

DINNER

SPECIALTY SUSHI ROLLS

eight pieces per order

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

SUSHI

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| crab & yellowtail* | 24. |
| red crab, avocado, tobiko, scallion, tempura crunch | |
| miso brûlée roll* | 23. |
| lobster, avocado, hamachi, tuna, honey miso | |
| sat roll* | 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"

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| tornado I | 17. |
| king crab, avocado, cucumber, eel sauce | |
| tornado II* | 16. |
| spicy tuna, spicy mayo, eel sauce | |

COMBINATION PLATTERS

| | |
|-----------------------------|------------|
| sushi tower* | 1,000,000. |
| choice of 5 specialty rolls | |

SUSHI BAR APPETIZERS

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

SUSHI / SASHIMI

two pieces per order

| | |
|---|----|
| tuna / spicy tuna* | 5. |
| shrimp | 4. |
| shrimp tempura | 4. |
| salmon / spicy salmon* | 4. |
| lobster | 6. |
| eel | 4. |
| yellowtail / spicy yellowtail* | 4. |
| king crab | 6. |
| avocado | 3. |
| fluke* | 4. |

STARTERS

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

SALADS

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

RAWBAR

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

OYSTERS

| | |
|-----------------------------|------|
| beausoleil* | 3.50 |
| new brunswick, canada | |
| kumamoto* | 4. |
| puget sound, washington | |
| blue point* | 3. |
| long island sound, new york | |
| island creek* | 3.50 |
| duxbury, massachusetts | |

MUSSELS

served with a toasted baguette

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| classic | 16. |
| 1 lb mussels, garlic, white wine, herbs | |
| fra diavolo | 18. |
| 1 lb mussels, san marzano tomatoes, olive oil, red pepper, garlic, fresh basil | |
| moules frites | 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

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

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 ¼ 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

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.

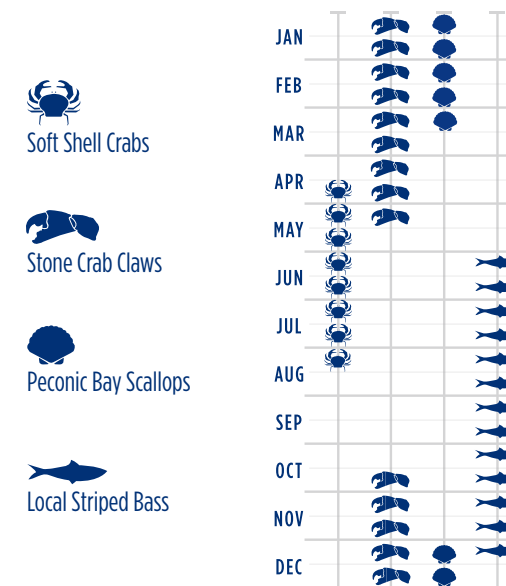
HAPPY HOUR
ENJOY OUR SPECIAL \$7 TILL 7 MENU
MONDAY THROUGH FRIDAY

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:



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 @h2oeastislip

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