

 House Favorites

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
-  **JUMBO GARLIC-BASIL PRAWNS**
Garlic-basil butter, lemon, chili flakes, grilled baguette 20
- PEEL & EAT SHRIMP BUCKET**
Straight from the Boil, Old Bay seasoning, lemon, chipotle cocktail sauce
Half pound 15
-  **SEAFOOD FONDUE**
Prawns, bay scallops, lump crab, cheddar, sharp white cheddar, smoked gouda, cream cheese, toasted focaccia bread 28
- GRILLED ARTICHOKE**
Stone ground mustard remoulade, lemon-herb butter 16

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 6
- STARTER CAESAR**
Oregon Bay shrimp, garlic croutons, Vella Dry Jack & honey dressing 8
- LINE & LURE HOUSE SALAD**
Mixed greens, arugula, white balsamic vinaigrette, honey crisp apples, blueberries, candied walnuts, bleu cheese crumbles
starter 6/ full 12

ADD-ONS

- Blackened salmon 18
- Grilled prawns 10
- Grilled chicken breast 8
- Maine lobster tail, drawn butter market

SANDWICHES

- CRAB & SHRIMP MELT**
Focaccia bread, Spanish onions, artichoke hearts, herb aioli, jack & cheddar cheese. 16
- TUNA MELT**
Green apple, celery, toasted pecans, Tillamook cheddar, green olive bread 15
- PANKO-CRUSTED COD SANDWICH**
Panko-crust 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

Choice of: french fries, sweet potato fries or ranch kettle chips.

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** 35
- GARLIC BUTTER-TOSSED CRAB BOIL** market
- KING CRAB LEGS BOIL** market
- BOIL FOR TWO** market
- Add on to any boil:
1/2 pound shrimp 15
½ pound Manila clams 14
1/2 Dungeness Crab 27
Maine Lobster market
King Crab Legs 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 •Beer-battered Albacore 26
•Panko-crust ed Halibut 34
- 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 32
- STEELHEAD WELLINGTON**
Columbia River steelhead, creamed spinach, puff pastry, cilantro rice, hollandaise sauce 32
- LINE & LURE TACOS**
Two corn flour bland 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
-  **PRAWN & SCALLOP BUCATINI**
Gorgonzola-dijon cream sauce, heirloom cherry tomatoes, basil, Parmesan cheese 26
- BALSAMIC TOMATO & BURRATA**
Bucatini pasta, balsamic roasted cherry tomatoes, basil, balsamic glaze 18
- BUTTERNUT SQUASH & CHEESE RAVIOLI**
Roasted butternut squash, four cheese ravioli, leeks, toasted walnuts, fresh sage 18

PASTAS

- LINGUINE & CLAMS**
Manila clams, linguine, fresh herbs, white wine, butter, garlic toast 26
-  **PRAWN & SCALLOP BUCATINI**
Gorgonzola-dijon cream sauce, heirloom cherry tomatoes, basil, Parmesan cheese 26
- BALSAMIC TOMATO & BURRATA**
Bucatini pasta, balsamic roasted cherry tomatoes, basil, balsamic glaze 18
- BUTTERNUT SQUASH & CHEESE RAVIOLI**
Roasted butternut squash, four cheese ravioli, leeks, toasted walnuts, fresh sage 18

LANDLOCKED

- PETITE FILET**
7 oz center cut, Yukon gold mashed, seasonal vegetables, demi glace 48
- SAUTEED TENDERLOIN TIPS**
Filet mignon tenderloin tips, cremini mushrooms, Yukon Gold mashed potatoes, seasonal vegetables, crispy onion straws, demi glace 29
- LINE & LURE BURGER**
All beef, signature grind, Tillamook Cheddar, smoked tomatoes, pickled red onions, special sauce, brioche bun 18
- GRILLED RIBEYE**
14 oz hand cut ribeye, garlic mashed potatoes, chimichurri, seasonal vegetables, fresno peppers 54
- 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

CHEF MELISSA'S SEASONAL CRISP

Warm seasonal fruit topped with browned butter streusel and vanilla bean ice cream 10

FLORIDA KEY LIME TART

Graham cracker crust, bruleé meringue, lime zest, house-made blueberry puree 10

BERRY CHEESECAKE BOMB

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

LEMON SOUFFLE

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

SEASONAL CREME BRULEE

House-made custard, caramelized sugar, seasonal berries 10

SPECIALTY COCKTAILS

ANGELS ENVY OLD FASHIONED

Angels Envy bourbon aged in Port wine barrels, simple syrup, Peychaud bitters, orange peel and cherry 19

