

DINNER

SPECIALTY SUSHI ROLLS

eight pieces per order

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, tempura crunch, 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	

SUSHI

japanese cowboy roll*	29.
a5 kobe, lobster, avocado, eel sauce, yuzu mayo	
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"

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

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.

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 oysters*	3.50
duxbury, massachusetts	

MUSSELS

served with a toasted baguette

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.

STARTERS

steamed edamame	8.	crispy calamari	14.
sea salt		lemon pepper aioli, cherry peppers	
popcorn monkfish	14.	jumbo lump crab cakes	18.
butter milk batter, spicy honey, green goddess aioli		creole mayo, watercress, lemon	
new england clam chowder	9.	clams casino royale	13.
applewood-smoked bacon		bacon, red pepper, herb crust	
shrimp and lobster wontons	14.	flat iron steak*	16.
pan-seared, hoisin sauce, miso-mustard		baby bok choy, lemon soy butter	
crispy chicken wings	13.	rock shrimp tempura	16.
sweet & spicy chili glaze, wasabi cream, scallion, sesame		spicy mayo	

SALADS

lobster chopped salad	18.
romaine hearts, black beans, crispy tortillas, avocado, tomato, creamy chipotle dressing	
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	

HERE 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	
pan-roasted tilefish	29.
butternut squash risotto, parmesan, crispy pumpkin seeds	
fish and chips	24.
beer battered cod, old bay fries, remoulade	
simply grilled shrimp	21.
watercress salad, mango salsa	

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

LOBSTER LOBSTER!

steamed maine lobster	25./#
2# and up, served in the shell or deshelled tableside	
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	
whole lobster chopped salad	24.
1 ¼ lb lobster, chopped romaine hearts, black beans, crispy tortillas, avocado, tomato, creamy chipotle dressing	
stuffed lobster	35.
crab, shrimp, scallop stuffing, drawn butter dipping sauce	

LAND LOVERS

filet mignon wellington*	38.
puff pastry, mushroom duxelles, brie fondue	
pan-roasted chicken	26.
cornbread stuffing, mushrooms, roasted chicken jus	
grilled flat iron steak*	29.
sriracha butter, crispy onion rings	
21-day dry-aged certified angus ny strip*	39.
bordelaise sauce	

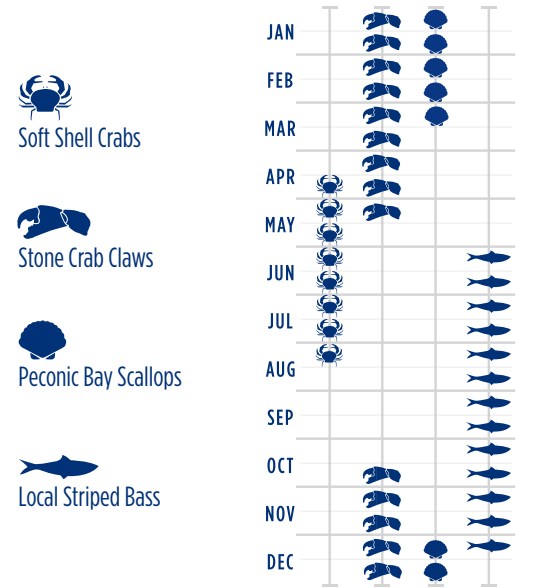
surf & turf
grilled flat iron steak, sriracha butter, crispy onions, chipotle bbq shrimp, mashed potatoes **34.**

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:



ON THE SIDE

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

executive chef **LUIS POLANCO**
sous chef **ADALID GUILLEN**

Tag photos to @h2oseafoodsushi

DAILY SPECIALS

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

TACO TUESDAY
3 blackened tilefish tacos, cabbage slaw, chipotle sour cream, cilantro
17.

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
beer battered cod, old bay fries, remoulade
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

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