

H2O LONG ISLAND 
SEAFOOD & SUSHI **RESTAURANT WEEK**

SUNDAY, NOVEMBER 4TH through **SUNDAY, NOVEMBER 11TH**

Saturday reservations before 7:00 pm and after 9:30 pm

\$29.95 THREE COURSE PRICE FIXED MENU

\$40 with paired wines

STARTERS

BUTTERNUT SQUASH SOUP spiced crème fraiche, crispy onions

wine pairing: chardonnay blend, st agnes, red hook, north fork

H2O ROLL (\$5 SUPPLEMENT) shrimp tempura, cucumber, spicy tuna, eel sauce, spicy mayo

wine pairing: riesling, red tail ridge, finger lakes

BABY KALE SALAD roasted butternut squash, grilled red onions, parmesan cheese, pomegranate seeds, white balsamic vinaigrette

wine pairing: sauvignon blanc, fernhook, new zealand

CAESAR SALAD pillow of parmesan, herb croutons

wine pairing: pinot grigio, gabriella, veneto, italy

NEW ENGLAND CLAM CHOWDER applewood-smoked bacon

wine pairing: chardonnay blend, la segreta, planeta, sicily, italy

MAIN

CAJUN DUSTED SHRIMP creamy polenta, bacon, tomatoes and caramelized onions, parmesan cheese

wine pairing: rose, gabriella, veneto, italy

MISO GLAZED SALMON atlantic salmon, creamy wasabi quinoa, baby bok choy

wine pairing: pinot noir, macmurray, california

PAN ROASTED HALF CHICKEN fingerling potatoes, cipolini onions, baby carrots, roasted chicken jus

wine pairing: merlot, paumanok, north fork

HAZELNUT-PARMESAN CRUSTED SWORDFISH (\$10 SUPPLEMENT) truffle couscous, dijon mustard, sundried tomatoes, lemongrass beurr blanc

wine pairing: cabernet franc, raphael, north fork

GRILLED BAVETTE STEAK (\$7 SUPPLEMENT) sweet potato, corn and bacon hash, demi glaze

wine pairing: blend, petite chateau, borghese, north fork

DESSERT

JUNIORS CHOCOLATE CAKE (\$3 SUPPLEMENT) vanilla whipped cream

wine pairing: fortified malbec, malamado, mendoza, argentina

MAPLE GLAZED DOUGHNUTS vanilla bean anglaise sauce, graham cracker crumbs

wine pairing: eiswein, heinz eifel, germany

SEASONAL SORBET OR GELATO fresh berries

wine pairing: fortified riesling, raphael, north fork

Tax and gratuity are not included.

*Served raw, undercooked or to your liking. Eating these items increases your chance of food borne illness, especially if you have certain medical conditions. Many of the dishes we serve at H2O: Seafood & Sushi contain nuts, shellfish and/or gluten. Please inform your server of any allergies prior to ordering. Thank you!