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— SOUPS & SALADS —

LOBSTER BISQUE Cup 8.99 Bowl 12.99 **TOMATO BISQUE** Cup 5.99 Bowl 9.99

HOUSE SALAD

Mixed Greens, Cherry Tomatoes, Cucumber, Carrot, Feta, Lemon Vinaigrette **SMALL** 6.99 **LARGE** 10.99

HOT BACON SALAD

Spinach, Bacon, Charred Onions, Bleu Cheese Crumbles, Hot Bacon Dressing **SMALL** 6.99 **LARGE** 10.99

CAESAR SALAD

Romaine Lettuce, Caesar Dressing, Crispy Fried Brussels Sprouts, Croutons, Parmesan **SMALL** 6.99 **LARGE** 10.99

— SALAD ADDITIONS —

GRILLED CHICKEN 5.99 **FRIED CHICKEN** 5.99 **GRILLED SALMON** 18.99
 GRILLED SHRIMP 12.99 **LOBSTER TAIL** 18.99 **GARLIC SHRIMP** 12.99

— OYSTERS —

ON THE HALF SHELL	EA.	6	12
CHESAPEAKE BEST <i>Port Norris, New Jersey. Meaty and Subtle Brine</i>	2.50	15.49	28.99
EAST COAST SELECTION <i>Origin Changes with Availability, Delicate and Very Briny</i>	3.25	18.49	35.99
WEST COAST SELECTION <i>Origin Changes with Availability. Fatty, Sweet, and Mild Brine</i>	3.25	18.49	35.99

— SPECIALTY OYSTERS —

CHAR GRILLED OYSTERS

6 Chesapeake's Best Char Grilled with Butter, Lemon, Garlic, and Chili 16.99

CHORIZO GRILLED OYSTERS

6 Chesapeake's Best Char Grilled with Chorizo, Lime, Garlic, and Butter 16.99

OYSTERS ROCKEFELLER

5 Oysters Baked with Creamy and Cheesy Spinach, Bacon, Sambuca, and Parmesan 18.99

OYSTERS IN BOURBON SMOKED HOLLANDAISE

5 Fried Chesapeake's Best Topped with Hollandaise, Bourbon Smoked Paprika, and Chives 18.99

OYSTERS REMOULADE

5 Fried Chesapeake's Best Oysters served over Cheesy Grits with Creole Remoulade 18.99

Thank you for joining us and supporting us. Without you we can't do what we love.

-Ben Skiadas, Proprietor

— SEAFOOD PLATTERS —

DELUXE SEAFOOD TOWER

*Served Chilled on Ice - 6 Cocktail Shrimp, 4 East Coast Oysters, and 4 West Coast Oysters, Spicy Crab, Spicy Tuna
Served Hot - 2 Snow Crab Cluster, 2 Lobster Tails, and Seafood Scampi, Served with Grilled Baguette 130.99*

HOT SEAFOOD PLATTER

2 Snow Crab Cluster, 2 Lobster Tails, and Seafood Scampi, Served with Grilled Baguette 85.99

DELUXE CRAB PLATTER

1/2 LB King Crab, 1 Snow Crab Cluster, 1 Crab Cake, Spicy Crab Salad 79.99

COLD SEAFOOD PLATTER

6 Cocktail Shrimp, 4 East Coast Oysters, and 4 West Coast Oysters, Spicy Crab Salad, Spicy Tuna 45.99

FRIED PLATTER

Corona Battered Cod, Thai Fried Shrimp, Fried Shrimp Remoulade, Fries, Jicama Slaw 39.99

— 72 HOUR BIG BALLER DINNER FOR TWO —

REQUIRES A 72 HOUR PREORDER

18OZ ROASTED BEEF TENDERLOIN

*Tete de Beef crusted in House Steak Rub and slow roasted to your liking.
Served with Chimichurri and Port Wine Demi Glace 85.99*

BEEF WELLINGTON

*16oz Center Cut Beef Tenderloin Wrapped in Mushroom Duxelles, Prosciutto, and Puffed Pastry baked to Medium
And served with Port Wine Demi Glace 115.99*

40OZ PORTERHOUSE

*Tete de Beef crusted in House Steak Rub and slow roasted to your liking. Served with Chimichurri and
Port Wine Demi Glace 115.99*

48OZ TOMAHAWK RIBEYE

*Bone in Frenched Ribeye crusted in House Steak Rub and slow roasted to your liking.
Served with Chimichurri and Port Wine Demi Glace 135.99*

2LB CITRUS GRILLED WHOLE LOBSTER

Whole Canadian Cold Water Lobster grilled with Lemon-Chili-Garlic Butter 115.99

2LB LOBSTER THERMIDOR

*Whole Canadian Cold Water Lobster poached and picked and tossed in a Rich and Boozy Tarragon Cream Sauce.
Then placed back in the Lobster to be Broiled with Gruyere Cheese 125.99*

2LB LOBSTER NEWBURG

*Whole Canadian Cold Water Lobster poached and picked and tossed in a rich Cognac Cream Custard
Baked inside of Puffed Pastry 129.99*

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3% MERCHANT SERVICE FEE 3% CASH DISCOUNT ATM IN HOTEL LOBBY

20% GRATUITY ON PARTIES OF 8+

— SEAFOOD —

KENTUCKY FRIED SHRIMP AND GRITS

Chicken Fried Shrimp, Bourbon Bacon Jam, White Barbecue Sauce, Cheese Grits, Bacon Fried Corn 24.99

