

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 Dragonos Tequila 6
**add 2 glasses Argyle Brut Rosé 48
with any half dozen oysters

JEWELS OF THE SEA

Little necks 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 7
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, Cucumber & 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

AMERICAN STURGEON

67 per oz

KALUGA

150 per oz

OSSETRA

180 per oz

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER Littleneck Clams, New Potatoes, Bacon 18
LOBSTER BISQUE Cognac, Crème Fraîche, Chive 19\
CHILLED SUMMER CORN SOUP Smoked Mussels, Lobster, Lime Leaf, Chili Oil 18
HEIRLOOM TOMATO PANZANELLA Pickled Peaches, Mozzarella, Thai Chili, Basil 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
HAMACHI CRUDO Shaved Radish, Green Chili, Toasted Sesame, Citrus Vinaigrette 26
TUNA TATAKI Ponzu, Oranges, Crispy Shallots, Cilantro 23
BUFFALO CHICKEN LOLLIPOPS Celery, Bleu Cheese 17
CRAB CAKE Citrus, Shaved Fennel, Avocado, Tarragon Aioli 23
CRISPY CALAMARI Smoked Chili Glaze 23
LOBSTER CROUTONS Golden Garlic, Chilies, Sourdough 20
BEER STEAMED LITTLENECK CLAMS Fingerlings, Allium Lillies, Lardons, Red Chili, Lemon 24
STEAK TARTARE Black Truffle, Whole Grain Mustard, Quail Egg, Grilled Filone 25
TEMPURA SHRIMP Spicy Sesame Mayo 23
HERBED RICOTTA RAVIOLO Crab, Lobster, Asparagus, Saffron, Lemon 24
CHARRED OCTOPUS Chickpea Purée, Confit Potatoes, Merguez, Espelette 26
TUNA TACOS Cucumber, Avocado, Soy Vinaigrette 22

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 39
SLOW BAKED BLACK BASS Braised Leeks, Chanterelles, Meyer Lemon, Parsley Oil 39
GRILLED WHOLE DAURADE Cipollini Onions, Braised Artichokes, 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

PAN ROASTED HALF CHICKEN Polenta, Chanterelle Mushrooms, Parmesan Jus 32
SEARED "JALAPEÑO" SIRLOIN 14 oz Shiitakes, Teriyaki, Jasmine Rice 48
NEW YORK STRIP 14 oz Shishito Peppers, King Trumpets, Rosemary Oil 48
FILET MIGNON 10 oz Mushrooms, Grilled Cipollini Onions, Soy Miso Butter 46
THE BURGER "BASH STYLE" Bacon & Onion Jam, Pickles 24 **"LURE STYLE"** The Works 23

SURF & TURF

Filet Mignon &
Grilled Half Lobster, Uni Butter
62

CRISPY ASIAN SNAPPER

FOR TWO
Spicy Ginger, Fried Rice,
Stir Fried Vegetables
72

WHOLE LOBSTER

STEAMED WITH DRAWN BUTTER
2 lbs - 6 lbs
based on availability
M/P

MARKET SIDES

Scalloped Potatoes 12
Lobster Mac N' Cheese 17
Charred Corn & Jalapeño 12
Bok Choy & Sesame Seeds 10
Grilled Asparagus, Parmesan, Lemon 10
Green Beans & Garlic 12
Roasted King Trumpets 12

HOUSE COCKTAILS

SOUTH SOUTHWEST gonzalez byass oloroso sherry, agave de cortes mezcal, lime, nutmeg 16

SŌTŌ ROSE MARTINI soto junmai daigingo sake, spring 44 gin, lillet rosé, rose water 20

MISS GINNY dorthy parker gin, pomp & whimsy gin liqueur, lime 18

YUZU SOUR elijah craig bourbon, yuzu, lemon, black lemon bitters 18

BREAKING EVEN banhez mezcal, hibiscus rose cordial, lime 18

LYCHEE MARTINI bombay london dry, lychee, cucumber, lemon 18

TEA TIME earl grey infused vodka, lemon, mint, iced tea 16

SMOKE & TROUBLE teeling irish whisky, lillet rosé, ginger beer, lemon 18

LA PIÑA PICANTE jalapeño infused cazadores, cointreau, lime, pineapple 17

MAYDAY plantation 5yr rum, lime, grapefruit, dimmi, cava rosé 16

SPARKLING BY THE GLASS

DOMAINE VINCENT CARÊME VOUVRAY PÉTILLANT 'CUVÉE T' 2016 loire valley 15

JOSEP FORASTER CAVA BRUT RESERVA ROSÉ NV catalonia 15

CHAPEL DOWN BRUT RESERVE NV england 20

HENRIOT BRUT SOUVERAIN NV champagne 24

ARGYLE BRUT ROSÉ 2014 willamette valley 25

LAURENT PERRIER BRUT ROSÉ NV champagne 40

VEUVE CLICQUOT 'LA GRANDE DAME' 2006 champagne 65

RUINART BRUT ROSÉ NV 375ml champagne 125

KRUG BRUT GRAND CUVÉE NV 375ml champagne 165

WHITE BY THE GLASS

ALBARIÑO, LAGAR DE COSTA 2017 rías baixas 16

RIESLING, KELLER TROKEN 2018 rheinhessen 16

GRÜNER VELTLINER, DOMÄNE WACHAU FEDERSPIEL 2017 wachau 15

SAUVIGNON BLANC, BAYTEN 2017 constantia 18

SANCERRE, DOMAINE FRANCOIS MILLET 2017 loire valley 20

PINOT GRIS, APOLLONI 2016 willamette valley 16

BOURGOGNE BLANC, PHILIPPE COLIN 2017 burgundy 20

CHARDONNAY, TOPIARY BY PHILIPPE COLIN 2017 franschhoek 18

ROSÉ BY THE GLASS

CINSAULT/GRENACHE/SYRAH, CHATEAU ROUTAS 2018 provence 18

CABERNET/MERLOT/ZINFANDEL/CAB FRANC, GRGICH HILLS 2018 napa valley 18

BLAUFRANKISCH, TERRASEN 2019 finger lakes 16

RED BY THE GLASS

GAMAY, LE FERME DES SEPT LUNES 'GLOU' 2017 rhone valley 16

MENCIA, CESAR MARQUEZ 'PARAJES' 2016 bierzo 16

GEVRY-CHAMBERTIN, CLAUDE DUGAT 2013 burgundy 40

PINOT NOIR, COOPER MOUNTAIN 2015 willamette valley 20

ETNA ROSSO, TENUTA DI FESSINA 'ERSE' 2016 sicily 15

VALPOLICELLA, PRÀ 'MORANDINA' 2018 veneto 18

CABERNET SAUVIGNON, MOUNT VEEDER 2016 napa valley 26

SAKE BY THE GLASS

SPARKLING MUSASHINO *soft and fizzy with a ricey, fruity taste* 16

NAMA JUNMAI GINJO, BROOKLYN KURA 'OCCIDENTAL' *dry-hopped sake with pink grapefruit and pineapple* 16

JUNMAI GINJO UME-SHU, KAKU-REI *macerated with japanese plum. delicate flavor and balanced acidity* 16

JUNMAI GINJO, HEAVEN *ripe melon, lemon peel, full-bodied with soft mineral finish* 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

FLAGSHIP METRO LAGER 9

BELFAST BAY LOBSTER ALE 9

BELL'S OFFICIAL IPA 10

DOG FISH HEAD SEA QUENCH CAN 9

KIRIN LIGHT 10

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