

LINE & LURE

SEAFOOD KITCHEN & TAP • PACIFIC NORTHWEST FRESH • LIVE MUSIC

APPETIZERS

CRISPY CALAMARI

Peppadew peppers, roasted red pepper dipping sauce 20

JUMBO LUMP CRAB CAKES

Spring mix, togarashi aioli, cilantro, lemon vinaigrette 24

SEARED AHI TUNA GF

Sushi-grade Yellowfin tuna, cajun spices, Sriracha aioli, mixed greens 16

COCONUT SHRIMP

Toasted coconut, sweet Thai chili sauce, lemon aioli 16

SPINACH, ARTICHOKE, & CRAB DIP

Jumbo Lump Crab, house-fried tortilla chips 14

STEAMED CLAMS

Fresh herbs, white wine, butter, garlic crostini 18

CHEDDAR BISCUITS

Two house buttermilk biscuits, cheddar & onion 4

OYSTERS ON THE HALF SHELL... FRESHLY SHUCKED! GF

Fresh local oysters, seasonal mignonette
20/six | 40/thirteen

LINE & LURE OYSTER SHOOTERS GF

Fresh oyster shooter, cocktail sauce 3.50/each

PEEL & EAT SHRIMP BUCKET GF

Straight from the Boil, Old Bay seasoning, lemon, cocktail sauce
Half pound 17

SOUPS & SALADS

PACIFIC NORTHWEST CLAM CHOWDER

Our award winning clam chowder topped with, brown-buttered oyster crackers 7/9

STARTER CAESAR SALAD

Classic Caesar dressing, garlic croutons, Parmesan cheese 10

STARTER WEDGE

Bleu cheese crumbles, cherry tomatoes, bacon, red onion, bleu cheese dressing 10

BAY SHRIMP CAESAR

Oregon Bay shrimp, garlic croutons, Vella Dry Jack & honey dressing 12

STARTER HOUSE SALAD

Mixed greens, arugula, white balsamic vinaigrette, honey crisp apples, blueberries, candied walnuts, bleu cheese crumbles
starter 10/ full 16

SEAFOOD WEDGE

Poached lobster, jumbo Lump Crab meat, Oregon Bay shrimp, baby iceberg lettuce, tomatoes, bacon, queso fresco, avocado-red wine dressing 28

ADD-ONS

- Blackened Steelhead 20
- Grilled chicken breast 8
- Grilled prawns 10

LANDLOCKED

PETITE FILET GF

7 oz center cut, Yukon Gold garlic mashed potatoes, seasonal vegetables, demi glace 52

SAUTEED STEAK TIPS

Tenderloin, ribeye and New York strip tips, cremini mushrooms, Yukon Gold garlic mashed potatoes, seasonal vegetables, crispy onion straws, demi glace 34

GRILLED RIBEYE GF

14 oz hand cut ribeye, Yukon Gold garlic mashed potatoes, chimichurri, seasonal vegetables, 58

CHICKEN MARSALA

Chicken breast, marsala-demi reduction, cremini mushrooms, seasonal vegetable, Yukon Gold garlic mashed potatoes 26

ADD-ON—Maine lobster tail, drawn butter market

THE BOIL

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

LOBSTER BOIL market

SHRIMP & CLAM BOIL 38

GARLIC BUTTER-TOSSED CRAB BOIL market

LOBSTER BOIL FOR TWO market

Add on to any boil:
1/2 pound shrimp 17
½ pound Manila clams 14
1/2 Dungeness Crab 30
Maine Lobster market

FISH & SEAFOOD

FISH & CHIPS

Hand-dipped and fried to order, fresh coleslaw, house-made tartar sauce, french fries

•Beer-battered Pacific Cod 22 •Panko-crusted Halibut 36

CAPTAIN'S PLATE

Beer battered pacific cod, breaded clam strips, coconut prawns, house-made tartar sauce, cocktail sauce, french fries and coleslaw 28

GRILLED SOCKEYE SALMON GF

Bristol Bay Sockeye salmon, Yukon Gold garlic mashed potatoes, seasonal vegetables, herb butter, micro greens 36

FRIED OYSTERS

French fries, coleslaw, tartar sauce 23

CRAB-CRUSTED PACIFIC COD

Jumbo Lump Crab crust, Yukon Gold garlic mashed potatoes, hollandaise sauce, tomato-arugula garnish 34

STEELHEAD WELLINGTON

Columbia River steelhead, creamed spinach, puff pastry, cilantro rice, hollandaise sauce 38

PASTAS

LINGUINE & CLAMS

Manila clams, linguine, white wine, butter, garlic toast 28

PRAWN & SCALLOP BUCATINI

Alfredo cream sauce, cherry tomatoes, basil, Parmesan cheese 32

BUTTERNUT SQUASH & CHEESE RAVIOLI

Roasted butternut squash, four cheese ravioli, toasted walnuts, fresh sage 24

SANDWICHES

CRAB & SHRIMP MELT

Focaccia bread, Spanish onions, artichoke hearts, herb aioli, Tillamook cheddar cheese. 18

TUNA MELT

Green apple, celery, toasted pecans, Tillamook cheddar, green olive bread 18

PANKO-CRUSTED COD SANDWICH

Panko-crusted cod, tartar sauce, mixed greens, tomato, red onion on a brioche bun 18

LINE & LURE CHICKEN SANDWICH

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

LINE & LURE TACOS

Two corn flour blend tortilla tacos, pineapple pico slaw, queso fresco. Served with cilantro rice & cilantro lime crema

• Beer Battered Pacific Cod 17 • Blackened shrimp 17

LINE & LURE BURGER

All beef, signature grind, Tillamook Cheddar, tomatoes, red onions, brioche bun 18

Choice of: french fries, sweet potato fries.

