

GLUTEN FREE

please let your server know that you have a gluten allergy as soon as you are seated.

SPECIALTY SUSHI ROLLS

- H2O roll*** 17.
shrimp tempura, cucumber, spicy tuna, eel sauce, spicy mayo
- 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
- montauk roll*** 24.
spicy tuna, avocado, tempura crunch, lobster, yuzu mayo, eel sauce
- volcano roll*** 16.
california roll, avocado, scallop, king crab, eel sauce, yuzu mayo
- crunchy crustacean** 23.
lobster, shrimp, avocado, tempura crunch, yuzu mayo
- japanese cowboy roll*** 29.
a5 wagyu, lobster, avocado, eel sauce, yuzu mayo

SUSHI

- monsoon roll*** 24.
lobster, spicy tuna, avocado, jalapeño, eel sauce
- spicy tuna roll*** 10.
toasted sesame seeds, spicy mayo
- shrimp tempura roll** 12.
cucumber, bibb lettuce, yuzu aioli

GRAND SUSHI / SASHIMI PLATTER*
H2O roll, japanese cowboy, starr roll,
6 pc. sashimi, 6pc. sushi **69.**

TORNADO ROLLS

- wrapped in fried potato "tornado"
- tornado I** 17.
king crab, avocado, cucumber, eel sauce
 - tornado II*** 16.
spicy tuna, scallion, 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
- zen taco*** 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.

STARTERS

- shrimp buns** 15.
crispy shrimp, spicy mayo, bibb lettuce, bao bun
- steamed edamame** 8.
sea salt
- new england clam chowder** 9.
applewood-smoked bacon
- shrimp and lobster wontons** 14.
pan-seared, hoisin sauce, miso-mustard
- crispy calamari** 14.
crispy calamari, lemon pepper aioli, cherry peppers
- jumbo lump crab cakes** 18.
creole mayo, watercress, lemon
- clams casino royale** 13.
bacon, red pepper, herb crust
- H2O fried oysters*** 15.
local oysters, remoulade
- flat iron steak** 16.
flat iron steak, baby bok choy, lemon soy butter
- moules frites** 16.
mussels, white wine, garlic, old bay fries, malt vinegar aioli

SALADS

- kale salad** 14.
baby kale, pecans, 5 spoke cheddar, pomegranate seeds, maple cider vinaigrette
- wedge salad** 13.
roquefort dressing, bacon, tomato
- warm goat cheese salad** 13.
granny smith apples, walnuts, shallot dressing
- caesar salad** 12.
pillow of parmesan, garlic croutons
- figs and prosciutto** 15.
shaved prosciutto, goat cheese, marcona almonds

RAWBAR

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

OYSTERS

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

*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.



SEAFOOD & SUSHI

executive chef **WAYNE CAFARIELLA**
sous chef **ADALID GUILLEN**

Tag photos to @h2oseafoodsushi

HERE FISHIE FISHIE...

jumbo shrimp.....	34.
king crab legs.....	46./#
atlantic salmon*.....	26.

KEEP IT SIMPLE

select a protein grilled, steamed or pan seared, & take a dip!
choice of lemon soy butter, mango salsa, chimichurri
or bordelaise sauce

yellowfin tuna*.....	32.
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swordfish.....	28.
marinated flat iron*.....	29.
8oz filet mignon*.....	39.

miso glazed salmon	28.
atlantic salmon, creamy wasabi quinoa, baby bok choy	
scallops a la plancha*	32.
diver scallops, roasted squash and sweet potatoes, poblano puree, pumpkin seeds	
flounder amandine	27.
haricot verts, marcona almonds, brown butter	
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	
seafood paella for two	32./pp.
lobster, shrimp, clams, mussels, chorizo, snow crab, saffron rice	

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

LOBSTER LOBSTER!

lobster thermidor	42.
1 ¼ lb lobster, wild mushrooms, brandy cream sauce, gruyere, mashed potatoes	
millennium style 2# lobster	49.
"angry" garlic flour, mashed potatoes	
steamed maine lobster	25./#
2# and up, served in the shell or deshelled tableside	
lobster mac & cheese	40.
shelled lobster, gruyere and fontina cheese, lobster cream	
boston lobster roll	29.
butter poached lobster, bibb lettuce, herb mayo	

LAND LOVERS

filet mignon wellington*	38.
puff pastry, mushroom duxelles, brie fondue	
creamy wasabi quinoa	21.
baby bok choy, shiitake mushrooms, tempura crunch	
pan roasted half chicken	26.
cornbread stuffing, mushrooms, roasted chicken jus	
marinated flat iron steak*	31.
roasted carrots, old bay fries, chimichurri	

ON THE SIDE

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

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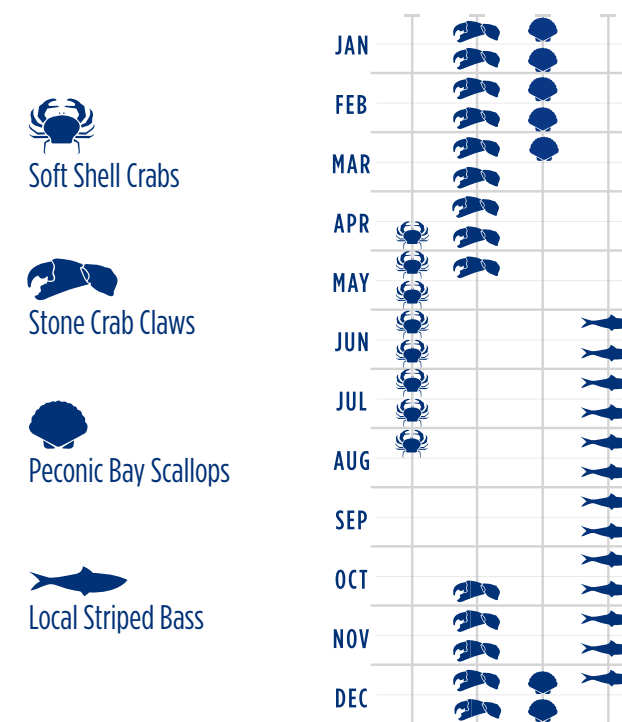
LOCAL & SUSTAINABLE

At H2O, we make every effort to support local farms and source sustainable ingredients.

SEASONAL

Throughout the year, we offer different seasonal seafood specialties in various preparations.

Here's what you can expect:



Join our email list to receive notifications when seasonal specials become available.

WEDNESDAY NIGHT WINE DINNER

Every Wednesday night, enjoy our three course \$40 price fixed dinner with paired wines (\$30 without wine)

Please check our website for weekly menus.

Tag photos to @h2oseafoodsushi