

LUNCH STARTERS

steamed edamame 8. sea salt	clams casino royale 9. bacon, red pepper, herb crust
shrimp buns 9. crispy shrimp, spicy mayo, bibb lettuce, bao bun	sashimi flat bread 15. tuna, salmon, pickled jalapeños, cilantro, avocado
shrimp and lobster wontons 8. pan-seared, hoisin sauce, miso-mustard	rock shrimp tempura 10. spicy mayo
crispy calamari 9. lemon pepper aioli, cherry peppers	figs and prosciutto 13. shaved prosciutto, goat cheese, marcona almonds
jumbo lump crab cakes 16. creole mayo, watercress, lemon	

SOUPS & SALADS

miso soup 5. tofu, scallion, shiitake, wakame	ginger salad 5. cucumber, tomato, carrot, ginger dressing
new england clam chowder cup 5. bowl 9. applewood-smoked bacon	kani salad 9. cucumber, avocado, yuzu mayo, sesame seeds, tobiko
warm goat cheese salad 10. granny smith apples, walnuts, shallot dressing	wedge salad 9. roquefort dressing, bacon, red onions, tomato
caesar salad 8. pillow of parmesan, garlic croutons	

ENTRÉE SALADS

chicken caesar salad 14. pillow of parmesan, garlic croutons
chopped tuna salad 15. black beans, radish, olives, cheddar cheese, crispy tortillas, avocado
chicken paillard 15. grilled pounded chicken, arugula, cherry tomatoes, marcona almonds, shaved parmesan, lemon vinaigrette
kale salad with grilled shrimp 17. baby kale, pecans, New York's 5 spoke farms cheddar, pomegranate seeds, maple cider vinaigrette
seared tuna avocado salad 15. mesclun greens, creamy cilantro dressing
lobster cobb salad 18. bacon, tomato, egg, avocado, iceberg, blue cheese, maple vinaigrette

SANDWICHES & SUCH

all sandwiches are served with old bay fries

boston lobster roll 27. butter poached lobster, bibb lettuce, herb mayo
everything crusted seared tuna sandwich 18. pickled ginger, avocado, alfalfa sprouts, miso-mustard on a toasted brioche bun
grilled fish tacos 15. grilled bass, avocado, pico de gallo, cabbage slaw, pickled jalapeños, cilantro & lime
H2O burger 15. american cheese, bacon, fancy sauce
buttermilk fried chicken sandwich 14. shredded romaine, tomato, bbq mayonnaise
traditional tuna melt 14. griddled rye, mayo, celery, scallion, sliced tomato, provolone
fish & chips 13. tempura cod, tartar sauce, malt vinegar
crab cake sandwich 16. creole mayo, lettuce, tomato, red onion

LUNCH COMBOS

ADD A **GINGER SIDE SALAD** OR A CUP OF
MISO SOUP TO ANY SUSHI ROLL FOR \$2

ADD A **CUP OF NEW ENGLAND CLAM
CHOWDER** OR **SMALL CAESAR SALAD**
TO ANY ENTRÉE FOR \$3

ADD ANY OF THE FOLLOWING TO A
SANDWICH OR ENTREE SALAD:

TAP BEER FOR \$4

BOTTLED BEER FOR \$5

GLASS OF TAP WINE FOR \$7

MUSSELS & CLAMS

served with a toasted baguette

classic garlic, white wine, herbs

1 lb mussels..... 14. **1 dozen clams**..... 16.

fra diavolo san marzano tomatoes, olive oil,
red pepper, garlic, fresh basil

1 lb mussels..... 16. **1 dozen clams**..... 19.

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.

SUSHI

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.
flake*	4.

TORNADO ROLL

wrapped in fried potato "tornado"

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

GRAND SUSHI / SASHIMI PLATTER*

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

PREMIUM SUSHI ROLLS

montauk roll* spicy tuna, avocado, tempura crunch, lobster, yuzu mayo, eel sauce	24.
crunchy crustacean lobster, shrimp, avocado, tempura crunch, yuzu mayo	23.
japanese cowboy roll* a5 wagyu, lobster, avocado, eel sauce, yuzu mayo	29.
monsoon roll* lobster, spicy tuna, avocado, jalapeño, eel sauce	24.

SUSHI BAR APPETIZERS

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

SPECIALTY SUSHI ROLLS

H2O roll* shrimp tempura, cucumber, spicy tuna, eel sauce, spicy mayo	17.
starr roll* salmon, mango, crunchies, avocado, spicy mayo	16.
rainbow roll* tuna, fluke, salmon, king crab, cucumber, avocado	15.
triple threat roll* spicy salmon, tuna, yellowtail, cilantro	14.
red & white roll shrimp, avocado, fluke, sriracha, lime zest	15.
volcano roll* california roll, avocado, scallop, king crab, eel sauce, yuzu mayo	16.
spicy tuna roll* toasted sesame seeds, spicy mayo	10.
shrimp tempura roll cucumber, bibb lettuce, yuzu aioli	12.

COMBINATION PLATTERS

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

jumbo lump crab classic cocktail sauce	18.
clams on the half shell* half dozen/dozen	10./19.
shrimp cocktail classic cocktail sauce	19.
chilled alaskan king crab legs drawn butter, lemon pepper aioli	26.
H2O grand plateau* seasonal raw bar tower serves 2-6	150.

OYSTERS

hood canal* hood canal, washington	3.50
kumamoto* puget sound, washington	4.
blue point* long island sound, new york	3.
island creek oysters* duxbury, massachusetts	3.50

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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.

WEDNESDAY NIGHT WINE DINNER

Every Wednesday night, enjoy our
\$40 Three Course Price Fixed
Dinner with paired wines
(\$30 without wine)

Please check our website for weekly menus.



executive chef **LUIS POLANCO**

Tag photos to @h2oeastslip