

## DINNER

### SPECIALTY SUSHI ROLLS

eight pieces per order

<b>H2O roll*</b> .....	17.
shrimp tempura, cucumber, spicy tuna, eel sauce, spicy mayo	
<b>montauk roll*</b> .....	24.
spicy tuna, avocado, tempura crunch, lobster, yuzu mayo, eel sauce	
<b>starr roll*</b> .....	16.
salmon, mango, crunchies, avocado, spicy mayo	
<b>rainbow roll*</b> .....	15.
tuna, fluke, salmon, king crab, cucumber, avocado	
<b>triple threat roll*</b> .....	14.
spicy salmon, tuna, yellowtail, cilantro	
<b>red &amp; white roll</b> .....	15.
shrimp, avocado, fluke, sriracha, lime zest	
<b>volcano roll*</b> .....	16.
california roll, avocado, scallop, king crab, eel sauce, yuzu mayo	
<b>spicy tuna roll*</b> .....	10.
toasted sesame seeds, spicy mayo	
<b>crunchy crustacean</b> .....	23.
lobster, shrimp, avocado, tempura crunch, yuzu mayo	
<b>japanese cowboy roll*</b> .....	29.
a5 kobe, lobster, avocado, eel sauce, yuzu mayo	

# SUSHI

<b>crab &amp; yellowtail*</b> .....	24.
red crab, avocado, tobiko, scallion, tempura crunch	
<b>miso brûlée roll*</b> .....	23.
lobster, avocado, hamachi, tuna, honey miso	
<b>sat roll*</b> .....	17.
shrimp tempura, asparagus, tuna, hamachi, crispy leeks	

### GRAND SUSHI / SASHIMI PLATTER\*

H2O roll, japanese cowboy roll, starr roll, 6 pc. sashimi, 6 pc. sushi 69.

### TORNADO ROLLS

wrapped in fried potato "tornado"

<b>tornado I</b> .....	17.
king crab, avocado, cucumber, eel sauce	
<b>tornado II*</b> .....	16.
spicy tuna, spicy mayo, eel sauce	

### COMBINATION PLATTERS

<b>sushi tower*</b> .....	1,000,000.
choice of 5 specialty rolls	

### SUSHI BAR APPETIZERS

<b>spicy tuna crispy rice sliders*</b> .....	13.
crispy rice cakes, spicy tuna, avocado, yuzu mayo	
<b>spicy tuna lettuce wrap*</b> .....	19.
spicy tuna, shrimp tempura, crunchy, avocado, lettuce wrap	
<b>tuna tartare*</b> .....	17.
avocado, crispy shallots, lemon soy	

### SUSHI / SASHIMI

two pieces per order

<b>tuna / spicy tuna*</b> .....	5.
<b>shrimp</b> .....	4.
<b>shrimp tempura</b> .....	4.
<b>salmon / spicy salmon*</b> .....	4.
<b>lobster</b> .....	6.
<b>eel</b> .....	4.
<b>yellowtail / spicy yellowtail*</b> .....	4.
<b>king crab</b> .....	6.
<b>avocado</b> .....	3.
<b>fluke*</b> .....	4.

## STARTERS

<b>steamed edamame</b> .....	8.
sea salt	
<b>popcorn monkfish</b> .....	14.
buttermilk batter, spicy honey, green goddess aioli	
<b>mexican street corn</b> .....	12.
3 ears of grilled local corn, chipotle mayo, cotija cheese, togarashi chili flakes	
<b>new england clam chowder</b> .....	9.
applewood-smoked bacon	
<b>shrimp and lobster wontons</b> .....	14.
pan-seared, hoisin sauce, miso-mustard	
<b>crispy calamari</b> .....	14.
lemon pepper aioli, cherry peppers	
<b>jumbo lump crab cakes</b> .....	18.
creole mayo, watercress, lemon	
<b>clams casino royale</b> .....	13.
bacon, red pepper, herb crust	
<b>flat iron steak*</b> .....	16.
baby bok choy, lemon soy butter	
<b>rock shrimp tempura</b> .....	16.
spicy mayo	
<b>H2O fried oysters</b> .....	15.
local oysters, remoulade	

## SALADS

<b>watermelon salad</b> .....	12.
watermelon, feta cheese, yuzu aioli, watercress, olives	
<b>wedge salad</b> .....	13.
roquefort dressing, bacon, red onions, tomato	
<b>warm goat cheese salad</b> .....	13.
granny smith apples, walnuts, shallot dressing	
<b>kale salad</b> .....	12.
baby kale, broccoli, edamame, pecans, asian pears, creamy wasabi dressing	
<b>caesar salad</b> .....	12.
pillow of parmesan, garlic croutons	

## RAWBAR

<b>jumbo lump crab</b> .....	18.
classic cocktail sauce	
<b>clams on the half shell*</b> .....	10./19.
half dozen/dozen	
<b>shrimp cocktail</b> .....	19.
classic cocktail sauce	
<b>H2O fruit de mer*</b> .....	60.
shrimp cocktail, jumbo lump crabmeat cocktail, 2 of each oyster	

## OYSTERS

<b>beausoleil*</b> .....	3.50
new brunswick, canada	
<b>kumamoto*</b> .....	4.
puget sound, washington	
<b>blue point*</b> .....	3.
long island sound, new york	
<b>island creek*</b> .....	3.50
dunbury, massachusetts	

## MUSSELS

served with a toasted baguette

<b>classic</b> .....	16.
1 lb mussels, garlic, white wine, herbs	
<b>fra diavolo</b> .....	18.
1 lb mussels, san marzano tomatoes, olive oil, red pepper, garlic, fresh basil	
<b>moules frites</b> .....	16.
mussels, white wine, garlic, old bay fries, malt vinegar aioli	

\*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.

