

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

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 8
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
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 19.50
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

AMERICAN STURGEON

67 per oz

KALUGA

150 per oz

OSSETRA

180 per oz

SOUPS & SALADS

NEW ENGLAND CLAM CHOWDER Littleneck Clams, New Potatoes, Nuseke's Bacon 18
LOBSTER BISQUE Cognac, Crème Fraîche 19
CHILLED SUMMER CORN SOUP Smoked Mussels, Lobster, Lime Leaf, Chili Oil 18
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 Winter Citrus, Shaved Fennel, Avocado, Tarragon Aoli 23
CRISPY CALAMARI Smoked Chili Glaze 23
LOBSTER CROUTONS Golden Garlic, Chilies, Sourdough 20
HAMACHI CRUDO Shaved Radish, Green Chili, Toasted Sesame, Citrus Vinaigrette 26
STEAK TARTARE Black Truffle, Whole Grain Mustard, Quail Egg, Grilled Filone 25
TEMPURA SHRIMP Spicy Sesame Mayo 23
BUFFALO CHICKEN LOLLIPOPS Celery, Bleu Cheese 16
KANPACHI SASHIMI Wasabi Leaf, Ponzu 23
HERBED RICOTTA RAVIOLO Crab, Lobster, Asparagus, Saffron, Lemon 24

BURGERS & SANDWICHES

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

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 25
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 BAKED BLACK BASS Braised Leeks, Chanterelles, Meyer Lemon, Parsley Oil 39
STEAMED RED SNAPPER Bok Choy, Jasmine Rice, Red Curry Sauce 36

MARKET SIDES

Crispy Onion Rings 9
Roasted King Trumpets 12
Bok Choy & Sesame Seeds 10
Lobster Mac N' Cheese 17
Grilled Asparagus, Parmesan, Lemon 10
Charred Corn & Jalapeño 12

REFRESHERS 6.5

Peach Mint Soda
Cucumber Spritz
Lemongrass Lychee Soda
Lure Lemonade

HOUSE COCKTAILS

- SOUTH SOUTHWEST** gonzalez byass oloroso sherry, agave de cortes mezcal, lime, nutmeg 16
SŌTŌ ROSE MARTINI soto junmai daingyo 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
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
BLAUFRAKISCH, 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 MET 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

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