

Sunday, April 26th - Sunday, May 3rd

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

FRENCH ONION SOUP

caramelized onions / sherry broth / croutons / gruyere cheese

LONG ISLAND BAKED CLAMS

sweet pepper / bacon / herb breadcrumb stuffing

SHRIMP & LOBSTER WONTONS

pan-seared / hoisin sauce / miso-mustard

KOBE BEEF SLIDERS

smoked gouda / fried onions / bacon jam

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

EVERYTHING CRUSTED MONTAUK TUNA* ^{GF}

wasabi mashed potatoes / creamed spinach

FRENCH DIP

shaved prime rib / gruyere cheese / au jus /
horseradish sauce / old bay fries

BLACKENED SALMON ARUGULA SALAD

sundried tomatoes / red onions / chickpeas /
toasted sunflower seeds / honey-dijon vinaigrette

WARM LOBSTER POPOVER ROLL

gruyere-crusted popover / beurre fondue / romaine lettuce /
old bay fries

CHIMICHURRI FILET TIPS

roasted garlic mashed potatoes / chimichurri / bordelaise /
crostini +\$10 supplement

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 +\$10 supplement

COURSE THREE

select one

CARROT CAKE TRIFLE

candied walnuts / cream cheese icing /
whipped cream

LEMON SORBET

meringue crumble / candied lemon peel

CHOCOLATE CHEESECAKE

raspberry compote / espresso
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.

22.

26.

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



MONTAUK ROLL* 29.
spicy tuna / avocado / tempura crunch /
lobster / yuzu mayo / eel sauce"

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**

03.18.26

**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.