

## 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  
RUIINART 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  
PINOT NOIR, DOMAINE DROUHIN 2015 dundee hills 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 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, 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

## 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** Pickled Ramps, Thai Chili, Red Radish, Dill 23  
**DEVILED 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  
**COCONUT STRAWBERRY PANNA COTTA** Coconut Cream, Strawberries Meringue, Cassis Coulis 12  
**CHOCOLATE FONDANT 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