DRUNKEN SEA BASS

Sake-Ginger-Soy Marinated Chilean Sea Bass over Miso Pesto Rice, Crispy Garlic and Chili Edamame, Jicama Slaw, Ponzu, Wasabi Roe, and Chive Oil 36.99

GRILLED PESTO SALMON

Grilled Pesto Salmon Roasted Sweet Potatoes, Sauteed Country Ham and Kale, finished with Sun Dried Tomato Oil and Sunflower Seeds 26.99

KING CLIP SALTIMBOCCA

Prosciutto wrapped King Clip, Sage-Caper-Wine Sauce, Mashed Potatoes, Asparagus 26.99

POKE' BOWL

Tuna, Shrimp, Spicy Crab Salad, Rice, Seaweed Salad, Cucumber Relish, Edamame, Radish, Carrot, Ponzu, Sesame Seeds, Nori 28.99

BEER BATTERED COD

Corona Beer Battered Cod, Steak Fries, Jicama Slaw, Remoulade, and Tartar Sauce 21.99

TWIN LOBSTER TAILS

Two 5oz Northern Atlantic Lobster Tails served with Roasted Sweet Potatoes, Sauteed Country Ham and Kale 42.99

SNOW CRAB LEGS

1 1/2 lbs of Snow Crab served with Mashed Potatoes, and Grilled Asparagus 45.99

COLOSSAL KING CRAB

One Pound of King Crab served with Mashed Potatoes, and Grilled Asparagus 85.99

— MEAT —

PORK CHOP

Frenched Chop, Bourbon Bacon Jam, White BBQ, Tobacco Onions, Sauteed Country Ham, Sweet Potatoes and Kale, Cheese Grits 26.99

FILET

8oz. Hand Cut Filet and Port Wine Demi Glace with Mashed Potatoes and Grilled Asparagus 38.99

RIBEYE FRITES

House Rubbed USDA Prime 14oz. Ribeye served with Truffle Fries 43.99

— PASTA —

SNOW CRAB AND LEMON RICOTTA RAVIOLI

Ravioli in Pesto Cream with Snow Crab, Kale, Ham, Sweet Potatoes, Sun Dried Tomato Oil, and Sunflower Seeds 26.99

SEAFOOD SCAMPI PASTICCIO

Scampi Shrimp, Clams, and Langoustine over Baked Bucatini, with Creamy Seafood Bechamel, Spinach, Tomatoes, Garlic Bread Crumbs, Parsley, Sun Dried Tomato Oil 28.99

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— APPETIZERS —

THAI FRIED SHRIMP

1/2 LB of Popcorn Shrimp tossed in Thai Chili Sauce topped with Jicama Slaw and Lime Crema 13.99

FRIED SHRIMP REMOULADE

1/2 LB of Popcorn Shrimp tossed in Remoulade 13.99

SHRIMP COCKTAIL

Six Poached Shrimp served chilled with Cocktail Sauce and Lemon 12.99

GARLIC BACON BAY SCALLOPS

8 oz of Bay Scallops in Creamy Garlic Sauce with Bacon, Kale, and Mushrooms 16.99

LITTLENECK CLAMS

1LB of Little Neck Clams in a Creamy White Wine Sauce with Grilled Baguette 16.99

CRAB CAKES

Lump Crab Cakes with Mustard Sauce 14.99

CRAB RANGOON DIP

Crab Rangoon Dip with Sweet Thai Chili Sauce and Wonton Chips 13.99

TRUFFLE FRIES

Steak Fries Drizzled with Truffle Oil and tossed in Romano Cheese served with Roasted Garlic and Truffle Aioli 10.99

FRIED GREEN TOMATOES

Fried Green Tomatoes topped with Herbed Goat Cheese and Tomato Jam 9.99

— DELUXE SIDES —

LOBSTER MACARONI AND CHEESE

Grilled Lobster Tail and Langoustine in baked Macaroni and Cheese 22.99

TRUFFLE MACARONI AND CHEESE

Wild Mushrooms in Truffled Macaroni and Cheese 18.99

ASPARAGUS OSCAR

Asparagus topped with Hollandaise and Snow Crab 18.99

— A LA CARTE —

GRILLED SHRIMP

5 Grilled Shrimp 12.99

LOBSTER TAIL

5 oz. Steamed Lobster Tail 18.99

SNOW CRAB CLUSTER

Steamed Snow Crab 18.99

KING CRAB

1 LB. Steamed King Crab 79.99

— OVER THE TOP TOPPERS —

ADD TO YOUR FAVORITE:

STEAKS

FISH

MASHED POTATOES

FRIES

ASPARAGUS

SCAMPI SMOTHERED

Shrimp, Clams, and Langoustine in Garlic Butter 16.99

SCALLOP AND BACON

Bay Scallops and Garlic Bacon Cream Sauce 12.99

LOBSTER SHERRY CREAM

Lobster Sherry Cream and a Lobster Tail 19.99

WILD MUSHROOM AND TRUFFLE

Sauteed Wild Mushrooms and Truffle Cream 11.99

OSCAR STYLE

Snow Crab and Hollandaise 16.99

SHRIMP REMOULADE

Blackened Shrimp and Creole Remoulade 14.99

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