

# 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

### CHEF'S SURF & TURF

Daily selection of steak and fresh seafood, paired with seasonal sides, finished with house-crafted sauces *market*

**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

1/2 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-cruste 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

### CHEF'S DAILY FISH SELECTION

Daily selection of fish, paired with seasonal accompaniments, finished with house-crafted sauces *market*

## 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-cruste 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)

New York steak, grilled prawns, steak skewer, Yukon Gold mashed potatoes, seasonal vegetables

## APPETIZER

(choose one for the table)

coconut prawns • Ahi tuna • crab artichoke dip • calamari

## SOUP OR SALAD

(one per guest)

clam chowder starter salad

## DESSERT

(choose one)

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 Chantilly 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.

## SPECIALTY COCKTAILS

### LINE & LURE

Malibu & Captain Morgan, pineapple, lime, agave nectar, grenadine, soda 16

### POMEGRANATE MOJITO

Bacardi rum, muddled lime, pomegranate, mint, sugar, topped with soda 16



### ESPRESSO MARTINI

Rich espresso, Titos Organic Vodka, coffee liquor 16

### CEDAR CHIP OLD FASHIONED

Knob Creek Bourbon, Trendy Old Fashioned, cedar chip syrup 18

### HIBISCUS MARGARITA

Fresh citrus, Casamigos Tequila, hibiscus tea 16



### PALOMA PLEASE!

Refreshing grapefruit, Casamigos Tequila 16

### DOWNTOWN MANHATTAN

Big city cocktail, Pendleton Whiskey 18

### MARTINI LA POIRE

Titos Vodka, fresh pear, honeysuckle 16



### RASPBERRY LEMON DROP

Titos Vodka, fresh raspberry, lemon sugar rim 16

### BLUEBERRY MULE

Titos Organic Vodka, fresh blueberries, ginger 16



### MAGICAL MOJITO

Coconut raspberry mojito, Butterfly Pea flower glitter 14

### GARDEN PARTY SOUR

The Botanist Gin, rosemary, lime, sparkling wine 16

### DERBY DAZE

Straight Kentucky Bourbon, mint, derby syrup 16

### ilani SUNSET

Sparkling wine, fresh juices 12

### THE COWLITZ 75

The Botanist Gin, rosemary, lime, sparkling wine 16

### GIG HARBOR BLOODY MARY

House bloody mary mix, Titos Organic Vodka, Skewer, Old Bay rim 14



### SMOKED OLD FASHIONED

Buffalo Trace Bourbon, orange bitters, wood smoked 18

### JACKPOT MARGARITA

Acre Lago Tequila, fresh citrus, edible gold leaf rim 14

### BLACKBERRY SAGE SMASH

Bourbon, blackberry, sage, citrus, crushed ice 16



Staff favorites

## WINE

### ROSÉ

**MICHAEL DAVID ROSÉ** Lodi, California 12/48

### WHITE

**MICHAEL DAVID, SAUVIGNON BLANC** Lodi, California 14/56

**CHATEAU ST. MICHELLE, REISLING** Columbia Valley, WA 14/56

**MARYHILL, PINOT GRIS** Columbia Valley, WA 12/48

**MARYHILL, CHARDONNAY** Columbia Valley, WA 12/48

**NAPA CELLARS, CHARDONNAY** Napa Valley, CA 14/56

**CHATEAU STE. MICHELLE INDIAN WELLS,**

**CHARDONNAY** Woodinville, WA 14/56

**WILLAMETTE VALLEY, RIESLING** Willamette Valley, OR 44

### SPARKLING

**CAVIT, LUNETTA PROSECCO** Italy 12

**TREVERI** Columbia Valley, WA 40

**VEUVE DU VERNAY BRUT** France 15

### RED

**ilani BY MARYHILL, RED BLEND** Columbia Valley, WA 12/48

**ERATH, RESPLENDENT PINOT NOIR** Dundee, OR 56

**CANOE RIDGE, CABERNET SAUVIGNON** Walla Walla, WA 14/56

**MARYHILL, ZINFANDEL** Columbia Valley, WA 56

**EARTHQUAKE, CABERNET SAUVIGNON** Lodi, CA 14/56

**COLUMBIA CREST GRAND ESTATES, MERLOT** Columbia Valley, WA 12/48

**HIGHLANDS 41, RED BLEND** Paso Robles, CA 12/48

## BEER LIST

### SUN RIVER MILK STOUT

7% IBU 25

### WIDMER HEFEWEIZEN

4.2% IBU 26

### BLUE MOON BELGIUM WIT

5.4% IBU 9

### FORTSIDE ORANGE WHIP HAZY IPA

5.9% IBU 60

### BARREL MOUNTAIN NO BAD DAYS IPA

6.3% IBU 55

### FORT GEORGE VORTEX IPA

7.2% IBU 97

### HEATHEN ARSON AMBER

6.4% IBU 15

### PELICAN BREWING IRISH RED ALE

5.4% IBU 24

### MANNY'S PALE ALE

5.5% IBU 36

### LOOWIT LAGER

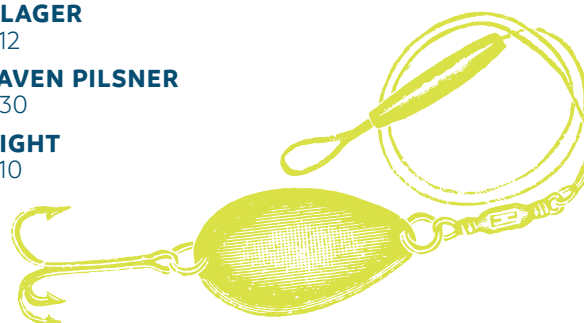
4.2% IBU 12

### BLACK RAVEN PILSNER

5.2% IBU 30

### COORS LIGHT

4.2% IBU 10



## BOTTLES

**BUD LIGHT** Lager 6

**MODELO** Lager 8

**MICHELOB ULTRA** Low Carb Lager 6

**CORONA** Pale Lager 8

**HEINEKEN** Lager 8

**HEINEKEN '0.0'** (Non-Alcoholic Lager) 6