

LONG ISLAND RESTAURANT WEEK

APRIL 23RD-30TH | \$37 & \$44 3-Course Prix Fixe Dinner | \$20 3-Course Wine Pairing

COURSE ONE

MAINE LOBSTER BISQUE

sweet maine lobster, tomato, sherry cream
wine pairing: rosé, bedell cellars, north fork

STARR ROLL*

salmon, mango, tempura crunch, avocado, spicy mayo
wine pairing: riesling, heinz eifel, mosel, germany

SPRING LOBSTER SALAD | \$12 SUPPLEMENT

maine lobster, marinated beets, pickled jalapeño, red peppers, cherry tomatoes, croutons, parmesan vinaigrette
wine pairing: grüner veltliner, pratsch, austria

JOHNNY CAKES

smoked salmon, house-made apple sauce
wine pairing: sauvignon blanc/riesling, tellers celebration white, raphael, north fork

KOREAN BBQ WINGS

yuzu mayo, sesame seeds, scallions
wine pairing: pinot grigio, gabriella, veneto, italy

A.P.P. SALAD

moscato-poached apples, pears, pecorino, candied pecans, radicchio, arugula, apple cider vinaigrette
wine pairing: sauvignon blanc, fernhook, marlborough, new zealand

COURSE TWO

FLOUNDER OREGANATA | \$37

herb breadcrumbs, sautéed spinach, grilled lemon
wine pairing: chardonnay, bogle, california

FILET MIGNON WELLINGTON* | \$44

puff pastry, mushroom duxelles, brie fondue
wine pairing: cabernet blend, tellers celebration red, raphael, north fork

PAN-SEARED SHRIMP | \$37

herb butter, creamy polenta, crispy oyster mushrooms
wine pairing: pinot noir, clay shannon, long ranch, lake county, california

CREAMY TUSCAN SALMON* | \$44

garlic cream sauce, broccolini, marinated olives, sundried tomatoes, chile de árbol
wine pairing: sangiovese, tempo, tuscany

HALF ROASTED CHICKEN | \$37

roasted carrots, spring peas, gravy
wine pairing: merlot, no brainer, mendocino, california

SURF & TURF* | \$44

marinated skirt steak, 1.25 lb lobster, garlic-herb butter, mashed potatoes **+\$10 supplement**
wine pairing: cabernet sauvignon, vigilance, lake county, california

COURSE THREE

MAPLE PECAN BREAD PUDDING

vanilla gelato, caramel sauce
wine pairing: moscato, pellegrino, pantelleria, italy

LEMON SORBET

whipped cream, candied lemon peel
wine pairing: moscato d'asti, dosman, piedmont, italy

JUNIOR'S FUDGE LAYER CAKE

whipped cream, chocolate curls
wine pairing: dow's, ruby port, portugal

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.