

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

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, Whitefish, 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

DIM SUM SPECIALS

STEAMED TO ORDER. ASK YOUR SERVER FOR TODAY'S AVAILABILITY. 4 PIECES PER ORDER.

STICKY SWEET SHRIMP 16

CRISPY SEAFOOD WONTON 13

SHRIMP SPRING ROLL WITH SWEET VINEGAR 10

PORK & SHRIMP POTSTICKERS 13

CHICKEN & SHITAKE MUSHROOM SHU MAI 11

STEAMED EDAMAME DUMPLING 10

LOBSTER & SHRIMP DUMPLING (3PC) 13

BRUNCH PLATES

AVOCADO TOAST 13

BUTTERMILK PANCAKES Fresh Berries, New York Maple Syrup 19

BRIOCHE FRENCH TOAST Carmelized Apple & Toasted Walnuts 18

3 EGGS ANY STYLE Hash Browns, Toast, Choice of Bacon, Sausage or Chicken Sausage (+\$2) 16

BAKED EGGS Roasted Tomato, Spinach, Parmesan, Country Toast 22

THE LEO Smoked Salmon, Scrambled Eggs, Carmelized Onions, Toasted Bagel 22

HUEVOS RANCHEROS Black Beans, Ham, Salsa Verde, Queso Fresco, Tortillas 21

BREAKFAST SANDWICH Italian Sausage, Tomato, Cheddar, Fried Egg, Maple Butter, Brioche 18

STEAK AND EGGS New York Strip, Sunny Side Up Eggs, Hash Browns 32

SMOKED FISH PLATE Whitefish Salad, Smoked Salmon, Cream Cheese, Everything Bagel 23

LOBSTER FRITTATA Zucchini, Roasted Peppers, Feta, Herbs 27

EGGS BENEDICT Classic 19 | Norwegian 22 | Florentine 19 | Oscar 25 | Lobster 32

MAHI MAHI TACOS Crispy Corn Tortillas, Pineapple, Tomato, Spicy Mayo 25

SIGNATURE OMELETTES

Crab, Tomato, Avocado,
Swiss Cheese
24

Egg Whites, Zucchini, Tomato,
Goat Cheese
19

Cremini Mushrooms,
Spinach, Onions
18

LUNCH

COBB SALAD Roquefort, Avocado, Bacon, Egg, Dijon Vinaigrette 20 Grilled Chicken 22 Grilled Shrimp 24

GRILLED SALMON CAESAR Kale, Kohlrabi, White Anchovies, Chopped Egg, Parmesan Crisp 26

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

BRANZINO À LA PLANCHA Roasted Fennel, Carrots, Champagne Nage 37

CLASSIC LOBSTER ROLL Brioche, Vegetable Slaw, Salt & Vinegar Chips 32

CRISPY CHICKEN CLUB Bacon, Tomato, American Cheese, Brioche, French Fries 21

LURE BURGER The Works with Onion Rings 23

BASH BURGER Bacon & Onion Jam, Shaved Pickles, American Cheese, Secret Sauce 24

SIDES

Granola 10
Slab Bacon 10
Chicken Apple Sausage 12
Breakfast Sausage 10
Lobster Mac 17

FRESH BAKED PASTRIES

LEMON BLUEBERRY SCONES Whipped Butter 9
CINNAMON BUN Warm Toffee, Toasted Pecans 11
PASTRY BASKET Assorted Breads & Pastries 15

BLOODY MARY ROYALE

grey goose vodka, lure's secret bloody blend, wasabi salt rim & oyster shooter 22

SOHO SPRITZ

luxardo aperitivo,
prosecco, orange
15

DAY DRINKER

pomp & whimsy gin liqueur,
pimm's, cucumber, lemon
18

BI-COASTAL

plantation stiggins pineapple rum,
mathilde pear liqueur, lime
16

BITTERSWEET BREEZE

luxardo aperitivo, cranberry,
lime, mathilde pear liqueur
17

SUMMER DAISY

grey goose vodka,
raspberry liqueur, lemon
18

OUT AND ABOUT

plantation original dark
rum, prosecco, mint
18

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
RUIINART 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, MOUNTVEEDER 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

DOGFISH HEAD SEA QUENCH CAN 9
KIRIN LIGHT 10
SAPPORO 22oz CAN 14
STELLA ARTOIS 10

Try another MSH restaurant

Bistrot Leo El Toro Blanco
Bowery Meat Company
Burger & Barrel