

HOUSE COCKTAILS

- TOP DOWN** grey goose vodka, watermelon, lime, basil syrup 18
SOHO SÔTÔ 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, DOMÂNE 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 dundee hills 25
PINOT NOIR, DOMAINE SAINT-RÉMY 'ROSENBERG' 2016 alsace 18
VALPOLICELLA SUPERIORE, MARION 2013 veneto 21
SAINT-ÉMILION GRAND CRU, CHÂTEAU DE LESOURS 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, 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, 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, Nuseke's Bacon 18
CHILLED SUMMER CORN SOUP Smoked Mussels, Fresh Corn, Chili Oil 17
LOBSTER BISQUE Cognac, Crème Fraîche 19
KALE & KOHLRABI CAESAR White Anchovies, Chopped Egg, Parmesan Crisp 16
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

COBB SALAD

Roquefort, Egg, Avocado, Bacon, Romaine,
Dijon Vinaigrette 20
Grilled Chicken 22 or Grilled Shrimp 24

CHOPPED GREEK SALAD

Cucumber, Tomato, Peppers, Red Onion, Romaine,
Black Olives, Slab Feta 17
Grilled Chicken 20 Grilled Shrimp 22

APPETIZERS

DEILED EGGS Crispy Oysters, Pickled Chile 17
CRAB CAKE Asian Pear, Chicories, Pickled Chili, Horseradish Aioli 23
CRISPY CALAMARI Smoked Chili Glaze 23
LOBSTER CROUTONS Golden Garlic, Chilies, Sourdough 20
BLACK SEA BASS CRUDO Pickled Ramps, Thai Chili, Red Radish, Dill 23
STEAK TARTARE Whole Grain Mustard, Quail Egg, Grilled Filone 22
TEMPURA SHRIMP Spicy Sesame Mayo 22
BUFFALO CHICKEN LOLLIPOPS Celery, Bleu Cheese 16
KANPACHI SASHIMI Wasabi Leaf, Ponzu 23
ARTICHOKE RAVIOLI Roasted Artichoke Hearts, Parmesan, Truffle 19/39

BURGERS & SANDWICHES

CRISPY CHICKEN CLUB Bacon, Tomato, American Cheese, Brioche, French Fries 19
SHRIMP PO' BOY Shredded Lettuce, Tomato, Onion, Pickle, Remoulade 24
GRILLED TUNA BURGER Wasabi Mayo, Brioche, Cucumber Salad 21
CHICKEN PAILLARD Mozzarella, Roasted Peppers, Balsamic, Seven Grain, Salt Vinegar Chips 19
THE BURGER "BASH STYLE" Bacon & Onion Jam, Pickles 23 "LURE STYLE" The Works w/ Onion Rings 22

SEAFOOD BASKETS

Classic Fish & Chips 24 Crispy Shrimp 26
Combo Basket 34
With Fries, Coleslaw, Cocktail Sauce & Tartar Sauce

CLASSIC LOBSTER ROLL

Brioche, Vegetable Slaw
Salt Vinegar Chips
32

ENTRÉES

GRILLED MAHI MAHI TACOS Crispy Corn Tortillas, Pineapple, Tomato, Spicy Mayo 24
MISO GLAZED SALMON Sugar Snap Peas, Shiitake Mushrooms, Pea Shoots, Toasted Sesame Seeds 35
BRANZINO À LA PLANCHA Roasted Fennel, Carrots, Champagne Nage 37
SLOW ROASTED HALIBUT Rainbow Quinoa, Roasted Beets, Spinach, Saffron 37
STEAMED RED SNAPPER Bok Choy, Jasmine Rice, Red Curry Sauce 36

MARKET SIDES

Roasted King Trumpets 12
Lobster Mac N' Cheese 16
Onion Rings 9
Whipped Potatoes 9
Asparagus & Sesame 11
Bok Choy & Sesame Seeds 10
Charred Corn, Chili, Cilantro 10

REFRESHERS 6.5

Peach Mint Soda
Cucumber Spritz
Lemongrass Lychee Soda
Lure Lemonade