



VALENTINE'S DAY  
WEDNESDAY, FEBRUARY 14TH, 2018

## STARTERS

### creamy lobster bisque

lobster chunks, chives

### H2O roll

shrimp tempura, cucumber, spicy tuna, eel sauce, spicy mayo

### burrata panzanella salad

tomatoes, cucumbers, french baguette, herb vinaigrette

### starr roll

salmon, mango, tempura crunch, avocado, spicy mayo

### shrimp cocktail

classic cocktail sauce

### triple threat roll

spicy salmon, tuna, yellowtail, cilantro

### scallop ceviche

cucumbers, diced tomatoes, bay scallops, cilantro

### caesar salad

pillow of parmesan, garlic croutons

### jumbo lump crab cake

creole mayo, watercress, lemon

### shrimp & lobster wontons

pan-seared, hoisin sauce, miso-mustard

### warm goat cheese salad

granny smith apples, walnuts, shallot dressing

### new england clam chowder

applewood-smoked bacon

## ENTRÉES

### branzino a la plancha

asparagus, lemon, olive oil, cherry tomatoes

### pan roasted half chicken

mashed potatoes, grilled asparagus, natural jus

### grilled filet mignon

parmesan potato gratin, grilled asparagus, crispy leeks, bordelaise sauce

### hazelnut-parmesan crusted swordfish

truffle couscous, dijon mustard, sundried tomatoes, lemongrass beurre blanc

### lobster thermidor

1¼ lb. lobster, wild mushrooms, brandy cream sauce, gruyere, mashed potatoes

### filet mignon wellington

puff pastry, mushroom duxelles, brie fondue

### miso glazed salmon

atlantic salmon, creamy wasabi quinoa, baby bok choy

### ultimate surf and turf for 2

14 oz new york strip, 1¾ lb steamed maine lobster, roasted fingerling potatoes, grilled asparagus, drawn butter, bordelaise sauce

### chilean sea bass

potato pancake, spinach, tomato caper sauce

### 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

## DESSERTS

### red velvet cheesecake for 2

chocolate wafer crust, chocolate ganache, fresh strawberries, vanilla whipped cream

### warm chocolate brownie

vanilla ice cream, toasted walnuts, caramel drizzle

### sorbet and berries

choice of sorbet, fresh berries

### 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!