



RESTAURANT WEEK DINNER
PRIX FIXE \$60

"FOUNDED IN NYC"
OUR ICONIC DISH OF NYC

**BLUEPOINT
OYSTERS
ROCKEFELLER**

Lacinato Kale, Spinach
Garlic, Thai Chili Grilled
Lemon
+\$26

BEVERAGE ADDITIONS



SAKE SPRITZ

Ginjo Sake, Lemon, Lavender,
Prosecco
+\$15

- WINE PAIRING -

One Glass of White
One Glass of Red
SOMMELIER'S SELECTION
+\$30

APPETIZER

WATERMELON GAZPACHO

Honeydew, Cucumber, Thai Chili Grilled Lemon

KENAI ROLL

Spicy Salmon, Cucumber, Scallion, Crispy Shallots

TUNA TARTARE

Avocado, Cucumber, Jalapeño, Sea Urchin Vinaigrette

RAWBAR PLATTER +\$35

10 pieces of East and West Coast Oysters

SUSHI CHEF SELECTION OF NIGIRI +\$35

10 pieces

ENTREE

NORI CRUSTED TUNA

Garlic Fried Rice, Chinese Broccoli, Citrus Emulsion

MISO GLAZED SALMON

Sugar Snap Peas, Shiitake Mushrooms, Toasted Sesame Seeds

HERB ROASTED CHICKEN

Whipped Potatoes, Green Beans, Parmesan Jus

SEAFOOD FRA DIAVOLO +\$15

Squid Ink Tagliatelle, Lobster, Shrimp, Calamari, Spicy Tomato

DESSERT

WARM CHOCOLATE CAKE

Caramel Popcorn, Salted Caramel Ice Cream

BUTTERSCOTCH POT DE CRÈME

Toasted Almond English Toffee, Vanilla Crème

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
If you have a food allergy, please notify us.



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APPETIZER

SHRIMP TEMPURA

Spicy Sesame Mayo

SUMMER PEACH SALAD

Wild Arugula, Feta, Pickled Onions, Toasted Pistachios,
Champagne Vinaigrette

SALMON TARTARE

Cucumber, Pickled Shallots, Aji Amarillo

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STEAMED MOULES FRITES

Alliums, Sauvignon Blanc, Tomato, Herbs

LURE SUSHI COMBO +\$14

4 pieces of Sushi & Choice of Roll:
Spicy Big Eye Tuna, Yellowtail Scallion, or Salmon Avocado

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