

# LONG ISLAND RESTAURANT WEEK

APRIL 7<sup>TH</sup>-14<sup>TH</sup> | \$46 3-COURSE PRIX FIXE DINNER

## COURSE ONE

### WARM GOAT CHEESE SALAD

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

### SALMON TARTARE

avocado, roasted beets, spring sprouts, yuzu crème fraîche

### STARR ROLL\*

salmon, mango, tempura crunch, avocado, spicy mayo

### H2O ROLL\*

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

### SHRIMP & LOBSTER WONTONS

pan-seared, hoisin sauce, miso-mustard

### LOADED CAULIFLOWER SOUP

bacon, aged cheddar, chives

### LONG ISLAND BAKED CLAMS

sweet pepper, bacon, herb breadcrumb stuffing

## COURSE TWO

### GARLIC PARMESAN SHRIMP

white wine butter, crushed chili flakes, sushi rice

### FILET MIGNON WELLINGTON\*

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

### EVERYTHING CRUSTED MONTAUK TUNA\*

wasabi mashed potatoes, creamed spinach

### LOBSTER FRIED RICE

lobster, egg, scallion, edamame, onion, soy

**+\$10 supplement**

### ROASTED HALF CHICKEN

cornbread stuffing, mushrooms, chicken jus

### SURF & TURF\*

6 oz filet mignon, steamed 1 lb lobster, mashed potatoes, red wine demi **+\$30 supplement**

## COURSE THREE

### CHOCOLATE-COVERED BANANA SUNDAE

caramel banana gelato, chocolate sauce, whipped cream

### STRAWBERRY SORBET

pound cake, assorted berry champagne gastrique

### LEMON TART

whipped cream, candied lemon peel

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.



H2OSEAFOODSUSHI.COM | 631.361.6464 | 215 W MAIN STREET, SMITHTOWN

Menu Subject to Change. 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.

04.02.24