

16TH YEAR ANNIVERSARY WEEKS

MONDAY, OCTOBER 16TH through SUNDAY, OCTOBER 29TH

STARTERS

HEPWORTH FARMS BUTTERNUT SQUASH BISQUE

toasted pepitas, spiced crème fresh

SPICY BLUE CRAB ROLL (\$5 SUPPLEMENT)

blue crab meat, chipotle aioli

SATUR FARMS WILD ARUGULA SALAD

broccoli, edamame, pecans, asian pears, creamy wasabi dressing

SHRIMP EMPANADAS

crispy fried, roasted jalapeño aioli

MAIN

SHRIMP RISOTTO

sautéed shrimp, creamy beet risotto, ricotta salata, micro spring mix

PETITE FILET MIGNON (\$10 SUPPLEMENT)

potato purée, roasted pearl onions, mushroom au jus

GOLDEN TILEFISH

sautéed spinach, **hepworth farms** shishito peppers, sake beurre blanc

CRESCENT FARMS CRISPY DUCK BREAST

cranberry and cornbread stuffing, wild mushroom gravy

DESSERT

CRANBERRY CHEESECAKE

orange-cranberry compote, vanilla whipped cream

ELWOOD FARMS PUMPKIN SPICE CAKE

honey frosting, cinnamon caramel

\$30 three course price fixed menu, \$45 with wine pairings

Tax and gratuity are not included.

*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!

LOCAL FARMS

THIS WEEK WE PARTNERED WITH:

FARMS

HEPWORTH FARMS

1635 US-9W | Milton, NY 12547
(845) 795-2142

SATUR FARMS

3705 Alvahs Lane | Cutchogue, NY 11935
(631) 734-4219

CRESCENT FARMS

10 Edgar Ave | Aquebogue, NY 11931
(631) 722-8000

ELWOOD FARMS

1500 E Jericho Turnpike | Huntington, NY 11743
(631) 368-8626

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