

## HOUSE COCKTAILS

- LA PIÑA PICANTE** jalapeño infused cazadores, cointreau, lime, prickly pear 16  
**THE LAST WORD** bombay gin, chartreuse, fresh lime, luxardo maraschino 16  
**SANGRE DE VIDA** gracias a dios mezcal, aperol, yellow chartreuse, lime, blood orange 16  
**THE BIG APPLE** grey goose vodka, green apple, lemon, ginger, honey, cinnamon syrup 18  
**MAN DOWN** elijah craig small batch bourbon, cynar, nutmeg, champagne float 16  
**PENICILLIN** dewar's scotch, kilchoman scotch, ginger syrup, lemon 18  
**PISCO SOUR** barsol pisco, lemon, egg white, bitters 16  
**VIEUX CARRÉ** rittenhouse rye, sacred bond brandy, carpano antica, benedictine, bitters 18  
**MAS VINTAGE** corralejo reposado tequila, carpano antica formula, lucano amaro 18  
**THE HUMMINGBIRD** banks 5 island rum, lime, mint syrup, cucumber 16

### SPARKLING by the GLASS

- DOMAINE VINCENT CARÊME VOUVRAY PÉTILLANT 'CUVÉE T' 2012 loire valley 15  
JOSEP FORASTER CAVA BRUT RESERVA ROSÉ NV catalonia 15  
DELAMOTTE BRUT NV champagne 28  
PHILIPPE GONET BRUT ROSÉ NV champagne 28  
BILLECART-SALMON EXTRA BRUT NV champagne 36  
BILLECART-SALMON BRUT ROSÉ NV champagne 38  
DOM PERIGNON 2006 champagne 65

### WHITE by the GLASS

- RIESLING, KEUKA LAKE VINEYARDS 2015 fingerlakes 15  
GRÜNER VELTLINER, DOMÄNE WACHAU FEDERSPIEL 2015 wachau 14  
SAUVIGNON BLANC, SEIFRIED 2016 nelson 17  
SANCERRE, KARINE LAUVERJAT 2016 loire valley 18  
PINOT GRIS, APOLLONI 2014 willamette valley 16  
RIBOLLA GIALLA, DORIGO 2016 friuli 15  
SAINT-VÉРАН, CHRISTOPHE CORDIER 2015 burgundy 21  
CHARDONNAY, HANZELL 'SEBELLA' 2015 napa valley 24

### ROSÉ by the GLASS

- GRENACHE/SYRAH/CINSAULT AIX 2016 provence 18  
NEILLUCIO, CLOS ALIVU PATRIMONIO 2016 corsica 15

### RED by the GLASS

- PINOT NOIR, CLOUDLINE 2014 willamette valley 17  
BEAUNE 1<sup>er</sup> CRU, LOÏS DUFOULEUR 'LES LONGES' 2011 burgundy 24  
SYRAH BLEND, MAS JANEIL, "SANS SOUFRE", LURTON 2014 languedoc 15  
RIOJA, BODEGAS MURIEL CRIANZA 2014 rioja 14  
VINO NOBILE DI MONTEPULCIANO, AVIGNONESI 2013 tuscan 15  
BORDEAUX, CHÂTEAU CAMENSAC 'LA CLOSERIE' 2010 haute-médoc 19  
CHÂTEAUNEUF-DU-PAPE, CHÂTEAU MAYARD 2014 rhone valley 23  
CABERNET SAUVIGNON, ROUND POND 'KITH & KIN' 2015 napa valley 25

### SAKE by the GLASS

- JOKIGEN JUNMAI GINJO, SAKATA SHUZO stewed cherry, orange zest, savory, dry 17  
SAWAYAKA JUNMAI, HOYO 'SUMMER BREEZE' soft and smooth, hints of tangerine 18  
NIGORI TOKUBETSU JUNMAI, RIHAKU 'DREAMY CLOUDS' pineapple, pear and apricot 17  
JUNMAI DAIGINJO, DASSAI 39 apple and honeydew; fleshy, lively and velvety 20  
AUTUMN RELEASE NAMAZAKE JUNMAI GINJO, MASUMI HIYAOROSHI 'SLEEPING BEAUTY' 23  
pressed in winter & stored cold until early fall- fragrant, balanced, crisp

### BEERS

- Kirin Light 9  
Brooklyn Lager 9  
Dogfish Head Seaquench Ale 12oz can 7  
Dogfish Head 90 Min IPA 12  
Stella Artois 10  
Sapporo 22oz can 14  
Aval Cider 10  
Bell's Robust Porter 9

Where will your next meal be?  
Try another MSH restaurant.

