

CHEF'S DAILY SELECTION OF OYSTERS*

(Min 3 Per Order)
 East Coast 3.75
 West Coast 3.95

DRESSED EAST COAST OYSTERS*

(4 Per Order)
 Pineapple Salsa 16
 Shallot Mignonette 16

DRESSED WEST COAST OYSTERS*

(4 Per Order)
 Wasabi Leaf & Lemon 17
 Jalapeño Ponzu 17

JEWELS OF THE SEA*

Jumbo Shrimp Cocktail 18
 Chilled 1/2 Maine Lobster MP
 Chilled King Crab Legs 36 per 1/2 LB

ROLLS: CUT & HAND

Negihama* 14
 Spicy Tuna* 16
 Shrimp Tempura 16
 Salmon Avocado* 15
 Tekka* 13
 Avocado & Cucumber 12
 Kappa 10
 Vegetable Roll 12

NIGIRI & SASHIMI 1PC

Maguro Big Eye Tuna* 7
 Hamachi Yellowtail* 7.50
 Sake Salmon* 6
 Aji Horse Mackerel* 5
 Ikura Salmon Roe* 7
 Saba Mackerel* 7
 Tobiko Flying Fish* 5
 Shiitake Mushroom 4
 Unagi Fresh Water Eel 6
 Amaebi Sweet Shrimp* 7
 Tako Octopus 5
 Hirame Fluke* 5
 Hotate Japanese Scallop* 5
 Uni Sea Urchin* MP
 Toro Fatty Tuna* MP
 Ebi Shrimp 6

SHELLFISH PLATEAUS

DELUXE*	ROYALE*	GRAND*
3 East Coast Oysters	5 East Coast Oysters	7 East Coast Oysters
3 West Coast Oysters	5 West Coast Oysters	7 West Coast Oysters
2 Shrimp Cocktail	4 Shrimp Cocktail	6 Shrimp Cocktail
Maryland Lump Crab	Lump Crab Meat	Lump Crab Meat
48	1/2 Chilled Maine Lobster	Chilled Maine Lobster
	110	165

CRUDOS

SALMON TARTARE* Chopped Salmon, Ikura, Shiso Leaf 18
TUNA TATAKI* Micro Arugula, Crispy Onions, Garlic- Orange Ponzu 19
YELLOWTAIL CARPACCIO* Serrano Peppers, Ponzu, Red Chili Sauce 20
CHEF'S DAILY CEVICHE* MP

SIGNATURE ROLLS

KENAI* Spicy Salmon, Cucumber, Scallions, Fried Shallots 19
HELLFIRE* Spicy Tuna, Brûléed Tuna, Cucumber, Avocado, Kimchi Sauce 22
YELLOWTAIL JALAPEÑO* Spicy Yellowtail, Sliced Jalapeño 20
KING CRAB CALIFORNIA Alaskan King Crab, Avocado, Tobiko 19
KING CRAB KANISU Cucumber Wrap, King Crab, Daikon, Avocado, Tobiko 21
DRAGON* Eel & Cucumber topped w/ Avocado 20
LURE HOUSE* Shrimp Tempura, Cucumber, topped w/ Spicy Tuna 20
RAINBOW* Tuna, Salmon, Hamachi, Shrimp, Crab, Avocado, Cucumber 20
SHAZAM* Yellowtail, Salmon, Avocado, Wasabi Tobiko 20
GARDEN Crispy Zucchini, Avocado, Aji Amarillo Sauce 16
LOBSTER TEMPURA Shishito Peppers, Avocado, Cilantro, Kimchee Vinaigrette 21

SUSHI BAR COMBINATION PLATTERS

SUSHI COMBO* 8 piece Assorted Nigiri w/ Choice of 1 Roll (Tuna Roll or Salmon Roll) 48
SASHIMI COMBO* 15 piece Assorted Sashimi 54
DRESSED NIGIRI PLATTER* 5 piece Assorted Dressed Nigiri 32

