

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 4.50
Fanny Bay British Columbia 4.10
*oyster shooter with
Casa Dragones Tequila 6
**add 2 glasses Argyle Brut Rosé 48
with any half dozen oysters

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 24
Chilled Whole Lobster 37

SUSHI & SASHIMI

Big Eye Tuna 8
Yellowtail (Hamachi) 7
Kanpachi 8
Shrimp 6
King Salmon 8
Albacore Tuna 7
Arctic Char 7
Japanese Snapper 7
Mackerel 8
Sea Bass 7
Toro 18
Shiitake Mushroom 4.5
Scallop 8
Fluke 5
Shima Aji 8
Octopus 7
King Crab 8
Eel (Freshwater) 6.5
Sea Eel 6.5
Sea Urchin 9
Egg (Tamago) 4.5
Salmon Roe 5.5
Kumamoto Oyster 4.5
ROLLS: Cut & Hand
Yellowtail Scallion 15
Spicy Big Eye Tuna 14
Shrimp Tempura 15
Toro Scallion 21
Tuna Avocado 14
Shrimp Cucumber 13
Avocado 9
Salmon Avocado 14
Eel Avocado 14
Spicy Scallop 17
Salmon Skin 10

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 19.50
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 22
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 21
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 58
SASHIMI COMBO 7 Varieties of Sashimi 68
SUSHI & SASHIMI 5 pc Sushi, 10 pc Sashimi
choice of Kenai, Rainbow or Yellowtail Jalapeño Roll 76

CAVIAR SERVICE

Traditional Accoutrement

AMERICAN STURGEON
67 per oz

KALUGA
150 per oz

OSSETRA
180 per oz

LATE LUNCH

3:30PM TO 5PM

APPETIZERS & SNACKS

CRISPY CALAMARI Smoked Chili Glaze 23
TEMPURA SHRIMP Spicy Sesame Mayo 23
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
BAY SCALLOP CRUDO Jicama, Green Apple, Jalapeno, Lime Vinaigrette 26
DEVILED EGGS Crispy Oysters, Pickled Chile 17
CRAB CAKE Winter Citrus, Shaved Fennel, Avocado, Tarragon Aioli 23
CHICKEN LOLLIPOPS Celery, Bleu Cheese 17
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 24
"LURE STYLE" The Works w/ Onion Rings 23

DESSERTS

KEY LIME PIE Graham Cracker Crust, Vanilla Crunch, Toasted Meringue 12
FIG BROWN BUTTER CAKE Roasted Pecans, Crème Fraîche, Brown Butter Ice Cream 13
CHOCOLATE FONDANT CAKE Salted Caramel Sauce, Popcorn, Chocolate Sorbet 12
ICE CREAM SANDWICHES Four Varieties of our Handmade Signature Delights 16
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

HOUSE COCKTAILS

- PROM NIGHT** vodka, tío pepe sherry, lemon, agave, angostura bitters, black salt rim 16
SOHO SŌTŌ MARTINI soto junmai daigingo sake, breckenridge gin, st. germain 20
LYCHEE MARTINI bombay london dry gin, lychee, cucumber, lemon 18
I'LL HAVE THAT grey goose vodka, earl grey syrup, lemon, grapefruit bitters 18
SMOKE & TROUBLE dewars scotch, lillet rosé, ginger beer, lemon 18
LA PIÑA PICANTE jalapeño infused cazadores, cointreau, lime, blood orange 17
SEVENTY SOMETHING spring 44 gin, meyer lemon juice, black lemon bitters, prosecco 16
SANGRE DE VIDA gracias a dios mezcal, aperol, yellow chartreuse, lime, prickly pear 16
RED EYE nolet's silver, plum sake, lemon, cointreau, absinthe 18
JOURNEY INTO NIGHT bulleit rye, carpano antica formula, fernet branca 18

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
DELAMOTTE BRUT NV champagne 28
ARGYLE BRUT ROSÉ 2014 willamette valley 28
LAURENT PERRIER BRUT ROSÉ NV champagne 40
DOM PERIGNON 2006 champagne 65
RUIINART BRUT ROSÉ NV 375ml champagne 125
KRUG BRUT GRAND CUVÉE NV 375ml champagne 165

WHITE BY THE GLASS

- VERDICCHIO, AZIENDA SANTA BARBARA 2016 marche 16
RIESLING, KEUKA LAKE VINEYARDS 2016 fingerlakes 15
GRÜNER VELTLINER, DOMÄNE WACHAU FEDERSPIEL 2016 wachau 15
SAUVIGNON BLANC, BAYTEN 2017 western cape 18
SANCERRE, DOMAINE FRANCOIS MILLET 2017 loire valley 18
PINOT GRIS, APOLLONI 2015 willamette valley 16
CHABLIS, DOMAINE GUEGUEN 2017 burgundy 18
CHARDONNAY, LONG MEADOW RANCH 'FARMSTEAD' 2016 napa valley 22

ROSÉ BY THE GLASS

- PINOT NOIR, CHARLES AUDOIN 2017 marsannay 18
GRENACHE/SYRAH/CINSAULT, AIX 2016 provence 18
PINOT NOIR, PIERRE-YVES COLIN-MOREY 2016 burgundy 24

RED BY THE GLASS

- PINOT NOIR, CLOUDLINE CELLARS 2016 willamette valley 18
GAMAY, CHÂTEAU CAMBON BROUILLY 2016 burgundy 22
VALPOLICELLA, MARION 2013 veneto 22
SAINT-ÉMILION GRAND CRU, CHÂTEAU LANGLAIS PUISSEGUIN 2009 bordeaux 24
BAROLO, MARZIANO ABBONA 2014 piedmont 25
CABERNET SAUVIGNON, MOUNT VEEDER 2015 napa valley 26
ZINFANDEL, RIDGE 'HOOKER CREEK' 2015 sonoma valley 28

SAKE BY THE GLASS

- KIRIN-ZAN CLASSIC *light, clean and dry with soft ricey, nutty aromas* 16
NAMA JUNMAI, BROOKLYN KURA 'BLUE DOOR' *bright with subtle tropical fruit and a clean, refreshing finish* 16
JUNMAI GINJO UME-SHU, KAKU-REI *macerated with japanese plum. delicate flavor and balanced acidity* 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 KAMOIZUMI 'SUMMER SNOW' *mild and creamy* 17
JUNMAI DAIGINJO, SŌTŌ *cucumber and melon with a pleasant aroma of fresh steamed rice* 23

BEERS

- AVAL CIDER 10
BROOKLYN LAGER 9
BELFAST BAY LOBSTER ALE 9
BELL'S TWO HEARTED ALE 10
GREENPORT HARBOR BLACK DUCK PORTER 10
KIRIN LIGHT 10
SAPPORO 22OZ CAN 14
STELLA ARTOIS 10

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