



VALENTINE'S DAY  
WEDNESDAY, FEBRUARY 14TH, 2018

## STARTERS

### caesar salad

pillow of parmesan, garlic croutons

### jumbo lump crab cake

creole mayo, watercress, lemon

### shrimp and lobster wontons

pan-seared, hoisin sauce, miso-mustard

### yellowtail jalapeño sashimi

jalapeños and ponzu sauce

### sweetheart roll

shrimp tempura, avocado, salmon, yellowtail, tuna,  
topped with lemon, cilantro, miso yuzu sauce, tobiko

### lobster bisque

lemon crème fraîche

### beet salad

strawberries, goat cheese, champagne vinaigrette, toasted pistachios,  
balsamic glaze

### H2O roll

shrimp tempura, cucumber, spicy tuna, eel sauce, spicy mayo

### crispy calamari

lemon pepper aioli, cherry peppers

### warm goat cheese salad

granny smith apples, walnuts, shallot dressing

### new england clam chowder

applewood-smoked bacon

## ENTRÉES

### sautéed herb shrimp

zucchini and squash pasta, old bay hollandaise

### surf-n-turf for 2

filet mignon, whole lobster, mashed potato, sautéed asparagus,  
lemon tarragon butter, bordelaise sauce

### crispy salmon

butternut squash couscous, roasted tomato vinaigrette

### seared scallops

sweet potato purée, brussels sprouts and bacon, pomegranate reduction

### hazelnut-parmesan crusted swordfish

truffle couscous, dijon mustard, sundried tomatoes, lemongrass beurre blanc

### sushi combo

montauk roll, tuna sushi, salmon sushi

### chilean sea bass

potato pancake, spinach, tomato caper sauce

### filet mignon wellington\*

puff pastry, mushroom duxelles, brie fondue

### everything crusted tuna\*

wasabi mashed potatoes, creamed spinach

### 21-day dry-aged certified angus ny strip\*

bordeaux sauce

### stuffed flounder roulade

shrimp, crab and scallop stuffing, tomato butter sauce

### stuffed lobster

crab, shrimp, scallop stuffing, drawn butter dipping sauce

## DESSERTS

### grand marnier chocolate mousse

strawberries

### vanilla cheesecake

graham cracker crust, fresh berries

### chips and dip

cannoli, cream for two

### vanilla bean crème brûlée

the classic

### the teardrop

layered chocolate-hazelnut mousse, almond sponge cake,  
chocolate crunch bar, vanilla ice cream

**RESERVATIONS**

**\$65 Three Course Price Fixed Menu**

Tax and gratuity are not included. Please call for reservations.

\*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!