

LONG ISLAND RESTAURANT WEEKS

JAN. 23RD - FEB. 6TH | \$42 3-Course Price Fix | \$20 3-Course Wine Pairing

APPETIZERS

BURRATA

fig balsamic, golden beets, arugula
wine pairing: rosé, bedell cellars, north fork

WEDGE SALAD

roquefort dressing, bacon, tomatoes, red onion
wine pairing: chardonnay, bogle, california

JUMBO LUMP CRAB CAKE (\$8 SUPPLEMENT)

creole mayo, watercress salad, seared lemon
wine pairing: zardetto, prosecco brut, veneto, italy

CALAMARI

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

SHRIMP & LOBSTER WONTONS

hoisin, miso mustard, scallions
wine pairing: riesling, heinz eifel, mosel, germany

H2O ROLL

shrimp tempura, cucumber, spicy tuna,
eel sauce, spicy mayo
wine pairing: gruner veltliner, pratsch, austria

ENTREES

HUDSON VALLEY STEELHEAD SALMON

eggplant miso puree, broccolini, lemon vinaigrette
wine pairing: pinot noir, hahn, california

FLOUNDER OREGANATA

herb breadcrumbs, grilled lemon, spinach
wine pairing: rosé, bedell cellars, north fork

ROASTED HALF CHICKEN

cornbread stuffing, mushrooms, au jus
wine pairing: merlot, no brainer, mendocino, california

GARLIC SHRIMP RISOTTO

charred broccolini, preserved lemon, crushed red chili
wine pairing: pinot noir, plowbuster, oregon

SCALLOPS & CRISPY RICE

broccoli, kimchi vinaigrette, asparagus
wine pairing: sauvignon blanc/riesling, tellers celebration, raphael, north fork

NY STRIP (\$15 SUPPLEMENT)

mashed potatoes, bordelaise
wine pairing: cabernet sauvignon, vigilance, lake county, california

COFFEE CRUSTED FILET

fingerling potato hash, bordelaise
wine pairing: malbec, serie a, zuccardi, mendoza, argentina

DESSERT

JUNIOR'S CHOCOLATE CAKE

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

WHITE CHOCOLATE CANNOLI

pistachio crème anglaise, crushed pistachios
wine pairing: fortified riesling, raphael, north fork

CHEESECAKE

raspberry preserve, lemon zest, whipped cream
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.