

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, 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

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.
flake*	4.

STARTERS

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

HEREEE 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

FRIDAY NIGHT SUMMER LOBSTER BAKE
\$36 1 1/4 lb. lobster, mussels, clams, fingerling potatoes, chorizo, corn on the cob
memorial day - columbus day

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 1/4 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

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

ON THE SIDE

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

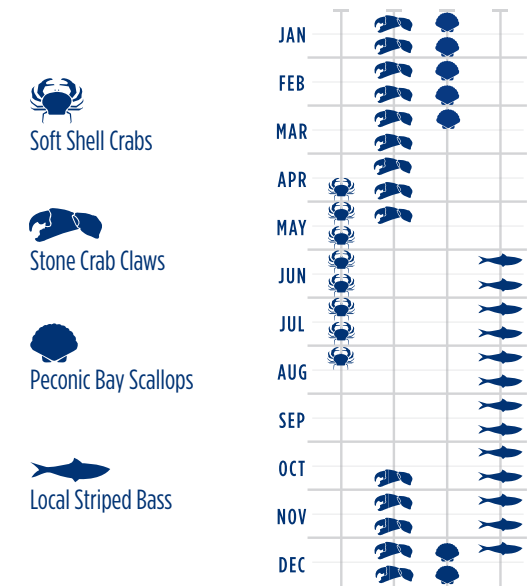
SURF & TURF SUNDAY
grilled flat iron steak, sriracha butter, crispy onions, chipotle bbq shrimp, mashed potatoes
24.
YES WAY ROSÉ
\$7 GLASSES OF ROSÉ ALL DAY, EVERY DAY

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:



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

Tag photos to @h2oseafoodsushi

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