

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

SALADS & SANDWICHES

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

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

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

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

aperol, campari,
prosecco, orange
15

I'LL HAVE THAT

grey goose vodka,
earl grey syrup, lemon,
grapefruit bitters
18

CHAMPAGNE COCKTAIL

sacred bond brandy,
cointreau, luxardo
maraschino, lemon, prosecco
16

LA PIÑA PICANTE

jalapeño infused cazadores,
cointreau, lime,
blood orange
16

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

ROSÉ BY THE GLASS

GRENACHE/SYRAH/CINSAULT, AIX 2017 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 WINERY 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 GINJO, BROOKLYN KURA *bright, crisp, subtle tropical fruit with a refreshing finish* 16
JUNMAI GINJO, KAKU-REI UME-SHU *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, SÔTÔ *cucumber and melon with a pleasant aroma of fresh steamed rice* 22

BEERS

AVAL CIDER 10
BROOKLYN LAGER 9
BELFAST BAY LOBSTER ALE 9
BELL'S TWO HEARTED IPA 10
KIRIN LIGHT 10

GREENPORT HARBOR
BLACK DUCK PORTER 10
SAPPORO 22oz CAN 14
STELLA ARTOIS 10

Try another MSH restaurant.

Bistrot Leo El Toro Blanco
Bowery Meat Company
Burger & Barrel