

HOUSE COCKTAILS

SOHO SOTO MARTINI soto junmai daigingo sake, breckenridgige gin, st. gerrmain 18
DERBY FIZZ Elijah Craig small batch bourbon, raspberrry, lemon, mint syrup, angostura 18
SPRING VESPER spring 44 old tom gin, spring 44 gin, lillet rose 18
TEA TIME earl grey infused vodka, lemon, mint, iced tea 16
RUBY RUM SLIPPER diplomatico rum, aperol, lime, fresh grapefruit 18
LA PIÑA PICANTE jalapeño infused cazadores, cointreau, lime, mango 16
LAST WORD Bombay dry gin, green chartreuse, fresh lime juice, luxardo maraschino 16
SANGRE DE VIDA gracias a dios mezcal, aperol, yellow chartreuse, lime, prickly pear 16
THE BIG APPLE grey goose vodka, green apple, lemon, ginger, honey, cinnamon syrup 18
MAS VINTAGE corralejo reposado tequila, carpano antica formula, lucano amaro 18

SPARKLING BY THE GLASS

DOMAINE VINCENT CARÈME VOUVRAY PÉTILLANT 'CUVÉE T' 2014 Loire valley 15
 JOSEF FORASTER CAVA BRUT RESERVA ROSÉ NV catalonia 15
 CHAPEL DOWN BRUT RESERVE england 18
 ALAIN VOGÉ SAINT-PÉRAY 'LES BULLES D'ALAIN' rhone valley 24
 DELAMOTTE BRUT NV champagne 28
 PHILIPPE GONET BRUT ROSÉ NV champagne 28
 RUINART BRUT ROSÉ NV champagne 38
 DOM PÉRIGNON 2006 champagne 65

WHITE BY THE GLASS

ALBARIÑO, LAGAR DE COSTA 2016 rias baixas 16
 RIESLING, KEUKA LAKE VINEYARDS 2016 fingerlakes 15
 GRÜNER VELTLINER, DOMÄNE WACHAU FEDERSPIEL 2016 wachau 14
 SAUVIGNON BLANC, BAYTEN 2017 western cape 18
 SANCERRE, DOMAINE DAULNY 2016 loire valley 18
 PINOT GRIS, APOLLONI 2015 willamette valley 16
 POUILLY-FUISSÉ, CHRISTOPHE CORDIER 2014 burgundy 22
 CHARDONNAY, HANZELL 'SEBELLA' 2015 napa valley 24

ROSE BY THE GLASS

ZWEIGELT, FRITTSCH 2017 austria 15
 PINOT NOIR, ALPHONSE MELLOTT 2016 sancerre 17
 GRNACHHE/SYRAH/CINSAULT, AIX 2016 provence 18
 PINOT NOIR, PIERRE-YVES COLIN-MOREY 2016 burgundy 24
 CERASUOLO D'ABRUZZO, ANNONA 2015 abruzzo 16
 PINOT NOIR, CLOUDLINE CELLARS 2016 willamette valley 18
 PINOT NOIR, DOMAINE SAINT-RÉMY 'ROSENBERG' 2016 alsace 20
 VALPOLICELLA SUPERIORE, MARION 2013 veneto 21
 SAINT-ÉMILION GRAND CRU, CHÂTEAU DE LESCOURS 2014 bordeaux 24
 CABERNET SAUVIGNON, ROUND POND 'KITH & KIN' 2016 napa valley 25

SAKE BY THE GLASS

TOKUBETSU JUNMAI, YAMADA SHOTEN *savory and rustic with smoky, nutty notes* 16
 JUNMAI GINJO, JOKIGEN *stewed cherry, orange zest, savory, dry* 17
 YAMAHAI JUNNMAI GINJO GENSHU, SHIOKAWA 'COWBOY' *big, bold with aromas of smoke and cedar* 18
 GINJO NIGORI KANONIZUMI 'SUMMER SNOW' *mild and creamy* 17
 JUNMAI DAIGINJO, SOTO *cucumber and melon with a pleasant aroma of fresh steamed rice* 22

