

BLOODY MARY ROYALE 22

grey goose vodka, lure's secret bloody blend, wasabi salt rim & oyster shooter

SOHO SPRITZ

aperol, campari,
prosecco,
orange
15

THE BIG APPLE

grey goose vodka,
green apple, lemon, ginger,
honey, cinnamon syrup
18

CHAMPAGNE COCKTAIL

sacred bond brandy,
cointreau, luxardo
maraschino, lemon, prosecco
16

LA PIÑA PICANTE

jalapeño infused cazadores,
cointreau, lime,
mango
16

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 VOGUE 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, 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 smokey, 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 KANOIZUMI 'SUMMER SNOW' *mild and creamy* 17
JUNMAI DAIGINJO, SÔTÔ *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

PASTRIES

LEMON BLUEBERRY SCONES Whipped Butter 9
CINNAMON BUN Warm Toffee, Toasted Pecans 11
PASTRY BASKET Assorted Breads & Pastries 15

BRUNCH PLATES

AVOCADO TOAST 12
BUTTERMILK PANCAKES Fresh Berries, New York Maple Syrup 19
BRIOCHE FRENCH TOAST Carmelized Apple & Toasted Walnuts 18
3 EGGS ANY STYLE Hash Browns, Toast, Choice of Bacon, Sausage or Chicken Sausage (+\$2) 16
BAKED EGGS Roasted Tomato, Spinach, Parmesan, Country Toast 22
THE LEO Smoked Salmon, Scrambled Eggs, Carmelized Onions, Toasted Bagel 22
HUEVOS RANCHEROS Black Beans, Ham, Salsa Verde, Queso Fresco, Tortillas 20
BREAKFAST SANDWICH Italian Sausage, Tomato, Cheddar, Fried Egg, Maple Butter, Brioche 18
STEAK AND EGGS New York Strip, Sunny Side Up Eggs, Hash Browns 32
SMOKED FISH PLATE Whitefish Salad, Smoked Salmon, Cream Cheese, Everything Bagel 23
LOBSTER FRITTATA Zucchini, Roasted Peppers, Feta, Herbs 26
EGGS BENEDICT Classic 18 | Norwegian 22 | Florentine 18 | Oscar 24 | Lobster 32
MAHI MAHI TACOS Crispy Corn Tortillas, Pineapple, Tomato, Spicy Mayo 23

SIGNATURE OMELETTES

Crab, Tomato, Avocado,
Swiss Cheese
24

Egg Whites, Zucchini, Tomato,
Goat Cheese
18

Cremini Mushrooms,
Spinach, Onions
17

SALADS & SANDWICHES

COBB SALAD Roquefort, Avocado, Bacon, Egg, Dijon Vinaigrette 19 Grilled Chicken 22 Grilled Shrimp 24
SESAME CRUSTED TUNA SALAD Butter Lettuce, Radishes, Avocado, Carrot-Ginger Dressing 23
CHILLED LOBSTER SALAD Wild Arugula, Mango, Avocado, Red Onion, Basil, Champagne Vinaigrette 28
CLASSIC LOBSTER ROLL Brioche, Vegetable Slaw, Salt & Vinegar Chips 32
CRISPY CHICKEN CLUB Bacon, Tomato, American Cheese, Brioche, French Fries 19
LURE BURGER The Works with Onion Rings 22
BASH BURGER Bacon & Onion Jam, Shaved Pickles, American Cheese, Secret Sauce 23

SIDES

Granola 10
Slab Bacon 10
Chicken Apple Sausage 12
Breakfast Sausage 10
Lobster Mac 16