

## HOUSE COCKTAILS

**TOP DOWN** grey goose vodka, watermelon, lime, basil syrup 18

**SOHO SŌTŌ MARTINI** soto junmai daigingo sake, breckenridge gin, st. germain 18

**DERBY FIZZ** elijah craig small batch bourbon, raspberry, 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

**MAS VINTAGE** corralejo reposado tequila, carpano antica formula, lucano amaro 18

**LURE ROSÉ SANGRIA** lure house recipe, mixed berries, stone fruit 14

### 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

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 PERIGNON 2006 champagne 65

### WHITE BY THE GLASS

ALBARIÑO, LAGAR DE COSTA 2016 rías 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

### ROSÉ BY THE GLASS

ZWEIGELT, FRITSCH 2017 austria 15

PINOT NIOIR, ALPHONSE MELLOTT 2016 sancerre 17

GRENACHE/SYRAH/CINSAULT, AIX 2016 provence 18

PINOT NOIR, PIERRE-YVES COLIN-MOREY 2016 burgundy 24

### RED BY THE GLASS

CERASUOLO D'ABRUZZO, ANNONA 2015 abruzzo 16

MENCIA, CÉSAR MÁRQUEZ 'PARAJES' 2016 bierzo 17

PINOT NOIR, DOMAINE DROUHIN 2015 willamette valley 25

PINOT NOIR, DOMAINE SAINT-RÉMY 'ROSENBERG' 2016 alsace 18

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

KIRIN-ZAN 'CLASSIC' *light, clean and dry with soft ricey, nutty aromas* 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 KANOIZUMI 'SUMMER SNOW' *mild and creamy* 17

JUNMAI DAIGINJO, SŌTŌ *cucumber and melon with a pleasant aroma of fresh steamed rice* 22

### BEERS

AVAL CIDER 10

BROOKLYN LAGER 9

BROOKLYN BELAIR SOUR 9

BELFAST BAY LOBSTER ALE 9

DOGFISH HEAD 60 MIN IPA 10

EINSTOK WHITE ALE CAN 8

KIRIN LIGHT 9

SAPPORO 220Z 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  
ALASKAN KING CRAB  
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, Cucumber, 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

### SOUPS & SALADS

**NEW ENGLAND CLAM CHOWDER** Littleneck Clams, New Potatoes, Bacon 18  
**CHILLED SUMMER CORN SOUP** Smoked Mussels, Fresh Corn, Chili Oil 17  
**LOBSTER BISQUE** Cognac, Crème Fraîche, Chive 19  
**WATERMELON SALAD** Pickled Rinds, Watermelon Radish, Thai Chili, Feta, Basil 17  
**BUTTER LETTUCE SALAD** Cucumber, Grapefruit, Avocado, Green Goddess Dressing 16  
**KALE & KOHLRABI CAESAR** White Anchovies, Chopped Egg, Parmesan Crisp 16

### APPETIZERS

**DEVEILED EGGS** Crispy Oysters, Pickled Chili 17  
**KANPACHI SASHIMI** Wasabi Leaf, Ponzu 23  
**BLACK SEA BASS CRUDO** Pickled Ramps, Thai Chili, Red Radish, Dill 23  
**BUFFALO CHICKEN LOLLIPOPS** Celery, Bleu Cheese 16  
**CRAB CAKE** Asian Pear, Chicory, Pickled Chili, Horseradish 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** Whole Grain Mustard, Quail Egg, Grilled Filone 22  
**TEMPURA SHRIMP** Spicy Sesame Mayo 22  
**ARTICHOKE RAVIOLI** Roasted Artichoke Hearts, Parmesan, Truffle 19/39  
**GRILLED OCTOPUS** Chickpea Purée, Celery, Lime-Aleppo Pepper Vinaigrette 26  
**TUNA TACOS** Cucumber, Avocado, Soy Vinaigrette 21

### 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 38  
**SLOW BAKED HALIBUT** Rainbow Quinoa, Roasted Beets, Spinach, Saffron 37  
**GRILLED WHOLE DAURADE** Cipollini Onions, Delicata 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

**ROASTED ORGANIC CHICKEN** Meyer Lemon Whipped Potatoes, Broccoli Rabe, Turnips, Spiced Jus 32  
**SEARED "JALAPEÑO" SIRLOIN 14 oz** Shiitakes, Teriyaki, Jasmine Rice 46  
**NEW YORK STRIP 14 oz** Shishito Peppers, King Trumpets, Rosemary Oil 47  
**FILET MIGNON 10 oz** Porcini Mushrooms, Grilled Cipollini Onions, Soy Miso Butter 45  
**THE BURGER "BASH STYLE"** Bacon & Onion Jam, Pickles 23 **"LURE STYLE"** The Works w/ Onion Rings 22

#### SURF & TURF

Filet Mignon &  
Grilled Half Lobster, Uni Butter  
62

#### CRISPY ASIAN SNAPPER

FOR TWO  
Spicy Ginger, Fried Rice,  
Stir Fried Vegetables  
68

#### WHOLE LOBSTER

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

### MARKET SIDES

Scalloped Potatoes 12  
Lobster Mac N' Cheese 16

Bok Choy & Sesame Seeds 10  
Beets, Ricotta, Toasted Pumpkin Seeds 11  
Charred Corn, Green Chili, Cilantro 10

Summer Beans & Garlic 12  
Roasted King Trumpets 12  
Asparagus & Sesame 11