BEERS

Aval Cider 10
 Brooklyn Lager 9
 Brooklyn Bel Air Sour 9
 Belfast Bay Lobster Ale 9
 Dogfish Head 60 Min IPA 10
 EinStok White Ale can 8
 Kirin Light 9
 Sapporo 22oz can 14
 Stella Artois 10

Where will your next meal be?
 Try another MSH restaurant.
 Bistrot Leo
 El Toro Blanco
 Bowery Meat Company
 Burger & Barrel

EAST COAST OYSTERS

Blue Point New York 3.75
Beau Soleil New Brunswick 3.95
East Beach Blonde Rhode Isl 3.95

WEST COAST OYSTERS

Kumamoto Washington 4.75
Kushi British Columbia 4.25
Fanny Bay British Columbia 4.10

*oyster shooter with
Casa Dragones Tequila 6

JEWELS OF THE SEA

Littlenecks Clams 3
Shrimp Cocktail 4 pc 19
Snow Crab Claws 8 pc 33
Seafood Salad 18
Chilled 1/2 Lobster 23
Chilled Whole Lobster 37

SUSHI & SASHIMI

Big Eye Tuna 7
Yellowtail (Hamachi) 6
Kanpachi 7
Shrimp 5
King Salmon 7
Albacore Tuna 6
Arctic Char 6
Japanese Snapper 7
Mackerel 7
Sea Bass 6
Toro 16
Shiitake Mushroom 4.5
Scallop 7
Fluke 4.5
Shima Aji 7
Octopus 6
King Crab 7
Eel (Freshwater) 6.5
Sea Eel 6.5
Sea Urchin 8
Egg (Tamago) 4.5
Salmon Roe 5.5
Kumamoto Oyster 4.5

ROLLS: Cut & Hand

Yellowtail Scallion 14
Spicy Big Eye Tuna 13
Shrimp Tempura 14
Toro Scallion 19
Tuna Avocado 13
Shrimp Cucumber 13
Avocado 9
Salmon Avocado 13
Eel Avocado 14
Spicy Scallop 15
Salmon Skin 9
Daikon 8

SHELLFISH PLATEAUX

DELUXE

6 OYSTERS
4 SHRIMP
4 CLAMS,
4 CRAB CLAWS
TUNA TARTARE
SEAFOOD SALAD
70

ROYALE

8 OYSTERS
4 SHRIMP
6 CLAMS
6 CRAB CLAWS
ALASKAN KING CRAB
1/2 LB. LOBSTER
TUNA TARTARE
MUSSELS ESCABECHE
SEAFOOD SALAD
140

GRAND

12 OYSTERS
8 SHRIMP
8 CLAMS
8 CRAB CLAWS
ALASKAN KING CRAB
1 LB. LOBSTER
SCALLOP CRUDO
TUNA TARTARE
MUSSELS ESCABECHE
SEAFOOD SALAD
195

SIGNATURE OYSTERS

4 Beau Soleil with Pineapple Relish 18
4 Blue Point with Caviar & Vodka 26
4 Kushi with Jalapeño Ponzu 19
4 Kumamoto with Wasabi Leaf 22
Combo 3 of each (12) 57

