



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!