



## East End 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

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**Chicken Milanese** Mixed Greens/Pickled Red Onion/Grape Tomatoes/Champagne Vinaigrette

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**GF Grilled Center Cut Pork Chop** Chimichurri/Potatoes/Vegetable of the Day

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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**

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**Cranberry Walnut Blondie**

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**Key Lime Pie** Blackberry/Whipped Cream

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**Assorted Ice Cream & Sorbets**

### **GF – GLUTEN FREE**

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