Sessanta  
El Toro Blanco  
Bowery Meat Company  
Burger & Barrel

### EAST COAST OYSTERS

Blue Point New York 3.50  
Beau Soleil New Brunswick 3.75  
East Beach Blonde Rhode Isl 3.75

### WEST COAST OYSTERS

Kumamoto Washington 4.5  
Kushi British Columbia 4  
Fanny Bay British Columbia 4  
\*oyster shooter with  
Casa Dragones Tequila 6

### JEWELS OF THE SEA

Littlenecks Clams 2.5  
Shrimp Cocktail 4 pc 18  
Snow Crab Claws 8 pc 32  
Seafood Salad 18  
Chilled 1/2 Lobster 19  
Chilled Whole Lobster 35

### 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  
65

#### ROYALE

8 OYSTERS  
4 SHRIMP  
6 CLAMS  
6 CRAB CLAWS  
ALASKAN KING CRAB  
1/2 LB. LOBSTER  
TUNA TARTARE  
MUSSELS ESCABECHE  
SEAFOOD SALAD  
135

#### 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 17  
4 Blue Point with Caviar & Vodka 24  
4 Kushi with Jalapeño Ponzu 18  
4 Kumamoto with Wasabi Leaf 20  
Combo 3 of each (12) 55

### 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**  
110 per oz

**OSSETRA**  
145 per oz

### SOUPS & SALADS

**NEW ENGLAND CLAM CHOWDER** Littleneck Clams, New Potatoes, Bacon 16  
**AUTUM MUSHROOM & LEEK SOUP** Crispy Sunchoke, Black Truffle, Parsely 17  
**LOBSTER BISQUE** Cognac, Crème Fraîche, Chive 18  
**ROASTED BEET & BLOOD ORANGES** Arugula, Whipped Goat Cheese, Toasted Hazelnut Vinaigrette 17  
**BUTTER LETTUCE SALAD** Cucumber, Grapefruit, Avocado, Green Goddess Dressing 16  
**SHAVED BRUSSELS SPROUT SALAD** Red Onion, Chopped Egg, Pine Nuts, Orange, Dijon Vinaigrette 16

### APPETIZERS

**EDAMAME** Sea Salt 7  
**DEVEILED EGGS** Crispy Oysters, Pickled Chili 16  
**KANPACHI SASHIMI** Wasabi Leaf, Ponzu 21  
**FLUKE CRUDO** Passionfruit, Radishes, Jicama, Thai Chili, Lime 23  
**BUFFALO CHICKEN LOLLIPOPS** Celery, Bleu Cheese 15  
**CRAB CAKE** Asian Pear, Chicories, Pickled Chili, Horseradish Aioli 21  
**CRISPY CALAMARI** Smoked Chili Glaze 18  
**LOBSTER CROUTONS** Golden Garlic, Chilies, Sourdough 19  
**TUNA TATAKI** Ponzu, Oranges, Crispy Shallots, Cilantro 21  
**STEAK TARTARE** Whole Grain Mustard, Quail Egg, Grilled Filone 22  
**TEMPURA SHRIMP** Spicy Sesame Mayo 21  
**SWEET POTATO RAVIOLI** Toasted Garlic, Parmesan, Basil 18/38  
**GRILLED OCTOPUS** Chickpea Purée, Celery, Lime-Aleppo Pepper Vinaigrette 25  
**TUNA TACOS** Cucumber, Avocado, Soy Vinaigrette 19

### 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 38  
**CLASSIC LOBSTER ROLL** Brioche, Vegetable Slaw, Salt & Vinegar Chips 30  
**ALASKAN KING CRAB** Steamed or Grilled, Drawn Butter, Citrus Beurre Blanc 35 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 22 "LURE STYLE" The Works w/ Onion Rings 21

#### 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 15

Bok Choy & Sesame Seeds 10  
Beets, Ricotta, Toasted Pumpkin Seeds 11  
Roasted Cauliflower, Chili Vinaigrette 12

Green Beans & Garlic 10  
Roasted King Trumpets 12  
Brussels Sprouts & Lemon 11