

Sunday, November 1st - Sunday, November 8th

LONG ISLAND RESTAURANT WEEK

\$40⁺⁺ 3-Course Prix Fixe Dinner

COURSE ONE

select one

- H2O ROLL***
shrimp tempura / cucumber / spicy tuna / eel sauce / spicy mayo
- STARR ROLL***
salmon / mango / tempura crunch / avocado / spicy mayo
- CRISPY CALAMARI**
lemon pepper aioli / cherry peppers
- LOADED POTATO SOUP**
crème fraiche / aged cheddar / scallion / crispy bacon

- FRENCH DIP EGG ROLLS**
shaved prime rib / gruyere cheese / caramelized onions / au jus / horseradish dipping sauce
- MOULES FRITES**
pei mussels / garlic / shallots / old bay fries / malt vinegar aioli
- WARM GOAT CHEESE SALAD**
panko-fried goat cheese / apples / walnuts / shallot dressing

COURSE TWO

select one

- GARLIC PARMESAN SHRIMP** 
white wine butter / crushed chili flakes / sushi rice
- FLOUNDER OREGANATA**
herb breadcrumb / sautéed spinach / grilled lemon
- CHIMICHURRI FILET TIPS**
roasted garlic mashed potatoes / chimichurri / bordelaise / crostini +\$12 supplement
- HONEY GARLIC GLAZED SALMON**
steamed jasmine rice / scallions / cucumber / edamame salad / ginger vinaigrette

- FILET MIGNON WELLINGTON***
puff pastry / mushroom duxelles / brie fondue +\$12 supplement
- ROASTED HALF CHICKEN**
cornbread stuffing / mushrooms / chicken jus
- EVERYTHING CRUSTED MONTAUK TUNA*** 
wasabi mashed potatoes / creamed spinach
- SURF & TURF*** 
8oz lobster tail / 6oz filet mignon / mashed potatoes / asparagus +\$20 supplement

COURSE THREE

select one

- TIRAMISU**
hazelnut caramel sauce / frangelico whipped cream
- LEMON SORBET**
meringue crumble / candied lemon peel
- NEW YORK CHEESECAKE**
triple berry compote / fennel graham crumb / whipped cream

SUSHI //
available à la carte

- STARR ROLL***
salmon / mango / tempura crunch / avocado / spicy mayo
- RAINBOW ROLL*** 
tuna / fluke / salmon / snow crab / cucumber / avocado
- TRIPLE THREAT ROLL*** 
spicy salmon / tuna / yellowtail / cilantro

19. **H2O ROLL*** 22.
shrimp tempura / cucumber / spicy tuna / eel sauce / spicy mayo
19. **TORNADO ROLL*** 22.
spicy tuna / spicy mayo / eel sauce / wrapped in fried potato “tornado”
19. **CRISPY SHRIMP & AVOCADO ROLL** 26.
spicy mayo / scallion / cilantro

**THE GRAND SUSHI
& SASHIMI PLATTER* //** 75.
h2o roll / montauk roll / starr roll / 6 pc. sashimi / 6 pc. sushi

22. **MONTAUK ROLL*** 29.
spicy tuna / avocado / tempura crunch / lobster / yuzu mayo / eel sauce
26. **CRUNCHY CRUSTACEAN** 24.
lobster / shrimp / avocado / tempura crunch / yuzu mayo

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.

executive chef **DAYVEN ALONSO** // general manager **JEREMY PITCOFF**

09.23.26

⁺⁺All pricing is plus tax and gratuity. | ^{*}Served raw, undercooked, or to your liking. consuming undercooked meat and fish can increase the risk of foodborne illness, especially if you have certain medical conditions. Please inform your server if a person in your party has a food allergy or intolerance. | ^{**}We are not a gluten-free kitchen. Cross-contamination could occur and our restaurant is unable to guarantee that any item can be completely free of allergens. | Prix Fixe Experience not available on holidays or in conjunction with any other promotion, except where noted.