

LONG ISLAND RESTAURANT WEEK

APRIL 25TH - MAY 2ND | \$42 3-Course Price Fix | \$20 3-Course Wine Pairing

APPETIZERS

CARROT AND GINGER BISQUE

torn croutons, herbs, spring carrots
wine pairing: riesling, heinz eifel, mosel, germany

MONTAUK ROLL (\$5 SUPPLEMENT)

spicy tuna, avocado, lobster, tempura crunch
wine pairing: gruner veltliner, pratsch, austria

JUMBO LUMP CRAB CAKES

watercress, old bay aioli
wine pairing: zardetto, prosecco brut, veneto, italy

WATERMELON SALAD

jalapeño, goat cheese, basil, cherry tomato, black pepper vinaigrette
wine pairing: sauvignon blanc, raphael, north fork

CRISPY CALAMARI

lemon pepper aioli, cherry peppers, chives
wine pairing: pinot grigio, gabriella, veneto, italy

ENTREES

STEELHEAD SALMON

lemon beurre blanc, roasted herb potatoes, baby greens
wine pairing: pinot noir, gracie's vine, leyda valley, chile

BRANZINO

cherry tomato relish, asparagus, lemon, olive oil
wine pairing: rosé, summer in a bottle, wolffer, new york

CRISPY CHICKEN

roasted mushrooms, caramelized shallot jus, whipped potatoes
wine pairing: cabernet blend, gracie, cachapoal valley, chile

GRILLED HANGER STEAK (\$10 SUPPLEMENT)

shallot confit, truffle potatoes, spring peas
wine pairing: cabernet sauvignon, hahn, california

FLOUNDER OREGANATA

baby spinach, white wine butter, grilled lemon
wine pairing: chardonnay, bogle, california

DESSERT

TARTUFO

chocolate hazelnut sauce, whipped cream
wine pairing: fortified merlot, raphael, north fork

VANILLA CHEESECAKE

lemon & raspberry anglaise, chantilly cream
wine pairing: fortified riesling, raphael, north fork

SORBET

seasonal chef selection, macerated berries
wine pairing: moscato d'asti, dosman, piedmont, italy

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.