

Murray's Sturgeon Shop

2429 Broadway Between 89th & 90th 10024-1706 · +12127242650 · Updated: Jan 14, 2026

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SEASONAL SOUPS 5

Chicken Noodle Soup

\$7.99

made with vegetables, noodles & chicken. you dont have to be sick to really enjoy this all time classic.

Potato Leek Soup

\$7.99

made from potatoes, leek and non-dairy creamer, this delicious soup can be enjoyed hot in the winter and cold in the summer.

Split Pea Soup

\$7.99

this murrays favorite is made from green peas and flour. no meat or meat bones are used in this flavorful classic.

Borscht

\$7.99

served cold, this year round classic is made with beets, cucumbers, a small amount of sour cream and just a pinch of garlic. a taste all its own.

Schav

\$7.99

also known as sorrel soup, this french delicacy is made from sorrel leaves. we add egg yolk and cucumber in making this cold soup classic.

SALADS 10

Tuna Salad

\$8.00

experience our award winning tuna salad for your self. made with tuna, sweet onion & our special mayonnaise.

Whitefish Salad

\$9.00

using the finest whitefish available, we add sweet onion, celery & our special mayonnaise. we chop everything by hand ensuring chunkiness.

Chopped Herring Salad

\$8.00

made from our famous pickled herrings with applesauce, sugar & just a pinch of vinegar, producing both a sweet & tangey taste. a real delight.

Egg Salad

\$5.00

a timeless classic. hand chopped eggs mixed with sweet onion, celery & a touch of salt & mayonnaise.

Spinach Egg Salad

\$7.00

add raw spinach to a timeless classic & the result is truly unique.

Vegetarian Chopped Liver Salad

\$7.00

served at murrays for over 15 years, this award winner tastes like real chopped liver, but without the chicken liver or chicken fat. made with sweet peas, string beans, eggs, walnuts, sauteed onions and just a pinch of salt and pepper.

Chopped Chicken Liver	\$8.00
a jewish tradition that lives on at murrays. creamy & delicious the way you remember.	
Hummus	\$6.50
a middle eastern treat made right here with chick peas, tahihi and soybean oil.	
Babaganoush	\$6.50
this middle eastern favorite is made with eggplant, mayonnaise, garlic and eggs.	
Waldorf Salad	\$4.50
created at new york's waldorf-astoria hotel in the 1890's not by a chef but by the maitre d'hotel, this delicious and refreshing salad is made with chopped apples, walnuts, celery and our special dressing. an original take on a classic salad.	

CAVIAR ⁵

Bulgarian Osetra	\$185.00
a caspian sea sturgeon being farmed in the danube river region of bulgaria, this caviar has all of the well known characteristics of the caspian sea osetra including color, size and its well known nutty flavor. truly a treat for any caviar connoisseur.	
French Osetra	\$125.00
a fabulous discovery for caviar lovers looking for a new experience hailing from the siberian sturgeon, this osetra has been cultivated under exacting & natural conditions. not enough o's in smooth to describe the taste.	
American Paddlefish - Sturgeon	\$29.99
an excellent choice for a fraction of the price. this roe most closely resembles sevruga in its size & color. the small firm eggs deliver a silky texture & a rich, complex flavor & has earned the respect of chef's worldwide.	
Alaskan Salmon Roe	\$15.00
large robust eggs that burst in your mouth with perfect flavor.	
Taramosalata	\$4.99
a delicious mediterranean caviar spread made from the delicate roe of carp. it can be served as a dip with vegetables or as a spread on bread or crackers.	

SMOKED FISH ¹²

Eastern Smoked Salmon	\$19.98
this is our most popular salmon. smoked & cured to our famous recipe. these salmon's come from the faeroe islands or from eastern canada. silky in texture & melts like butter in your mouth "where the salmon & sable are as smooth as silk." - ny magazine.	
Sturgeon	\$33.00
imported from northern canada, its light smoke & soft texture make it extremely succulent & flavorful.	
Sable	\$33.00
sable also known as cod fish is caught in northern pacific waters off alaska by long line fisherman. cured & smoked, then brought to life with garlic, paprika & just a modicum of salt. simply mouth watering. "sable is a near perfect taste experience." - wcbs radio.	
Kipperd (baked) Salmon	\$19.00
kippered (baked) salmon is a classic. first cured than smoked resulting in a moist, flaky fish with a delicate smoke flavor. it can be sliced in beautifully long strips or in one piece (chunk).	

