



LONG ISLAND RESTAURANT WEEK

JAN 29TH - FEB 9TH | \$44 3-Course Price Fix | \$20 3-Course Wine Pairing

APPETIZERS

BAKED CLAMS OREGANATA

lemon white wine butter sauce, rustic herb breadcrumbs
wine pairing: pinot grigio, gabiella, veneto, italy

A.P.P. SALAD

moscato-poached apples, pears, pecorino, candied pecans, radicchio, arugula, apple cider vinaigrette
wine pairing: gruner veltliner, pratsch, austria

CAESAR SALAD

pillows of parmesan, garlic croutons
wine pairing: chardonnay, bogle, california

KOREAN BBQ WINGS

yuzu mayo, sesame seeds, scallions
wine pairing: sauvignon blanc/riesling, tellers celebration white, raphael, north fork

STARR ROLL*

salmon, mango, tempura crunch, avocado, spicy mayo
wine pairing: riesling, heinz eifel, mosel, germany

TUNA TATAKI* (\$8 SUPPLEMENT)

pepper-cruste seared tuna, potato rosti, warm mushroom miso broth, horseradish
wine pairing: rosé, bedell cellars, north fork

ENTREES

CREAMY TUSCAN SALMON*

garlic cream sauce, broccolini, marinated olives, sundried tomatoes, chile de árbol
wine pairing: pinot noir, hahn, california

FLOUNDER OREGANATA

herb breadcrumbs, seared lemon, sautéed spinach
wine pairing: pinot noir, plowbuster, willamette, oregon

SHRIMP AND GRITS

creamy garlic polenta, roasted tomato, herb butter
wine pairing: pinot noir, clay shannon, long ranch, lake county, california

SURF & TURF* (\$15 SUPPLEMENT)

marinated skirt steak, half grilled lobster, mashed potatoes, garlic-chili butter
wine pairing: cabernet sauvignon, vigilance, lake county, california

BACON-WRAPPED COD

parsnip purée, sautéed mushrooms, pomegranate
wine pairing: sangiovese, tempo, tuscany

HALF ROASTED CHICKEN

cornbread stuffing, mushrooms, au jus
wine pairing: malbec zuccardi, mendoza, argentina

DESSERT

BROWN SUGAR & CHOCOLATE BREAD PUDDING

vanilla ice cream, caramel sauce
wine pairing: moscato, pelligrino, pantelleria, italy

WILD BERRY SORBET

mixed berry compote
wine pairing: moscato, dosman, piedmont, italy

JUNIOR'S FUDGE LAYER CAKE

whipped cream, chocolate shavings
wine pairing: dow's, ruby port, portugal

Please kindly remember that complimentary cards are not able to be redeemed if anyone at the table enjoys this amazing menu. Thank you for your understanding.



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Tax & gratuity not included. *Served raw, undercooked, or to your liking. Eating these items increases your chance of food borne illness, especially if you have certain medical conditions. Many of the dishes we serve contain nuts, shellfish, and/or gluten. Please inform your server of any allergies prior to ordering.