

HOUSE COCKTAILS

SOHO SOTO MARTINI soto junmai daigingo sake, breckenridge gin, st. germain 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 PERIGNON 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
GRÉNACHE/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 LESSOURS 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 JUNMAI 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
DOG FISH 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 Dragonos 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

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER Littleneck Clams, New Potatoes, Bacon 18
MUSHROOM & LEEK SOUP Crispy Sunchokes, Black Truffle, Parsley 17
LOBSTER BISQUE Cognac, Crème Fraîche, Chive 19
ROASTED BEET & BLOOD ORANGES Arugula, Whipped 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

DEVEILED EGGS Crispy Oysters, Pickled Chili 17
KANPACHI SASHIMI Wasabi Leaf, Ponzu 23
BLACK SEA BASS CRUDO Kumquats, Thai Chili, Pickled Shallot Vinaigrette 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
Roasted Cauliflower, Chili Vinaigrette 12
Green Beans & Garlic 12
Roasted King Trumpets 12
Asparagus & Sesame 11