

LONG ISLAND RESTAURANT WEEK

APRIL 7TH-14TH | \$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

1.25 lb 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 **+\$25 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.



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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.

03.11.24