

LINE & LURE

SEAFOOD KITCHEN & TAP

PACIFIC NORTHWEST FRESH

LIVE MUSIC

APPETIZERS

CRISPY CALAMARI & LEMON

Peppadew peppers, roasted red pepper dipping sauce 20

JUMBO LUMP CRAB CAKES

Roasted corn elote slaw, togarashi aioli, cilantro, lemon vinaigrette 24

SEARED AHI TUNA

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 & MUSSELS

Fresh herbs, white wine, butter, Parmesan crostini 18

OYSTERS ON THE HALF SHELL... FRESHLY SHUCKED!

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

LINE & LURE OYSTER SHOOTERS

Fresh oyster shooter, chipotle-lemon cocktail sauce 3.50/each

PEEL & EAT SHRIMP BUCKET

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

SOUPS & SALADS

PACIFIC NORTHWEST CLAM CHOWDER

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

SEAFOOD WEDGE

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

LINE & LURE CAESAR SALAD

Vella Dry Jack & honey dressing, garlic croutons, Parmesan cheese 10

STARTER WEDGE

Bleu cheese crumbles, cherry tomatoes, bacon, roasted corn, red onion, fresh chives, bleu cheese dressing 10

STARTER CAESAR

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

LINE & LURE HOUSE SALAD

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

ADD-ONS

- Blackened Steelhead 20
- Grilled prawns 10
- Grilled chicken breast 8
- Maine lobster tail, drawn butter market

LANDLOCKED

PETITE FILET

7 oz center cut, Yukon gold mashed, seasonal vegetables, demi glace 52

SAUTEED STEAK TIPS

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

GRILLED RIBEYE

14 oz hand cut ribeye, garlic mashed potatoes, chimichurri, seasonal vegetables, fresno peppers 58

CHICKEN MARSALA

Chicken breast, marsala-demi cream sauce, cremini mushrooms, seasonal vegetable, garlic smashed fingerling potatoes 26

SWEETS

CHOCOLATE ESPRESSO CAKE

Chocolate ganache, chocolate-coffee butter cream, vanilla creme anglaise 10

BERRY CHEESECAKE BOMB

Cheesecake, graham cracker cookie, mixed berry coulis, fresh berries, whipped cream 12

CHERRY CRISP

Warm sour cherries, orange caramel and candied almonds 10

LEMON SOUFFLE

Light, fluffy cake on top, lemon curd on the bottom, whip cream, seasonal berries 8

SNICKERDOODLE CREME BRULEE

House-made custard, caramelized sugar, seasonal berries 10

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

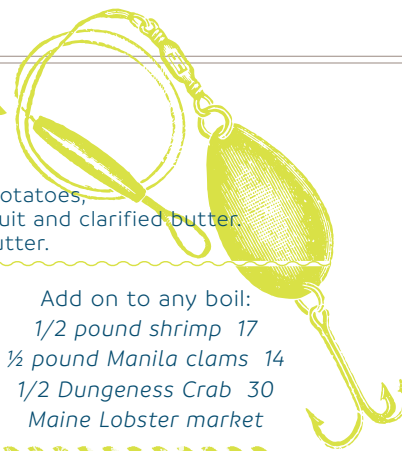
Add on to any boil:

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 Choice of; French fries, sweet potato fries, house-made ranch potato chips

•Beer-battered Pacific Cod 22

•Panko-crusted Halibut 36

CAPTAIN'S PLATE

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

GRILLED SOCKEYE SALMON

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

PAN-FRIED OYSTERS

Parmesan garlic French fries, house-made coleslaw, tartar sauce 23

CRAB-CRUSTED PACIFIC COD

Jumbo lump crab crust, herb-roasted fingerling 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, fresh herbs, white wine, butter, garlic toast 28

PRAWN & SCALLOP BUCATINI

Gorgonzola-dijon cream sauce, heirloom cherry tomatoes, basil, Parmesan cheese 32

BUTTERNUT SQUASH & CHEESE RAVIOLI

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

SANDWICHES

CRAB & SHRIMP MELT

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

TUNA MELT

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

PANKO-CRUSTED COD SANDWICH

Panko-crusted cod, lemon aioli, mixed greens, smoked tomato, red onion on a brioche bun 18

LINE & LURE CHICKEN SANDWICH

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

LINE & LURE TACOS

Two corn flour blend tortilla tacos, house-made chipotle slaw, pico de gallo, corn elote, queso fresco. Served with cilantro rice & salsa roja

- Beer Battered Pacific Cod 17
- Bronzed Chicken 17

LINE & LURE BURGER

All beef, signature grind, Tillamook Cheddar, smoked tomatoes, pickled red onions, special sauce, brioche bun 18

Choice of: french fries, sweet potato fries.

HOOKED ON YOU FOR TWO

TUESDAY, WEDNESDAYS & THURSDAYS — 88

SURF & TURF (shared plate)

six grilled prawns, steak tips, New York steak, Yukon gold mashed potatoes, seasonal veggies

APPETIZER
(choose one for the table)
coco prawns • ahi tuna
artichoke dip • calamari

SOUP OR SALAD
(one per guest)
clam chowder
starter salad

BERRY CHEESECAKE BOMB DESSERT
(shared plate)
cheesecake, graham cracker cookie,
mixed berry coulis, fresh berries, whipped cream

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

POLOMA PLEASE!

Refreshing grapefruit, Casamigos Tequila 16

DOWNTOWN MANHATTAN

Big city cocktail, Pendleton Whiskey 18

MARTINI LA POIRE

Tito's 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

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

CAKEBREAD, CHARDONNAY Napa Valley, CA 135

WILLAMETTE VALLEY, RIESLING Willamette Valley, OR 44

KINGS ESTATE, PINOT GRIS Willamette Valley, CA 52

SPARKLING

CAVIT, LUNETTA PROSECCO Italy 12

TREVERI Columbia Valley, WA 40

SONOMA BLANC DE BLANCS Sonoma, CA 110

CHANDON IMPERIAL BRUT France 125

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

COPPOLA, DIRECTORS CUT CABERNET SAUVIGNON Geyserville, CA 89

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

WHOLE CLUSTERS, PINOT NOIR Willamette Valley, OR 15/60

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

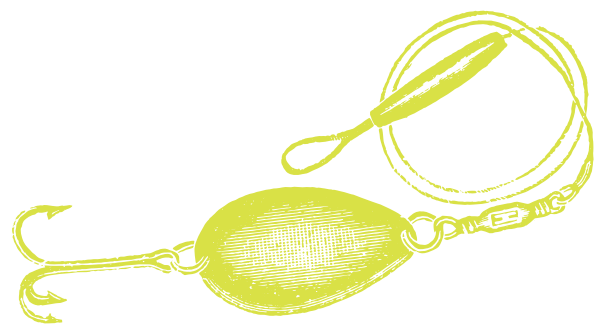
4.2% IBU 12

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