# HEREEE FISHIE FISHIE FISHIE...

- miso glazed salmon\*** ..... 28.  
atlantic salmon, creamy wasabi quinoa, baby bok choy
- scallops and crispy rice\*** ..... 28.  
sea scallops, crispy rice, broccoli, kimchi vinaigrette
- hazelnut-parmesan crusted swordfish** ..... 36.  
truffle couscous, dijon mustard, sundried tomatoes, lemongrass beurre blanc
- everything crusted tuna\*** ..... 36.  
wasabi mashed potatoes, creamed spinach
- stuffed flounder roulade** ..... 29.  
shrimp, crab and scallop stuffing, tomato butter sauce
- branzino a la plancha** ..... 27.  
asparagus, lemon, olive oil, cherry tomatoes
- chilean sea bass** ..... 37.  
potato pancake, spinach, tomato caper sauce

**whole fish of the day**  
ask about the fresh catch we're serving whole today

**FRIDAY NIGHT SUMMER LOBSTER BAKE**  
**\$36** 1 1/4 lb. lobster, mussels, clams, fingerling potatoes, chorizo, corn on the cob  
memorial day - columbus day

## LOBSTER LOBSTER!

- steamed maine lobster** ..... 25./#  
2# and up, served in the shell or deshelled tableside
- lobster mac & cheese** ..... 39.  
shelled lobster, gruyere and fontina cheese, lobster cream
- lobster thermidor** ..... 36.  
1 1/4 lb lobster, wild mushrooms, brandy cream sauce, gruyere, mashed potatoes
- boston lobster roll** ..... 29.  
butter poached lobster, bibb lettuce, old bay fries

## LAND LOVERS

- filet mignon wellington\*** ..... 38.  
puff pastry, mushroom duxelles, brie fondue
- pan roasted chicken** ..... 26.  
cornbread stuffing, mushrooms, roasted chicken jus
- marinated flat iron steak\*** ..... 31.  
roasted carrots, old bay fries, chimichurri
- 21 day dry aged certified angus ny strip\*** ..... 39.  
bordelaise sauce

**surf & turf**  
grilled flat iron steak, sriracha butter, crispy onions, chipotle bbq shrimp, mashed potatoes **34.**

## ON THE SIDE

- half portion lobster mac & cheese ..... 20.
- sautéed asparagus ..... 8.
- creamed spinach ..... 7.
- old bay fries ..... 6.
- roasted mushrooms with truffle butter ..... 12.
- mashed potatoes ..... 6.

**DAILY SPECIALS**

**LOBSTER MONDAY**  
lobsters  
steamed, broiled & baked lobsters  
15./lb.

**TUESDAY**  
short ribs  
seasonal accompaniments  
21.

**WEDNESDAY NIGHT WINE DINNER**  
\$40 three course price fixed dinner (\$30 without pairings)

**ROLLIN' INTO THURSDAY**  
boston lobster roll  
butter poached lobster, bibb lettuce, herb mayo  
21.

**FISHY FRIDAY**  
fish & chips  
tempura cod, old bay fries, tartar sauce, malt vinegar  
21.

**SUSTAINABLE SATURDAY**  
local, seasonal seafood specials

**SURF & TURF SUNDAY**  
grilled flat iron steak, sriracha butter, crispy onions, chipotle bbq shrimp, mashed potatoes  
24.





**YES WAY ROSÉ**  
\$7 GLASSES OF ROSÉ ALL DAY, EVERY DAY

EVERY SATURDAY  
**LOCAL & SUSTAINABLE**

At H2O, we make every effort to support local farms and source sustainable ingredients. Check with your server to see the availability throughout the week.

**SEASONAL**

Throughout the year, we offer different seasonal seafood specialties in various preparations. Here's what you can expect:

-  Soft Shell Crabs
-  Stone Crab Claws
-  Peconic Bay Scallops
-  Local Striped Bass

JAN	•••••	•••••
FEB	•••••	•••••
MAR	•••••	•••••
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DEC	•••••	•••••

Don't have time to stay for lunch?  
Need something to bring home to the family for dinner?

Call ahead or order online and enjoy our  
**SUSHI SAVER TO GO MENU**  
Take our sushi home  
Enjoy some special VIP pricing  
Menus are available online and at the front desk.

executive chef **WAYNE CAFARIELLA**  
 Tag photos to @h2oeastslip

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