

### 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 4.50  
Fanny Bay British Columbia 4.10  
\*oyster shooter with  
Casa Dragonos Tequila 6  
\*\*add 2 glasses Argyle Brut Rosé 48  
with any half dozen oysters

### JEWELS OF THE SEA

Little necks Clams 3  
Shrimp Cocktail 4 pc 19  
Snow Crab Claws 8 pc 33  
Seafood Salad 18  
Chilled 1/2 Lobster 24  
Chilled Whole Lobster 37

### SUSHI & SASHIMI

Big Eye Tuna 8  
Yellowtail (Hamachi) 7  
Kanpachi 8  
Shrimp 6  
King Salmon 8  
Albacore Tuna 7  
Arctic Char 7  
Japanese Snapper 7  
Mackerel 8  
Sea Bass 7  
Toro 18  
Shiitake Mushroom 4.5  
Scallop 8  
Fluke 5  
Shima Aji 8  
Octopus 7  
King Crab 7  
Eel (Freshwater) 6.5  
Sea Eel 6.5  
Sea Urchin 9  
Egg (Tamago) 4.5  
Salmon Roe 5.5  
Kumamoto Oyster 4.5  
ROLLS: Cut & Hand  
Yellowtail Scallion 15  
Spicy Big Eye Tuna 14  
Shrimp Tempura 15  
Toro Scallion 21  
Tuna Avocado 14  
Shrimp Cucumber 13  
Avocado 9  
Salmon Avocado 14  
Eel Avocado 14  
Spicy Scallop 17  
Salmon Skin 10

### 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 19.50  
4 Kumamoto with Wasabi Leaf 22  
Combo 3 of each (12) 57

### FCRISPY SUSHI RICE

Spicy Tuna  
Yellowtail & Jalapeño  
Uni Jalapeño  
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 22  
**DYNAMITE ROLL** Spicy Scallop topped w/ Spicy Tuna, Yellowtail, Tobiko 19  
**LOBSTER TEMPURA ROLL**  
Lobster Tail w/ Tobiko, Spicy Mayo, Cucumber & Avocado 21  
**RAINBOW ROLL** Tuna, Yellowtail, Salmon, Cucumber, Shrimp, Avocado 21  
**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 58  
**SASHIMI COMBO** 7 Varieties of Sashimi 68  
**SUSHI & SASHIMI** 5 pc Sushi, 10 pc Sashimi  
choice of Kenai, Rainbow or Yellowtail Jalapeño Roll 76

### CAVIAR

**AMERICAN STURGEON** 67 per oz  
**KALUGA** 150 per oz  
**OSSETRA** 180 per oz

**KRUG & CAVIAR**  
Krug Grand Cuvée Brut 375ml  
Caviar Beggars Purse 4pc  
195

### SOUPS & SALADS

**NEW ENGLAND CLAM CHOWDER** Littleneck Clams, New Potatoes, Bacon 18  
**SUNCHOKES SOUP** Black Truffle, Chervil, Crispy Sunchoke 17  
**LOBSTER BISQUE** Cognac, Crème Fraîche, Chive 19  
**AUTUMN SQUASH SALAD** Spinach, Persimmon, Goat Cheese, Toasted Hazelnut Vinaigrette 17  
**BUTTER LETTUCE SALAD** Cucumber, Grapefruit, Avocado, Green Goddess Dressing 16  
**KALE & KOHLRABI CAESAR** White Anchovies, Chopped Egg, Parmesan Crisp 16

