

Sunday, Oct 29th - Sunday, Nov 5th

LONG ISLAND RESTAURANT WEEK

\$46 3-Course Prix Fixe Dinner

COURSE ONE

ROASTED BEETS & BÛCHERON

lemon maple vinaigrette, marcona almonds, arugula

BABY WEDGE SALAD

roquefort dressing, bacon, tomato, red onion

MARYLAND STYLE CRAB CAKE

cucumber dill rémoulade, seared lemon +\$8

H2O ROLL*

shrimp tempura, cucumber, spicy tuna, eel sauce, spicy mayo

NEW ENGLAND CLAM CHOWDER

applewood-smoked bacon

COURSE TWO

FLOUNDER OREGANATA

herb breadcrumb, sautéed spinach, grilled lemon

SHRIMP FRA DIAVOLO

harissa-spiced tomato sauce, creamy polenta

CREAMY TUSCAN SALMON*

garlic cream sauce, broccolini, marinated olives, sundried tomatoes, chile de árbol

FILET MIGNON WELLINGTON*

puff pastry, mushroom duxelles, brie fondue +\$8

ROASTED HALF CHICKEN

cornbread stuffing, mushrooms, chicken jus

SURF & TURF*

6 oz filet mignon, 1 lb steamed lobster, mashed potatoes +\$18

COURSE THREE

MAPLE PECAN BREAD PUDDING

vanilla gelato, caramel sauce

LEMON SORBET

whipped cream, candied lemon peel

TRES LECHES

cinnamon and cherry compote

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 foodborne 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.

09.18.23