CRISPY SUSHI RICE

Spicy Tuna
Yellowtail & Jalapeño
Uni Jalapeno
Blue Crab
3 pc 19 or 5 pc 32

SIGNATURE ROLLS

KENAI ROLL Spicy Wild King Salmon, Cucumber, Scallions, Fried Shallot 19

LURE HOUSE ROLL Shrimp Tempura, Cucumber, topped with Spicy Tuna 21

YELLOWTAIL JALAPEÑO ROLL Spicy Yellowtail topped with Sliced Jalapeños 19

SHAZAM ROLL Yellowtail, Salmon, Avocado, Kewpie Mayo, Wasabi Tobiko 21

DYNAMITE ROLL Spicy Scallop topped w/ Spicy Tuna, Yellowtail, Tobiko 19

LOBSTER TEMPURA ROLL Lobster Tail w/ Tobiko, Spicy Mayo & Avocado 21

RAINBOW ROLL Tuna, Yellowtail, Salmon, Whitefish, Shrimp, Avocado 20

HELLFIRE ROLL

Spicy Tuna, Cucumber, Tempura Flake, Brûléed Tuna, Avocado, Kimchi Sauce 22

KING CRAB CALIFORNIA

Alaskan King Crab, Cucumber, Avocado, Tobiko, Shredded Alaskan Crab 20

SUSHI BAR COMBINATION PLATES

SUSHI ONLY

8 pcs sushi & choice of
Spicy Tuna, Cucumber, Yellowtail Scallion or Salmon Avocado 55

SASHIMI COMBO 7 Varieties of Sashimi 65

SUSHI & SASHIMI 5 pc Sushi, 10 pc Sashimi
choice of Kenai, Rainbow or Yellowtail Jalapeño Roll 75

CAVIAR SERVICE

Traditional Accoutrement

AMERICAN STURGEON

65 per oz

KALUGA

125 per oz

OSSETRA

165 per oz

LATE LUNCH

3:30PM TO 5PM

APPETIZERS & SNACKS

CRISPY CALAMARI Smoked Chili Glaze 23

TEMPURA SHRIMP Spicy Sesame Mayo 22

STEAK TARTARE Whole Grain Mustard, Quail Egg, Grilled Filone 22

CRISPY BLUE POINT OYSTERS Half Dozen, Caper Tartar Sauce 24

LOBSTER CROUTONS Golden Garlic, Chilis, Sourdough 20

BLACK SEA BASS CRUDO Kumquats, Thai Chili, Pickled Shallot Vinaigrette 23

DEVEILED EGGS Crispy Oysters, Pickled Chile 17

CRAB CAKE Lemon-Pineapple Jam, Jicama, Jalapeño, Basil 23

CHICKEN LOLLIPOPS Celery, Bleu Cheese 16

OYSTER SHOOTER Vodka, Spicy Bloody Mary Mix 5

SOUPS, SALADS & SANDWICHES

LOBSTER BISQUE Cognac, Creme Fraîche, Chive 19

NEW ENGLAND CLAM CHOWDER Littleneck Clams, Potatoes, Nuseke's Bacon 18

KALE & KOHLRABI CAESAR White Anchovies, Chopped Egg, Parmesan Crisp 16

HOUSE SALAD Mesclun Greens, Crispy Shallots, Dijon Vinaigrette 15

BUTTER LETTUCE SALAD Cucumber, Grapefruit, Avocado, Green Goddess Dressing 16

CLASSIC LOBSTER ROLL Brioche Roll, Vegetable Slaw, Salt & Vinegar Chips 32

THE BURGER "BASH STYLE" Bacon & Onion Jam, Pickles 23 **"LURE STYLE"** The Works w/ Onion Rings 22

DESSERTS

KEY LIME PIE Graham Cracker Crust, Vanilla Crunch, Toasted Meringue 12

COOKIES N' CREAM SUNDAE Vanilla Ice Cream, Chocolate Crunch, Chocolate Cookie Dough, Chantilly 13

FLOURLESS CHOCOLATE CAKE Salted Caramel Sauce, Popcorn, Chocolate Sorbet 12

ICE CREAM SANDWICHES Four Varieties of our Handmade Signature Delights 16

SAFFRON CRÈME BRÛLÉE Mango Salsa, Cardamom Shortbread Cookie 13

DEEP DISH COOKIE Salted Caramel, Chocolate Chunks, Toffee Bits, Bailey's Ice Cream 14

HOUSE ICE CREAM OR SORBET Chef's Daily Selection of Three 11

BLACKOUT BIRTHDAY CELEBRATION

Miniature Chocolate Cake for Two with Chocolate Pudding & Chocolate Frosting 16