SOUP & SALADS

ROASTED PEPPERS PANZANELLA Burrata, Basil, Roasted Tomatoes 19
BUTTER LETTUCE SALAD Cucumber, Grapefruit, Avocado, Green Goddess Dressing 16
WEDGE SALAD Tomatoes, Shaved Red Onion, Crispy Bacon, Blue Cheese Dressing 16
NEW ENGLAND CLAM CHOWDER Littleneck Clams, New Potatoes, Bacon 18

APPETIZERS

EDAMAME Sea Salt or Spicy 8
NEW ORLEANS STYLE BROILED OYSTERS Butter, Lemon, Parsley, Parmesan Cheese 18
SHRIMP "AL AJILLO" Head On Madagascar Shrimp, White Wine, Garlic, Grilled Bread 18
CRISPY RICE CAKES Spicy Tuna Tartare, Wasabi Aioli, Nori 18
BUFFALO CHICKEN LOLLIPOPS Celery, Blue Cheese 15
GRILLED OCTOPUS Chickpea Puree, Stir-fry Green Beans, Preserved Lemon Vinaigrette 21
CRAB CAKE Hearts of Palm Slaw, Grain Mustard Aioli 18
TEMPURA SHRIMP Spicy Sesame Mayo 17
CAULIFLOWER STEAK Avocado, Cilantro, Baby Heirloom Tomatoes 16
CRISPY CALAMARI Yuzu Aioli 16
TUNA TACOS Avocado, Cucumber, Soy Vinaigrette 17
DEVILED EGGS Sturgeon Caviar 14

SEAFOOD ENTRÉES

CHILEAN SEABASS Bok Choi, Jasmine Rice, Red Curry Sauce 38
MISO GLAZED SALMON Snow Peas, Shitake Mushrooms, Pea Shoots 35
SEARED DIVER SCALLOPS Young Zucchini, Cauliflower, Pine Nuts, Raisins 38
GRILLED WHOLE DAURADE Roasted Sunchokes, Watercress, Agrodolce 39
NORI CRUSTED TUNA Fried Rice, Citrus Aioli, Herb Salad 38
CLASSIC LOBSTER ROLL Brioche Roll, Vegetable Slaw, Salt & Vinegar Chips 32
ALASKAN KING CRAB Steamed or Grilled, Drawn Butter 36 per 1/2 LB
WHOLE GRILLED 1.5LB LOBSTER Crispy Fingerling Potatoes, Drawn Butter MP
SEAFOOD RISOTTO Scallops, Squid, Shrimp, Octopus, Calabrian Chilies 38

MEAT & CHICKEN

ROASTED YOUNG CHICKEN Aji Panca Marinade, Kale, Carrots 29
THE BURGER "BASH STYLE" Caramelized Onions, Bacon Jam, Pickles, Cheddar Cheese 19
SEARED "JALAPENO" NEW YORK STRIP 12OZ Prime Beef, Shitakes, Teriyaki, Jasmine Rice 42
FILET MIGNON 8OZ Trumpet Mushrooms, Broccolini, Soy Miso Butter 44

CRISPY SNAPPER FOR TWO

Stir-Fried Vegetables, Fried Rice
 Ginger Soy Garlic Sauce 68

SURF & TURF

Filet Mignon &
 1/2 Grilled Maine Lobster MP

MARKET SIDES

Brussels Sprouts, Roasted Garlic, Bacon 12	French Fries 10	LT's Fried Rice 10
Roasted Butternut Squash 12	Whipped Potatoes 10	Four Cheese Lobster Mac 17
	Sautéed Spinach 10	

*Please be advised, consuming raw oysters, undercooked meats, poultry, seafood or eggs may increase your risk of food borne illnesses, especially if you have certain medical conditions.

A 20% service charge will be added to your check.

