

Sunday, Jan 25th - Sunday, Feb 1st

LONG ISLAND RESTAURANT WEEK

\$46 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
- WARM GOAT CHEESE SALAD

panko-fried goat cheese / apples / walnuts / shallot dressing
- LOBSTER BISQUE

sherry cream / tomato
- LONG ISLAND BAKED CLAMS

sweet pepper / bacon / herb breadcrumb stuffing

- SHRIMP & LOBSTER WONTONS

pan-seared / hoisin sauce / miso-mustard
- SHORT RIB

fresh pappardelle / roasted butternut / squash / whipped ricotta
- MOULES FRITES

pei mussels / garlic / shallots / old bay fries / malt vinegar aioli
- KOREAN BBQ WINGS

yuzu mayo / sesame seeds / scallions
- CRISPY CALAMARI

lemon pepper aioli / cherry peppers

COURSE TWO

select one

- GARLIC PARMESAN SHRIMP ^{GF}

white wine / butter / cream / crushed chili flakes / sushi rice / grilled lemon wedge
- FLOUNDER OREGANATA

herb breadcrumb / sautéed spinach / grilled lemon
- CRISPY WHOLE BRANZINO

olive tapenade / blistered cherry tomatoes / grilled lemon
- CACIO E PEPE

bucatini pasta / grana padano / fresh black pepper / crispy pancetta / cremini mushrooms
- BLACKENED SALMON ARUGULA SALAD

sundried tomatoes / red onions / chickpeas / toasted sunflower seeds / maple-balsamic vinaigrette

- CHIMICHURRI FILET TIPS

roasted garlic mashed potatoes / chimichurri / bordelaise / crostini +\$10 supplement
- EVERYTHING CRUSTED MONTAUK TUNA* ^{GF}

wasabi mashed potatoes / creamed spinach
- ROASTED HALF CHICKEN

cornbread stuffing / mushrooms / chicken jus
- SURF & TURF* ^{GF}

8oz lobster tail / 6oz filet mignon / mashed potatoes / asparagus +\$20 supplement
- FILET MIGNON WELLINGTON*

puff pastry / mushroom duxelles / brie fondue

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* ^{GF}

tuna / fluke / salmon / snow crab / cucumber / avocado

TRIPLE THREAT ROLL* ^{GF}

spicy salmon / tuna / yellowtail / cilantro
19. H2O ROLL*

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

19. TORNADO ROLL*

spicy tuna / spicy mayo / eel sauce / wrapped in fried potato “tornado”

19. CRISPY SHRIMP & AVOCADO ROLL

spicy mayo / scallion / cilantro
22. MONTAUK ROLL*

spicy tuna / avocado / tempura crunch / lobster / yuzu mayo / eel sauce”

26. CRUNCHY CRUSTACEAN

lobster / shrimp / avocado / tempura crunch / yuzu mayo

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

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**

01.05.26

**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. Before placing your order, please inform your server if a person in your party has a food allergy. | **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.