

## HOUSE COCKTAILS

- SOHO SOTO MARTINI** soto junmai daiginjo sake, breckenridgde gin, st. germain 18
- DERBY FIZZ** Elijah Craig small batch bourbon, raspberrry, lemon, mint syrup, angostura 18
- SPRING VESPER** spring 44 old tom gin, spring 44 gin, lillet rose 18
- TEA TIME** earl grey infused vodka, lemon, mint, iced tea 16
- RUBY RUM SLIPPER** diplomatico rum, aperol, lime, fresh grapefruit 18
- LA PIÑA PICANTE** jalapeño infused cazadores, cointreau, lime, mango 16
- LAST WORD** Bombay dry gin, green chartreuse, fresh lime juice, luxardo maraschino 16
- SANGRE DE VIDA** gracias a dios mezcal, aperol, yellow chartreuse, lime, prickly pear 16
- THE BIG APPLE** grey goose vodka, green apple, lemon, ginger, honey, cinnamon syrup 18
- MAS VINTAGE** corralejo reposado tequila, carpano antica formula, lucano amaro 18

### SPARKLING BY THE GLASS

- DOMAINE VINCENT CARÈME VOUVRAY PÉTILLANT 'CUVÉE T' 2014 Loire valley 15
- JOSEF FORASTER CAVA BRUT RESERVA ROSÉ NV catalonia 15
- CHAPEL DOWN BRUT RESERVE england 18
- ALAIN VOGÉ SAINT-PÉRAY 'LES BULLES D'ALAIN' rhone valley 24
- DELAMOTTE BRUT NV champagne 28
- PHILIPPE GONNET BRUT ROSÉ NV champagne 28
- RUINART BRUT ROSÉ NV champagne 38
- DOM PERIGNON 2006 champagne 65

### WHITE BY THE GLASS

- ALBARIÑO, LAGAR DE COSTA 2016 rias baixas 16
- RIESLING, KEUKA LAKE VINEYARDS 2016 fingerlakes 15
- GRÜNER VELTLINER, DOMÄNE WACHAU FEDERSPIEL 2016 wachau 14
- SAUVIGNON BLANC, BAYTEN 2017 western cape 18
- SANCERRE, DOMAINE DAULNY 2016 loire valley 18
- PINOT GRIS, APOLLONI 2015 willamette valley 16
- POUILLY-FUISSÉ, CHRISTOPHE CORDIER 2014 burgundy 22
- CHARDONNAY, HANZELL 'SEBELLA' 2015 napa valley 24

### ROSE BY THE GLASS

- ZWEIGELT, FRITSCH 2017 austria 15
- PINOT NOIR, ALPHONSE MELLOTT 2016 sancerre 17
- GRNACHHE/SYRAH/CINSAULT, AIX 2016 provence 18
- PINOT NOIR, PIERRE-YVES COLIN-MOREY 2016 burgundy 24

### RED BY THE GLASS

- CERASUOLO D'ABRUZZO, ANNONA 2015 abruzzo 16
- MENCIA, CÉSAR MÁRQUEZ 'PARAJES' 2016 Bierzo 17
- PINOT NOIR, CLOUDLINE CELLARS 2016 willamette valley 18
- PINOT NOIR, DOMAINE SAINT-RÉMY 'ROSENBERG' 2016 alsace 20
- VALPOLICELLA SUPERIORE, MARION 2013 veneto 21
- SAINT-ÉMILION GRAND CRU, CHÂTEAU DE LESCOURS 2014 bordeaux 24
- CABERNET SAUVIGNON, ROUND POND 'KITH & KIN' 2016 napa valley 25

### SAKE BY THE GLASS

- TOKUBETSU JUNMAI, YAMADA SHOTEN *savory and rustic with smoky, nutty notes* 16
- JUNMAI GINJO, JOKIGEN *stewed cherry, orange zest, savory, dry* 17
- YAMAHAI JUNNMAI GINJO GENSJU, SHIOKAWA 'COWBOY' *big, bold with aromas of smoke and cedar* 18
- GINJO NIGORI KANONZUMI 'SUMMER SNOW' *mild and creamy* 17
- JUNMAI DAIGINJO, SOTO *cucumber and melon with a pleasant aroma of fresh steamed rice* 22

### BEERS

- Aval Cider 10
- Brooklyn Lager 9
- Brooklyn Bel Air Sour 9
- Belast Bay Lobster Ale 9
- Dogfish Head 60 Min IPA 10
- EinStok White Ale can 8
- Kirin Light 9
- 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

### 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 4.25  
Fanny Bay British Columbia 4.10  
\*oyster shooter with  
Casa Dragonos 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 23  
Chilled Whole Lobster 37