SCOTCH ‘SINGLE MALT’

Ardbeg 10yr 46% abv Islay 18

Balvenie ‘Double Wood’ 12yr 43% abv Highlands 20

Balvenie ‘Caribbean Cask’ 14yr 43% abv Highlands 25

Balvenie ‘Sherry Cask’ 15yr 47.8% abv Highlands 35

Balvenie ‘Double Wood’ 17yr 43% abv Highlands 55

Balvenie ‘Port Wood’ 21yr 43% abv Highlands 70

Bowmore ‘Miznara Cask finished’ 53.9 abv Islay 200

Cragganmore 12yr 40% abv Speyside 18

Glenfiddich 12yr 40% abv Speyside 16

Glenfiddich 15yr 40% abv Speyside 20

Glenfiddich 18yr 40% abv Speyside 30

Glenlivet 12yr 40% abv Speyside 16

Glenlivet ‘Nàdurra’ 16yr 55% abv Speyside 30

Glenlivet 18yr 43% abv Speyside 40

Glenmorangie 10yr 43% abv Highlands 16

Glenrothes ‘Select Reserve’ 40% abv Speyside 16

Highland Park 12yr 43% abv Orkney Islands 18

Highland Park 15yr 43% abv Orkney Islands 35

Highland Park 18yr 43% abv Orkney Islands 50

Highland Park 25yr 45.3% abv Orkney Islands 200

Lagavulin 16yr 43% abv Islay 25

Laphroaig 10yr 43% abv Islay 18

Mortlach ‘Rare Old’ 43.4% abv Speyside 40

Oban ‘Distillers Edition 1997’ 43% abv Highlands 24

Talisker 10yr 45.8% abv Isle of Skye Islands 18

Talisker ‘Storm’ 45.8% abv Isle of Skye Islands 25

The Macallan 12yr 43% abv Speyside 22

The Macallan 18yr 43% abv Speyside 80

RYE

Angel’s Envy ‘Caribbean Rum Cask Finished’ 100 Proof Kentucky 25

Black Maple Hill ‘Small Batch’ 95 proof oregon 30

Bulleit ‘95% Rye’ 90 Proof Indiana 14

E.H. Taylor ‘Bottled in Bond’ 100 Proof Kentucky 22

High West ‘Double Rye’ 92 Proof Utah 16

High West ‘Rendezvous Rye’ 92 Proof Utah 18

Hudson ‘Manhattan Rye’ 92 Proof New York 30

Lock Tock & Barrel 13yr 101.3 Proof Pennsylvania 40

Michter’s ‘Single Barrel’ 84.8 Proof Kentucky 16

Michter’s ‘Barrel Strength’ 108.8 Proof Kentucky 25

Michter’s ‘Single Barrel’ 10yr 92.8 Proof Kentucky 40

Redemption Rye 92 Proof Indiana 14

Russell’s ‘Small Batch’ 6yr 90 Proof Kentucky 14

Whistle Pig ‘100% Rye’ 10yr 100 Proof Vermont 20

Wild Turkey 101 Proof Kentucky 16

Willet ‘Single Barrel’ 4yr 110 Proof Kentucky 14

BOURBON

Angel’s Envy ‘Port Wine Finished’ 86.6 Proof Kentucky 18

Baker’s 7yr 107 Proof Kentucky 18

Basil Hayden’s 8yr 80 Proof Kentucky 16

Black Maple Hill ‘Small Batch’ 95 Proof Oregon 25

Blanton’s ‘Single Barrel’ 93 Proof Kentucky 18

