



Long Island Restaurant Week

APPETIZER

New Island Fish "Chowdah"

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Classic Manhattan Clam Chowder

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Classic Caesar Salad Romaine Hearts/Reggiano/Lemon/Garlic Crouton

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GF Harvest Mixed Greens Salad Champagne Vinaigrette/Dried Cranberries/Blue Cheese/Pine Nuts

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GF Beet Salad Goat Cheese Dressing/Fresh Berries/Candied Walnuts

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A Bowl of P.E.I. Mussels Thai Red Curry/Coconut/Lime

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Sweet & Spicy Shrimp Chili Mayo/Wonton Crisps

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GF Cast Iron Grilled Calamari Tomato/Gremolata

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Pan Seared Lump Crab Cake Roasted Corn Salad/Smoked Tomato Remoulade (+\$3)

ENTREE

"Fish and Chips" Beer Battered Cod/House Cut Fries/Lemon

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Shrimp Bucatini Cherry Peppers/Tomato/Baby Arugula/Garlic & Oil/White Wine

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Macadamia-Coconut Crusted Flounder Key Lime Beurre Blanc/Sweet Potato Puree/Green Beans

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GF Pan Roasted Scottish Salmon Ratatouille/Black Olive Tapenade/Lemon Oil

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GF Potato Horseradish Crusted Cod Lemon Buerre Blanc/Petite Green Lentils/Wilted Baby Spinach

•

Chicken Milanese Baby Arugula/Lemon Vinaigrette/Shaved Parmesan

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GF Pan Roasted Pork Tenderloin White Bean Ragu/Pancetta/Tomato/Artichokes

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***A Lure Burger** Smoked Mozzarella/Bacon Onion Marmalade/House Cut Fries

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GF Grilled Swordfish Basil Butter/Corn Sauté/Fingerling Potatoes (+\$5)

DESSERT

Warm Chocolate Brownie

•

Cranberry Walnut Blondie

•

Key Lime Pie Blackberry/Whipped Cream

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Assorted Ice Cream & Sorbets

\$29.95

Ask your server about our \$29.95 Restaurant Week Wine Specials

GF – GLUTEN FREE

20% gratuity will be added to all parties of six or more guests

The menu item * consists of or contains meat, fish, shellfish, or fresh shell eggs that are raw or not cooked to temperature to destroy harmful bacteria and or virus. Consuming raw or undercooked meats, fish, shellfish, or fresh shell eggs may increase your risk of food borne illness, especially if you have certain medical conditions.