

LURE

GRILL

Island Inspired ... Wood-Fired

Appetizers

New England Clam Chowder - \$9

A traditional Island favorite, served with whole local clams, applewood smoked bacon and a creamy, savory broth

Crab Cake - \$13

Jonah and lump blue crab on a pickled spring vegetable salad, served with a whole grain mustard remoulade

Katama Oysters - \$15

6 plump, local oysters, accompanied by lemon marmalade and green apple mignonette

Heirloom Tomato Salad - \$12

Vine-ripened heirloom tomatoes, extra virgin olive oil and aged balsamic vinegar with baby greens

Summer Corn Gazpacho - \$10

An ice cold soup of sweet summer corn and vegetables, served with watermelon salsa and jalapeno oil

Steamed Mussels - \$12

Fresh PEI mussels, steamed in a spicy coconut broth with cilantro and charred bread

Caesar Salad - \$8

Baby Romaine lettuce, crisp croutons and a Parmesan cheese tuile drizzled with house-made Caesar dressing

Lobster and Bacon Mac 'N' Cheese - \$11

Big chunks of cold-water Maine lobster meat and applewood smoked bacon combined with our creamy cheddar mac 'n' cheese

Lobster Guacamole - \$14

A traditional guacamole of ripe avocados, onion, tomato and lime juice served with sweet lobster salad And spicy Harissa crisps

Sweet Corn Johnnycakes - \$10

A New England classic of pan-fried cornmeal pancakes, filled with sweet corn and served with a tangy pico de gallo and roasted chile butter

Sides

Creamy Cheddar Mac 'N' Cheese - \$5

Grilled Asparagus with Lemon and Parmesan - \$7

Shiitake Mushroom Succotash - \$7

Handcut Fries - \$4

Potato and Cremini Mushroom Gratin - \$5

Entrées

Steak Frites* - \$27

A wood fired 12 oz. NY Strip steak, grilled to order, served with our handcut fries, red wine sauce and garlic herb butter

Shrimp Pappardelle - \$26

5 jumbo shrimp with handmade pappardelle pasta, artichokes, capers, preserved lemon and oven-dried tomatoes in a white wine butter sauce

Carpethagger Steak* - \$42

A grilled 8 oz. filet mignon of beef topped with 2 cornmeal fried Katama Bay oysters, served with roasted garlic mashed potatoes, red wine sauce, and blue cheese mascarpone

Sea Scallops - \$34

Pan-seared scallops on shiitake mushroom succotash and a smoked tomato sauce

Roast Chicken - \$29

A locally raised half chicken, roasted with citrus and herb butter, then placed on 'Hoppin' John'-blackeyed peas and rice, served with a roasted chicken jus

Atlantic Halibut - \$33

Pan-seared, atop a potato and lump crab salad, spring pea puree, tangy romesco sauce and tender pea greens

Katama Burger* - \$18

A 10 oz, hand-packed burger of local Katama beef, wood grilled to order, topped with smoked cheddar cheese and served on our own poppyseed brioche bun. Includes house-made ketchup, whole grain mustard, mayo and hand-cut fries

Pork Chop* - \$29

14 oz grilled bone-in chop on a ragout of roasted fingerling potatoes, caramelized pearl onions and oyster mushrooms, with a blueberry demi glace

Arctic Char - \$32

Wood Grilled and placed on a bed of butter beans, haricot vert and pequillo peppers in a light seafood broth

Jambalaya de la Mer - \$42

A spicy rice dish with andouille sausage, crawfish, mussels, clams and vegetables topped with a grilled Maine lobster tail.

*The state of Massachusetts warns that Consuming raw or undercooked potentially hazardous foods can be hazardous to your health

Reminiscent of outdoor barbecues and summer family gatherings, Lure Grill cooks over Apple and Mesquite woods. This imparts a subtle smoky flavor to our food.