Buffalo Trace 90 Proof Kentucky 14

Bulleit 90 Proof Kentucky 14

Eh Taylor ‘Single Barrel’ 100 Proof Kentucky 25

Four Roses ‘Single Barrel’ 100 Proof Kentucky 16

High West ‘American Prairie’ 92 Proof Utah 16

Hirsch ‘Small Batch Reserve’ 92 Proof Kentucky 13

Hudson ‘Baby Bourbon’ 92 Proof New York 25

IW Harper 15yr 86 Proof Kentucky 25

Knob Creek ‘Small Batch’ 9yr 100 Proof Kentucky 16

Maker’s Mark 90 Proof Kentucky 15

Maker’s Mark ‘Cask Strength’ 90 Proof Kentucky 22

Michter’s ‘Small Batch’ 91.4 Proof Kentucky 16

Michter’s ‘Small Batch Unblended American’ 83.4 Proof Kentucky 14

Michter’s ‘Single Barrel’ 10yr 94.4 Proof Kentucky 40

Michter’s ‘Single Barrel’ 20yr 114.2 Proof Kentucky 120

Noah’s Mill 114.3 Proof Kentucky 16

Old Forester ‘Birthday Edition 2014’ 12yr 98 Proof Kentucky 30

Old Forester 86 Proof Kentucky 12

Old Forester 100 Proof Kentucky 14

Orphan Barrel ‘Old Blowhard’ 26yr 90.7 Proof Kentucky 50

Orphan Barrel ‘Rhetoric’ 21yr 90.2 Proof Kentucky 34

Russell’s Reserve ‘Small Batch’ 10yr 90 Proof Kentucky 14

St. George ‘Single Malt’ 86 Proof California 18

Stagg Jr. ‘Barrel Proof’ 134.4 Proof Kentucky 25

W.I. Weller ‘Special Reserve’ 90 Proof Kentucky 13

Wild Turkey 101 Proof Kentucky 12

Wild Turkey ‘Forgiven’ 91 Proof Kentucky 16

Willett ‘Pot Still Reserve’ 94 Proof Kentucky 16

Woodford Reserve 90.4 Proof Kentucky 14

IRISH & ENGLISH

Cotswolds 22

Jameson 14

Jameson ‘Black Barrel’ 20

Jameson ‘Gold Reserve’ 35

Red Breast 12yr 25

JAPANESE

Nobushi 4yr Blended 18

Suntory ‘Tokì’ Blended 18

Suntory ‘Yamazaki’ 12yr Single Malt 35

Suntory ‘Yamazaki’ 18yr Single Malt 80

Suntory ‘Hibiki’ 17yr Blended 70

Suntory ‘Hibiki’ 21yr Blended 90

HOUSE COCKTAILS

THE ANCHOR Beluga Transatlantic Vodka, Meletti, Raspberrry, Fresh Lemon 16

LIFE BOAT Gracias a Dios Mezcal, Strawberry, Passion Fruit, Blanc Vermouth, Fresh Lime, Bitters 16

ANNE BONNY Milagro Silver Tequila, Habanero, Pineapple, Dolin Genepy, Fresh Lime 16

WHIRLPOOL The Botanist Gin, Campari, Lime Cordial 16

THE 4B’S Bulleit Bourbon, Bruto Americano, Banana, Bitters 17

RIVER CITY RANSOM Redemption Rye, Vanilla, Allspice, Fresh Lemon, Whiskey Barrel Bitters 16

MYSTERY PLANE Plantation Pineapple Rum, Averna, Aperol, Blanc Vermouth, Fresh Lemon 16