### APPETIZERS

**DEVILED EGGS** Crispy Oysters, Pickled Chili 17  
**KANPACHI SASHIMI** Wasabi Leaf, Ponzu 23  
**BAY SCALLOP CRUDO** Jicama, Green Apple, Jalapeno, Lime Vinaigrette 26  
**BUFFALO CHICKEN LOLLIPOPS** Celery, Bleu Cheese 17  
**CRAB CAKE** Winter Citrus, Shaved Fennel, Avocado, Tarragon Aioli 23  
**CRISPY CALAMARI** Smoked Chili Glaze 23  
**LOBSTER CROUTONS** Golden Garlic, Chilies, Sourdough 20  
**TUNA TATAKI** Ponzu, Oranges, Crispy Shallots, Cilantro 23  
**STEAK TARTARE** Black Truffle, Whole Grain Mustard, Quail Egg, Grilled Filone 25  
**TEMPURA SHRIMP** Spicy Sesame Mayo 23  
**SWEET POTATO RAVIOLI** Toasted Walnuts, Banyuls, Sage, Parmesan 19/39  
**CHARRED OCTOPUS** Chickpea Purée, Confit Potatoes, Merguez, Espelette 26  
**TUNA TACOS** Cucumber, Avocado, Soy Vinaigrette 22

### SEAFOOD ENTRÉES

**STEAMED RED SNAPPER** Bok Choy, Jasmine Rice, Red Curry Sauce 36  
**BRANZINO À LA PLANCHA** Roasted Fennel, Carrots, Champagne Nage 37  
**NORI CRUSTED TUNA** Garlic Fried Rice, Broccoli, Citrus Emulsion 39  
**MISO GLAZED SALMON** Sugar Snap Peas, Mushrooms, Pea Shoots 35  
**SEARED DIVER SCALLOPS** Young Zucchini, Cauliflower, Pine Nut-Raisin Gremolata 39  
**PAN ROASTED STRIPED BASS** Shaved Sprouts, Bacon, Whole Grain Mustard Beurre Blanc 39  
**GRILLED WHOLE DAURADE** Cipollini Onions, Winter Squash Agrodolce 39  
**SEA URCHIN BUCATINI** Blue Crab, Garlic, Crushed Red Pepper 41  
**CLASSIC LOBSTER ROLL** Brioche, Vegetable Slaw, Salt & Vinegar Chips 32  
**ALASKAN KING CRAB** Steamed or Grilled, Drawn Butter, Citrus Beurre Blanc 37 per 1/2 LB  
**WHOLE STUFFED 2 LB LOBSTER** Seafood Stuffing, Garlic-Chili Butter, Grilled Lemon M/P

### MEAT & CHICKEN

**CORNISH GAME HEN** Wild Rice, Chanterelles, Sunchoke, Spiced Jus 32  
**SEARED "JALAPEÑO" SIRLOIN 14 oz** Shiitakes, Teriyaki, Jasmine Rice 48  
**NEW YORK STRIP 14 oz** Shishito Peppers, King Trumpets, Rosemary Oil 48  
**FILET MIGNON 10 oz** Porcini Mushrooms, Grilled Cipollini Onions, Soy Miso Butter 46  
**THE BURGER "BASH STYLE"** Bacon & Onion Jam, Pickles 24 **"LURE STYLE"** The Works w/ Onion Rings 23

#### SURF & TURF

Filet Mignon &  
Grilled Half Lobster, Uni Butter  
62

#### CRISPY ASIAN SNAPPER

FOR TWO  
Spicy Ginger, Fried Rice,  
Stir Fried Vegetables  
72

#### WHOLE LOBSTER

STEAMED WITH DRAWN BUTTER  
2 lbs - 6 lbs  
based on availability  
M/P

### MARKET SIDES

Scalloped Potatoes 12  
Lobster Mac N' Cheese 17  
Bok Choy & Sesame Seeds 10  
Roasted Rutabaga, Maple Vinaigrette 10  
Brussels Sprouts, Pinenuts, Dijon 11  
Green Beans & Garlic 12  
Roasted King Trumpets 12