### SUSHI & SASHIMI

Big Eye Tuna 7  
Yellowtail (Hamachi) 6  
Kanpachi 7  
Shrimp 5  
King Salmon 7  
Albacore Tuna 6  
Arctic Char 6  
Japanese Snapper 7  
Mackerel 7  
Sea Bass 6  
Toro 16  
Shiitake Mushroom 4.5  
Scallop 7  
Fluke 4.5  
Shima Aji 7  
Octopus 6  
King Crab 7  
Eel (Freshwater) 6.5  
Sea Eel 6.5  
Sea Urchin 8  
Egg (Tamago) 4.5  
Salmon Roe 5.5  
Kumamoto Oyster 4.5

### ROLLS: Cut & Hand

Yellowtail Scallion 14  
Spicy Big Eye Tuna 13  
Shrimp Tempura 14  
Toro Scallion 19  
Tuna Avocado 13  
Shrimp Cucumber 13  
Avocado 9  
Salmon Avocado 13  
Eel Avocado 14  
Spicy Scallop 15  
Salmon Skin 9  
Daikon 8

### SHELLFISH PLATEAUX

DELUXE	ROYALE	GRAND
6 OYSTERS	8 OYSTERS	12 OYSTERS
4 SHRIMP	4 SHRIMP	8 SHRIMP
4 CLAMS,	6 CLAMS	8 CLAMS
4 CRAB CLAWS	6 CRAB CLAWS	8 CRAB CLAWS
TUNA TARTARE	ALASKAN KING CRAB	ALASKAN KING CRAB
SEAFOOD SALAD	1/2 LB. LOBSTER	1 LB. LOBSTER
70	TUNA TARTARE	SCALLOP CRUDO
	MUSSELS ESCABECHE	TUNA TARTARE
	SEAFOOD SALAD	MUSSELS ESCABECHE
	140	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  
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 21  
**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 20  
**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 55

**SASHIMI COMBO** 7 Varieties of Sashimi 65

**SUSHI & SASHIMI** 5 pc Sushi, 10 pc Sashimi  
choice of Kenai, Rainbow or Yellowtail Jalapeño Roll 75

### CAVIAR SERVICE

Traditional Accoutrement

**AMERICAN STURGEON**  
65 per oz

**KALUGA**  
125 per oz

**OSSETRA**  
165 per oz

### SOUPS & SALADS

**NEW ENGLAND CLAM CHOWDER** Littleneck Clams, New Potatoes, Nuseke's Bacon 18  
**MUSHROOM & LEEK SOUP** Crispy Sunchokes, Black Truffle, Parsley 17  
**LOBSTER BISQUE** Cognac, Crème Fraîche 19  
**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

**DEVILED EGGS** Crispy Oysters, Pickled Chile 17  
**CRAB CAKE** Asian Pear, Chicories, Pickled Chili, Horseradish Aioli 23  
**CRISPY CALAMARI** Smoked Chili Glaze 23  
**LOBSTER CROUTONS** Golden Garlic, Chilies, Sourdough 20  
**BLACK SEA BASS CRUDO** Kumquats, Thai Chili, Pickled Shallots Vinaigrette 23  
**STEAK TARTARE** Whole Grain Mustard, Quail Egg, Grilled Filone 22  
**TEMPURA SHRIMP** Spicy Sesame Mayo 22  
**BUFFALO CHICKEN LOLLIPOPS** Celery, Bleu Cheese 16  
**KANPACHI SASHIMI** Wasabi Leaf, Ponzu 23  
**ARTICHOKE RAVIOLI** Roasted Artichoke Hearts, Parmesan, Truffle 19/39

### BURGERS & SANDWICHES

**CRISPY CHICKEN CLUB** Bacon, Tomato, American Cheese, Brioche, French Fries 19  
**SHRIMP PO' BOY** Shredded Lettuce, Tomato, Onion, Pickle, Remoulade 24  
**GRILLED TUNA BURGER** Wasabi Mayo, Brioche, Cucumber Salad 21  
**CHICKEN PAILLARD** Mozzarella, Roasted Peppers, Balsamic, Seven Grain, Salt Vinegar Chips 19  
**THE BURGER** "BASH STYLE" Bacon & Onion Jam, Pickles 23 "LURE STYLE" The Works w/ Onion Rings 22

#### 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 24  
**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 ROASTED HALIBUT** Rainbow Quinoa, Roasted Beets, Spinach, Saffron 37  
**STEAMED RED SNAPPER** Bok Choy, Jasmine Rice, Red Curry Sauce 36

### MARKET SIDES

Roasted King Trumpets 12  
Lobster Mac N' Cheese 16  
Onion Rings 9  
Whipped Potatoes 9

Cauliflower, Chili Vinaigrette 12  
Asparagus & Sesame 11  
Bok Choy & Sesame Seeds 10

### REFRESHERS 6.5

Peach Mint Soda  
Cucumber Spritz  
Lemongrass Lychee Soda  
Lure Lemonade