WEEKDAY LUNCH SPECIALS

TUESDAY

Clam Chowder Cup: Receive a complimentary cup of our award-winning Pacific Northwest clam chowder with the purchase of any entrée

WEDNESDAY

Blackened Mahi Tacos: Baja style, cilantro lime crema, herb rice, pineapple pico de gallo 14

THURSDAY

Fisherman's Basket: Beer-battered fish bites, garlic fries, house-made tartar 14

FRIDAY

Shrimp Basket Special: Fried shrimp, served with seasoned fries, house-made tartar and fresh lemon 14

GF Gluten Free

Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please advise your server of any food allergies you may have before ordering. 20% gratuity added for parties of 5 or more.

HOOKED ON YOU FOR TWO

TUESDAY, WEDNESDAYS & THURSDAYS — 88

MAIN ENTRÉE (shared plate)	APPETIZER (choose one for the table)	SOUP OR SALAD (one per guest)	DESSERT (choose one)
New York steak, grilled prawns, steak skewer, Yukon Gold mashed potatoes, seasonal vegetables	coconut prawns • Ahi tuna • crab artichoke dip • calamari	clam chowder starter salad	tiramisu • strawberry shortcake • guava cheesecake • orange creamsicle crème brûlée

SWEETS

GUAVA CHEESECAKE

Classic cheesecake, graham cracker crust, topped with guava
sauce, fresh mixed berries, whipped cream, mint 10

TIRAMISU

Espresso-soaked ladyfingers, mascarpone cream,
finished with cocoa powder, chocolate covered coffee beans,
pirouline cookie 10

STRAWBERRY SHORTCAKE

Tea biscuit topped with seasonal strawberry sauce,
house-made Chantily cream 10

ORANGE CREAMSICLE CRÈME BRÛLÉE

Vanilla custard infused with orange liqueur, finished with a
brûléed sugar crust and candied orange garnish 10

IS TODAY YOUR BIRTHDAY?

Enjoy a complimentary dessert on us with a purchase of any entrée.

THE WET DOCK

a collection of mixologist inspired cocktails

ESPRESSO MARTINI

Rich espresso, organic vodka coffee liqueur 14

GIG HARBOR BLOODY MARY

House Bloody Mary mix, Tito's Vodka, and a loaded skewer featuring
jerky, blue cheese olive, pickle, and celery 14

SMOKED CEDAR CHIP OLD FASHIONED

Buffalo Trace bourbon, orange demerara cedar syrup,
bitters, aromatic wood smoke 16

RASPBERRY LEMON DROP

Fresh raspberry syrup, bright lemon, and Tito's Vodka,
lemon sugar rim 14

JACKPOT MARGARITA

Tequila, citrus, agave, edible gold 12

MAGICAL MOJITO

Coconut rum, raspberry, lime, fresh mint,
butterfly pea flower sparkle 12

DOCKSIDE PALOMA

Tequila, grapefruit, lime, Aperol, topped with soda 14

BLUE CRAB COOLER

Muddled cucumber, gin, citrus, soda water 14

BOARDWALK SPRITZ

Aperol, sparkling wine, orange juice, soda water 14

CHEF ALEX'S NEGRONI

Botanist gin, Campari, sweet vermouth,
cedar & charred orange syrup 14

MALIBU BARBIE

Pink coconut rum, pineapple, cranberry, shimmery grenadine,
pink sugar rim 12

OYSTER BAY RUMTINI

Dark and coconut rum, raspberry, peach, fresh lime 14

SEASIDE MULE

Vodka, St-Germain, lime, ginger beer 14

HARBOR LIGHTS

Vodka, lychee, cranberry, citrus 12

OCEAN BREEZE

Pineapple, coconut rum, blue curaçao, lemonade 12

THE DRY DOCK

a collection of non-alcoholic drinks – one refill

BEACHSIDE WATERMELON FIZZ

Fresh watermelon, citrus, mint, sparkling soda 8

PIER 39 PINEAPPLE COOLER

Pineapple, peach, raspberry, lime, coconut cream,
topped with sparkling soda 8

PEACH TIDE REFRESHER

Peach, lemon, agave, ginger beer 8

SUNSET SURF

Orange, pineapple, guava, grenadine, sparkling soda 8

SHIMMERY SUMMER BERRY LEMONADE

Lemonade, raspberry, blackberry, citrus with edible glitter 8

STRAWBERRY LEMONADE

House strawberry chunks, lemonade, Sprite 8

DIRTY SODA

Pepsi Product, fruit syrup, coconut cream, lime juice
ask your server for flavors of the week 8

BOBA LEMONADE

Lemonade, fruit syrup, fresh fruit, boba flavor
ask your server for flavors of the week 8

COASTAL RESERVE TEA

Local Loose Leaf Brewed Tea with your choice of fruit,
fruit syrup and sweetness 8

ITALIAN CREAM SODA

Sprite, flavored syrup, heavy cream, whipped cream
ask your server for flavors of the week 8

THE BREW DOCK

a selection of draft beers

ORANGE WHIP HAZY IPA 7

BLUE MOON BELGIAN WHITE 7

MANNY'S PALE ALE 7

NO BAD DAYS IPA 7

WIDMER HEFEWEIZEN 7

PFRIEM PILSNER 7

OAKSHIRE AMBER ALE 7

BONEYARD RPM IPA 7

COORS LIGHT 7



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) 6

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