White Fish (priced Per Fish) \$59.99

fished in the cold waters of the great lakes, our white fish is firm & very moist providing a wonderful taste in every bite. the weight & size of each fish varies. we bring you the best the market has to offer each & every day, regardless of size. typically on of our whole whitefish weights between 2.5 & 3.0 lbs. all whitefish are filleted unless otherwise specified.

White Fish \$11.99

if a whole white fish is not needed you can order in 1/2 lb increments.

Grav Lox \$8.99

refers to the scandinavian custom of marinating the fillets of salmon with salt & dill & pressing them together under a weight of snow & ice as way of preserving the dried fish for the winter. today, the salmon is dried cured & combines the flavor of fresh dill & pepper corns.

Scottish Smoked Salmon \$8.99

smoked using the finest oakwood chips from old whiskey barrel in the scottish tradition for up to 36 hours enabling it to acquire it's perfect flavor.

Smoked Trout \$13.99

smoked trout is fished from cold waters & is smoked to absolute perfection. two fillets come from one trout.

Chubs (per Fish)

chubs are caught in fresh, cold north american lakes & smoked to perfection. these baby whitefish are a mild fish with a pleasantly smoky flavor. the chubs are by the whole fish only & size will vary. currently they weigh 5 oz. each.

Nova Wings & Heads \$0.50

nova wings & heads are cut from our premium salmons & can be enjoyed in so many ways. use them as soup stock, fry them in a pan or just eat them cold.

Mild Salt Cured "lox" \$8.99

mild salt cured "lox" is a pacific salmon. not smoked, rather brine cured for a unique texture & delightfully salty taste.

DELI MEATS 8

Salami \$5.99

our kosher salami have their own distinct blend of garlic & spices that truly remind one of old new york. this is sliced to order.

Small 12 Oz Salami \$5.50

Dried Hard Salami \$8.50

our flavorful large salamis are cured long & slow for a delicious flavor.

Pastrami \$10.99

slow cured & hand basted, ours has been "battle tested" in the toughest proving ground - new york city.

Corned Beef \$10.99

slow cured to perfection. not fat & not lean. just right - a real crowd pleaser.

Pickled Tongue \$14.99

completely trimmed & slow cured for a minimum of 3 weeks, providing a truly tender cut of meat.

Roast Beef \$10.99

murray's uses only the finest juicy i-roast/rounds & cooked to a rare perfection with garlic & black pepper.

Oven Roasted Turkey Breast **\$8.00**
skinless & fat free never tasted so delicious.

CREAM CHEESE 6

Plain Cream Cheese **\$8.00**

plain cream cheese for the purists. it's gently whipped into the smoothest cream cheese anywhere.

Scallion Cream Cheese **\$10.00**

abundant with scallions, this flavorful addition is the perfect touch.

Vegetable Cream Cheese **\$11.00**

plentiful in scallions, carrots, green peppers & just a small amount of celery this is a rich companion to our bagels & smoked fish.

Tofu With Scallion Cream Cheese **\$11.00**

66% less fat than traditional cream cheese. a wonderful cream cheese substitute for those who can't have it.

Walnut & Raisin Cream Cheese **\$11.00**

made with black currants & walnuts. a rich flavor which goes great with crackers or as a hors d'oeuv.

Lox Cream Cheese **\$11.00**

made with large chunks of salmon.

BAGELS & BIALYS 3

Bagel **\$5.50**

whats more delicious than fresh new york bagels. your choice of plain, poppy seed, sesame seed, onion, pumpernickel or everything. please use our special instructions field if you would like to specify exact quantities of each bagel type.

Bialys **\$5.50**

round like bagels but softer, with a slight onion taste. an authentic new york food worth trying.

Sliced Jewish Rye Bread **\$4.59**

seedless only.

SWEETS & DRIED FRUITS 5

Rugelach **\$16.00**

hand made especially for murray's. this timeless classic pastry is a wonderful way to end your meal. our rugelach is made with raspberry preserve, walnuts, cinnamon & butter. there are approximately 18 pieces in a pound.

Old Fashioned Ny Crumb Cake **\$3.00**

selected "best crumb cake in new york made from an old family recipe with extra large handmade crumbs and a rich moist base. each piece is approximately 3" x 3".

Noodle Pudding **\$7.75**

a jewish tradition. homemade with layers of noodles, cheese & raisins. each piece can serve up to 2 people.

Halvah **\$11.99**

this delectable treat is available in marble, marble with nuts (almonds & cashews), vanilla & seven layer. be careful - one bite & you are hooked. our 7 layer is hand layered & entirely covered by chocolate.

Baked Apples

\$2.50

made on premises, the apples are made with golden raisins, apple juice, a touch of butter & a hint of honey & baked in our oven until the skin is just right. you can serve either cold or room temperature.