## HOUSE COCKTAILS

- PROM NIGHT** vodka, tio pepe sherry, lemon, agave, angostura bitters, black salt rim 16  
**SOHO SÔTÔ MARTINI** soto junmai daingingo sake, breckenridge gin, st. germain 20  
**LYCHEE MARTINI** bombay london dry gin, lychee, cucumber, lemon 18  
**I'LL HAVE THAT** grey goose vodka, earl grey syrup, lemon, grapefruit bitters 18  
**SMOKE & TROUBLE** dewars scotch, lillet rosé, ginger beer, lemon 18  
**LA PIÑA PICANTE** jalapeño infused cazadores, cointreau, lime, blood orange 17  
**SEVENTY SOMETHING** spring 44 gin, meyer lemon juice, black lemon bitters, prosecco 16  
**SANGRE DE VIDA** gracias a dios mezcal, aperol, yellow chartreuse, lime, prickly pear 16  
**RED EYE** nolet's silver, plum sake, lemon, cointreau, absinthe 18  
**JOURNEY INTO NIGHT** bulleit rye, carpano antica formula, fernet branca 18

### SPARKLING BY THE GLASS

- DOMAINE VINCENT CARÊME VOUVRAY PÉTILLANT 'CUVÉE T' 2014 loire valley 15  
JOSEP FORASTER CAVA BRUT RESERVA ROSÉ NV catalonia 15  
CHAPEL DOWN BRUT RESERVE england 18  
DELAMOTTE BRUT NV champagne 28  
ARGYLE BRUT ROSÉ 2014 willamette valley 28  
LAURENT PERRIER BRUT ROSÉ NV champagne 40  
DOM PERIGNON 2006 champagne 65  
RUIINART BRUT ROSÉ NV 375ml champagne 125  
KRUG BRUT GRAND CUVÉE NV 375ml champagne 165

### WHITE BY THE GLASS

- VERDICCHIO, AZIENDA SANTA BARBARA 2016 marche 16  
RIESLING, KEUKA LAKE VINEYARDS 2016 fingerlakes 15  
GRÜNER VELTLINER, DOMÄNE WACHAU FEDERSPIEL 2016 wachau 15  
SAUVIGNON BLANC, BAYTEN 2017 western cape 18  
SANCERRE, DOMAINE FRANCOIS MILLET 2017 loire valley 18  
PINOT GRIS, APOLLONI 2015 willamette valley 16  
CHABLIS, DOMAINE GUEGUEN 2017 burgundy 18  
CHARDONNAY, LONG MEADOW RANCH 'FARMSTEAD' 2016 napa valley 22

### ROSÉ BY THE GLASS

- PINOT NOIR, CHARLES AUDOIN 2017 marsannay 18  
GRENACHE/SYRAH/CINSAULT, AIX 2016 provence 18  
PINOT NOIR, PIERRE-YVES COLIN-MOREY 2016 burgundy 24

### RED BY THE GLASS

- PINOT NOIR, CLOUDLINE CELLARS 2016 willamette valley 18  
GAMAY, CHÂTEAU CAMBON BROUILLY 2016 burgundy 22  
VALPOLICELLA, MARION 2013 veneto 22  
SAINT-ÉMILION GRAND CRU, CHÂTEAU LANGLAIS PUISSEGUIN 2009 bordeaux 24  
BAROLO, MARZIANO ABBONA 2014 piedmont 25  
CABERNET SAUVIGNON, MOUNT VEEDER 2015 napa valley 26  
ZINFANDEL, RIDGE 'HOOKER CREEK' 2015 sonoma valley 28

### SAKE BY THE GLASS

- KIRIN-ZAN CLASSIC *light, clean and dry with soft ricey, nutty aromas* 16  
NAMA JUNMAI, BROOKLYN KURA 'BLUE DOOR' *bright with subtle tropical fruit and a clean, refreshing finish* 16  
JUNMAI GINJO UME-SHU, KAKU-REI *macerated with japanese plum. delicate flavor and balanced acidity* 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 KAMOIZUMI 'SUMMER SNOW' *mild and creamy* 17  
JUNMAI DAIGINJO, SÔTÔ *cucumber and melon with a pleasant aroma of fresh steamed rice* 23

### BEERS

- AVAL CIDER 10  
BROOKLYN LAGER 9  
BELFAST BAY LOBSTER ALE 9  
BELL'S TWO HEARTED ALE 10  
GREENPORT HARBOR BLACK DUCK PORTER 10  
KIRIN LIGHT 10  
SAPPORO 22OZ CAN 14  
STELLA ARTOIS 10

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