

Sunday, Oct 27<sup>th</sup> - Sunday, Nov 3<sup>rd</sup>

# LONG ISLAND RESTAURANT WEEK

\$46 3-Course Prix Fixe Dinner

## COURSE ONE

### WARM GOAT CHEESE SALAD

panko-fried goat cheese, apples, walnuts, shallot dressing

### LOBSTER SQUASH BISQUE

butternut squash, lobster, crème fraîche, chives, pepitas

### KOREAN BBQ WINGS

yuzu mayo, sesame seeds, scallions

### H2O ROLL\*

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

### STARR ROLL\*

salmon, mango, tempura crunch, avocado, spicy mayo

### SHRIMP & LOBSTER WONTONS

pan-seared, hoisin sauce, miso-mustard

## COURSE TWO

### GARLIC PARMESAN SHRIMP

white wine, butter, cream, crushed chili flakes, sushi rice, grilled lemon

### FLOUNDER OREGANATA

herb breadcrumb, sautéed spinach, grilled lemon

### BRANZINO

blistered cherry tomatoes, castelvetrano olive tapenade, lemon, olive oil

### FILET MIGNON WELLINGTON\*

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

### ROASTED HALF CHICKEN

cornbread stuffing, mushrooms, chicken jus

### SURF & TURF\*

6 oz filet mignon, 8 oz lobster tail, mashed potatoes, asparagus +\$25

## COURSE THREE

### JUNIOR'S FUDGE LAYER CAKE

whipped cream

### SALTED CARAMEL GELATO

toffee crunchies, whipped cream, chocolate sauce

### CRÈME BRÛLÉE CHEESECAKE

toasted almonds, caramel

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.

10.01.24