SAKE 75 Elephant Gin, Sparkling Yuzu Sake, Basil, Cucumber, Honey 17

CLASSIC COCKTAILS

CAIPIRINHA Leblon, Sugar, Lime 16

CLOVER CLUB Beefeater Gin, Raspberrry, Lemon 16

AMERICANO Campari, Dolin Rouge, Soda 15

OLD CUBAN Havana Club Anejo Especial, Prosecco, Mint, Lime 16

PALOMA Milagro Silver Tequila, Fresh Lime Juice, Jarritos Grapefruit Soda 15

SPARKLING by the GLASS

SPARKLING WINE, ARGYLE ‘BRUT’ 2013 willamette valley 15

SPARKLING ROSE BRUT, VALDO veneto, Italy 14

PROSECCO, VALDO DOCG CUVEE 1926 veneto, italy 14

CHAMPAGNE, TAITTINGER ‘BRUT’ reims 25

SPARKLING YUZU SAKE, STAR RABBIT nara 10/35

WHITE by the GLASS

PINOT GRIGIO, PASQUA 2016 delle venezie, italy 16

GRUNER VELTLINER, LAURENZ V. ‘FRIENDLY’ 2014 kamptal, austria 15

SAUVIGNON BLANC, DOMAINE THOMAS ‘LE PIERRIER’ 2017 sancerre, france 18

SAUVIGNON BLANC, QUINTESSA ‘ILLUMINATION’ 2016 sonoma, california 18

CHARDONNAY, SIMONNET-FEBVRE 2015 chablis, france 18

CHARDONNAY, TALLY, ARROYO GRANDE VALLEY 2015 central coast, california 18

RIESLING, TRIMBACH 2015 alsace, france 16

ROSÉ by the GLASS

MOULIN DE GASSAC ‘GUILHEM’ 2017 languedoc, france 13

RED by the GLASS

PINOT NOIR, KEN WRIGHT CELLARS 2014 willamette valley, oregon 18

PINOT NOIR, DAVIS BYNUM ‘JANE’S VINEYARD’ 2016 russian river valley, california 17

MERLOT, PEJU 2015 rutherford, napa valley, california 16

MALBEC, BELASCO ‘LLAMA’ 2017 mendoza, argentina 15

CABERNET SAUVIGNON, SEVEN HILLS 2014 columbia valley, washington 17

CABERNET SAUVIGNON, RAMEY 2013 napa valley, california 19

SAKE by the GLASS

DASSAI 39, JUNMAI DAIGINJO Floral Aromas Expertly Balanced with Notes of Ripe Pineapple, Mango and Pear 720ML yamaguchi 18/135

SUIGEI ‘DRUNKEN WHALE’, JUNMAI DAIGINJO Subtle Aroma, Gentle Rice Notes, Crisp Acidity and Lingering Finish 720ML kochi 11/80

KATSUYAMA ‘KEN’, JUNMAI GINJO Soft and Supple Fullness, Superb Balance of Slightly Dry and Mild Acidity 720 ML miyagi 20/160

KIKUSUI ‘BLUE’, JUNMAI GINJO Crisp, Clean & Smooth, Lightly Fruity Nose with Hints of Citrus & Persimmons 720ML niigata 12/95

TAKATENJIN ‘SOUL OF SENSEI’, JUNMAI DAIGINJO Aromas of Honeydew Rind with a Touch of Earth 720 ML shizuoka 14/125

DASSAI 50, JUNMAI DAIGINJO NIGORI Rich, Milky, Full of Green Apple, Cherry, Pear and Mixed Melons 720ML yamaguchi 13/105

HAKKAISAN, TOKUBETSU JUNMAI Well Balanced with a Mellow and Elegant Flavor Designed for an Array of Cuisines 300ML niigata 40

AMA NO TO, TOKUBETSU JUNMAI Slightly Dry, Medium Bodied, Flavors of Apple and Earthiness on the Mid-Palate 300ML akita 40

FUKUCHO, JUNMAI GINJO Fresh and Well Structured, Subtle Notes of Pear and Fuji Apple, Finishes Creamy and Dry 300ML hirosshima 55

CHIYONOSONO ‘SHARED PROMISE’, JUNMAI Expansive Texture, Aromas of Orange Blossom, Subtle and Sweet Finish 300ML kumamoto 40

CRAZY MILK, NIGORI Rich and Creamy, Extremely Well Structured Flavor with Great Complexity 300ML nara 35

BOTTLES

Dogfish Head ‘60 Minute IPA’, Deleware 6% 8

Funky Buddha, ‘Hop Gun IPA’ Florida 7% 8

Narragansett Lager Rhode Island 5% 8

Ommegang ‘Witte Wheat’ Ale New York 5.2% 8

Amstel Light Lager, Amsterdam, Netherlands 3.5% 8

Coedo Shikkoku Japanese Black Lager 5% 8

Sapporo Japanese Lager 4.9% 8

DRAFT

Concrete Beach Havana Lager 5.2% 10

Wynwood Brewing Co. ‘IPA’ Florida 7.2% 10

Wynwood Brewing Co. ‘La Rubia’ Blonde Ale Florida 5% 10

Stella Artois, Lager, Belgium 5% 10

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