napa Valley, CA	-/95
CAKEBREAD, CHARDONNAY Napa Valley, CA	-/135

ROSÉ

BARNARD GRIFFIN, ROSE OF SANGIOVESE Columbia Valley, WA	9/36
FLUER DE MER COTES DE PROVENCE ROSE Provence, 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
CHATEAU STE MICHELLE, SYRAH Columbia Valley,WA	8/32
RED DIAMOND, MERLOT Washington State	10/40
NORTHSTAR, MERLOT Columbia Valley,WA	-/80
MARYHILL, ZINFANEL Columbia Valley,WA	14/56
CANOE RIDGE, CABERNET SAUVINGON Walla Walla,WA	12/48
CONCANNON, CABERNET SAUVIGNON Central Coast, CA	12/48
LEONETTI CELLARS, CABERNET SAUVIGNON Walla Walla,WA	350



BEERS & CANS

BUD LIGHT Lager	5
MILLER LITE Lager	5
MICHELOB ULTRA Low Carb Lager	5
RAINIER Lager	5

CORONA Pale Lager	6
HEINEKEN Lager	6
BUCKLER (Non-Alcoholic)	6

JOIN US FOR LIVE MUSIC
EVERY FRIDAY & SATURDAY NIGHT 6PM-10PM

ASK ABOUT OUR PRIVATE DINING ROOM
FOR YOUR NEXT SPECIAL EVENT