HAND-CRAFTED MARGARITA

Cuervo Tradicional tequila, Gran Gala, agave nectar, sour, fresh citrus 16

SPICY POMEGRANATE MARGARITA

Our house infused jalapeno Tequila, pomegranate puree, sour, agave 16

LINE & LURE

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

RASPBERRY LEMONDROP

Absolut Citron vodka, Razzmattaz raspberry liqueur, lemon juice, simple syrup 18

POMEGRANATE MOJITO

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

BLUEBERRY KAMIKAZE

Stoli Blueberry vodka, triple sec, lime, blueberry puree, sweet & sour 18

PEAR BLOSSOM MARTINI

Absolut pear vodka, elderflower liqueur, freshly squeezed lemon 18

ESPRESSO MARTINI

Stoli vanilla vodka, espresso, creme de caco, and a splash of cream 18

BARTENDERS SANGRIA

Ask your server for information on our White or Red Sangria! 10

BULLEIT SMASH

Bulleit bourbon, mint, lemon juice, simple syrup 16

MARIONBERRY MULE

Wild Roots marionberry vodka, lime juice, Gosling's ginger beer 16

WATERMELON SOUR

Tito's vodka, watermelon liqueur, housemade sour, lemon-lime soda 16



Guest Favorites

FLIGHTS

DRAFT BEER FLIGHT Choice of any four 5 oz pours from our 16 draft beer selections 12

WHISKEY/BOURBON FLIGHT Choose four: Angels Envy, Cadee, Elijah Craig, Four Roses, Pendleton 1910 Rye, Stein, Woodford Reserve, Basil Hayden 22

TEQUILA FLIGHT Choose four: Cazadores Reposado, Dobel Diamante Reposado, Casamigos Anejo, Casamigos Blanco, Don Julio Blanco, Milagro Silver 21

MARYS

HOUSE-MADE BLOODY MARY

House infused pepper/celery Absolut vodka, fresh lime, olive, pepperoncini, & spicy pickled green bean 15

BLOODY MARIA

Cuervo Tradicional tequila, bloody mary mix, fresh lemon, fresh lime, fresh orange 15

ADMIRAL MARY

House infused pepper/celery Absolut vodka, house-made Bloody Mary mix, salami, prawns, bacon, pepperoncini, olive, spicy pickled bean, fresh lime 17

SPARKLING COCKTAILS

TROPICAL MIMOSA

Sparkling wine, Malibu rum, pineapple juice 10

FRENCH 75

Sparkling wine, splash gin, sugar cube, lemon twist 10

PEACH MIMOSA

Sparkling wine, Wild Roots peach vodka, peach syrup 10

TEQUILA SUNRISE MIMOSA

Sparkling wine, splash tequila, orange juice, grenadine 10

ORANGE HIBISCUS MIMOSA

Sparkling wine, blood orange vodka, hibiscus syrup 10

RAZZ ROYALE

Sparkling wine, splash Chambord raspberry liqueur 10

ORANGE PINEAPPLE MIMOSA

Sparkling wine, orange juice, pineapple juice, mango syrup 10

WINE

ROSÉ

MICHAEL DAVID ROSÉ Lodi, California 12/48

WHITE

MICHAEL DAVID, SAUVIGNON BLANC Lodi, California 14/48

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

PIPER SONOMA BLANC DE BLANCS Sonoma, CA 110

MOET & 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 SAUVINGON** Walla Walla, WA 14/56

MARYHILL, ZINFANDEL Columbia Valley, WA 56

EARTHQUAKE, CABERNET SAUVINGON 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

* Treasures found

BOTTLES

BUD LIGHT Lager 6

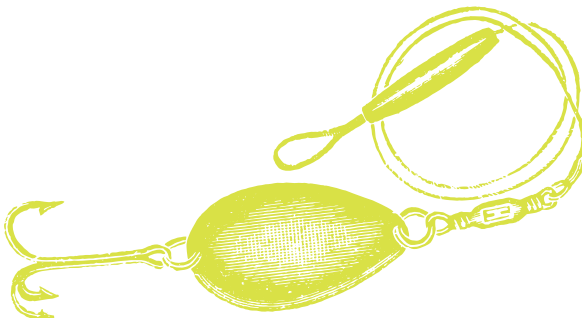
MODELO Lager 8

MICHELOB ULTRA Low Carb Lager 6

CORONA Pale Lager 8

HEINEKEN Lager 8

HEINEKEN '0.0' (Non-Alcoholic Lager) 6



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. 18% gratuity added for parties of 8 or more.