

# 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 TOAST POINTS

Sesame-crust ahi, grilled sourdough baguette, wasabi cream, balsamic glaze, sriracha, micro 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

### OYSTER ROCKEFELLER

Oysters on the half shell, spinach, artichokes, four cheese blend 18

## 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

### LINE & LURE HOUSE SALAD

Mixed greens, white balsamic vinaigrette, honey crisp apples, blueberries, candied walnuts, bleu cheese crumbles 6

#### 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-crust cod, lemon aioli, mixed greens, smoked tomato, red onion on a brioche bun 18

### LINE & LURE CHICKEN SANDWICH

Grilled or blackened chicken breast, brioche bun, lemon aioli, spring mix, smoked tomatoes, red onions, avocado 17

Choice of: french fries, sweet potato fries or ranch kettle chips.



House Favorites

## THE BOIL

Served with corn on the cob, roasted potatoes, andouille sausage, cheddar cheese biscuit and clarified butter. Tossed in garlic-herb or cajun butter.

### LOBSTER BOIL market

### SHRIMP & CLAM BOIL 32

### GARLIC BUTTER-TOSSED CRAB BOIL market

### BOIL FOR TWO market

Add on to any boil:

1/2 pound shrimp 10

1/2 pound Manila clams 14

1/2 Dungeness Crab 27

Maine Lobster market

King Crab Legs market

## FISH & SEAFOOD

### BACON-PISTACHIO CRUSTED HALIBUT

Pacific halibut, garlic-smashed potatoes, seasonal vegetables, beurre blanc, basil pesto, fried leeks 42

### 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-crust 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 SOCKEYE SALMON

Bristol Bay Sockeye salmon, garlic Yukon mashed potatoes, 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 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 corn flour blend 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 flour blend tortillas, bay shrimp, rock crab, brie cheese, avocado

# SUNDAY SEAFOOD BRUNCH BUFFET

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

## SWEETS

**CHOCOLATE ESPRESSO CAKE**  
Chocolate ganache, chocolate-coffee butter cream, vanilla creme anglaise  
10

**BERRY CHEESECAKE BOMB**  
Cheesecake, graham cracker cookie, mixed berry coulis, fresh berries, whipped cream  
12

**CHEF MELISSA'S BLUEBERRY RHUBARB CRISP**  
Brown butter oat streusel, vanilla bean ice cream, cardamom-vanilla caramel sauce  
10

**FLORIDA KEY LIME TART**  
Graham cracker crust, brulee meringue, lime zest, house-made blueberry puree  
8

**SEASONAL CREME BRULEE**  
House-made custard, caramelized sugar, seasonal berries 10

## SPECIALTY COCKTAILS

### FREELAND OLD FASHIONED

Freeland bourbon from a women owned and operated distillery in Portland, Peychaud bitters, orange and a cherry 17

### HAND-CRAFTED MARGARITA

Jose Cuervo tequila, Cointreau, agave nectar, sour, fresh citrus 14

### SPICY POMEGRANATE MARGARITA

Our house infused jalapeno Tequila, pomegranate puree, sour, agave 16

### BIG PEACH

Big Gin, Wild Roots Peach vodka, peach syrup, grapefruit juice 15

### LINE & LURE

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

### PINEAPPLE MULE

Our house infused Absolut pineapple vodka, ginger beer, lime 15

### LEMON MERENGUE MARTINI

Our house infused lemon Timberline vodka, raspberry liqueur, sour mix, half n half 17

### POMEGRANITE MOJITO

Bacardi rum, muddled lime, pomegranate, mint, sugar, topped with soda 12

### PINEAPPLE MANGO MARTINI

Our house pineapple infused Absolut vodka with a hint of mango, sour 15

### 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 8 year, Basil Hayden 22

**TEQUILA FLIGHT** Choose four: Cali Rosa Anejo, Calirosa Blanco Rose, Cazadores Reposado, Dobel Diamante, Don Julio Blanco, La Gritona Reposado, Don Abraham Blanco, Milagro Silver, Unicorn, Corralejo 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

**PEYRASSOL, LA CROIX** France /50  
**DUCKHORN DECOY** California 14/44

### WHITE

**KIM CRAWFORD, SAUVIGNON BLANC** New Zealand 10/36  
**LUJON, REISLING** Walla Walla, WA 9/32  
**HYLAND ESTATES, OLD VINE RIESLING** Marlborough, NZ -/20  
**\*GROCHAU, MELON DE BOURGOGNE** Willamette Valley, OR -/40  
**MARYHILL, PINOT GRIS** Columbia Valley, WA 10/36  
**\*ROYAL TOKAJI, FURMINT** Hungary -/50  
**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  
**ROMBAUER, CHARDONNAY** Napa Valley, CA -/100  
**CHATEAU STE. MICHELLE INDIAN WELLS, CHARDONNAY** WA 14/48  
**BROWNE FAMILY ESTATES, PINOT GRIS** Columbia Valley, WA -/55  
**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  
**WESTMOUNT, CHARDONNAY** Willamette Valley, OR -/55  
**WHITEHAVEN, SAUVIGNON BLANC** New Zealand -/40  
**WEATHER, CHARDONNAY** Sonoma Coast, CA -/50

\* Treasures found

### SPARKLING

**CAVIT, LUNETTA PROSECCO** Italy 11 /-  
**TREVERI,** Columbia Valley, WA -/40  
**PIPER SONOMA BLANC DE BLANCS** Sonoma, CA -/110  
**MOET & CHANDON IMPERIAL BRUT** France -/125  
**VEUVE DU VERNAY BRUT** France 15 /-

### RED

**DREAMING TREE, PINOT NOIR** France 10/36  
**ILANI BY MARYHILL, RED BLEND** Columbia Valley, WA 10/36  
**ERATH, RESPLENDENT PINOT NOIR** Dundee, OR 13/49  
**THREE RIVERS, MERLOT** Walla Walla, WA 10/36  
**CANOE RIDGE, CABERNET SAUVIGNON** 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

**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