

**H2O** LONG ISLAND   
SEAFOOD & SUSHI **RESTAURANT WEEK**

**SUNDAY, NOVEMBER 4TH** through **SUNDAY, NOVEMBER 11TH**

Saturday reservations before 7:00 pm and after 9:30 pm

**\$29.95 THREE COURSE PRICE FIXED MENU**

*\$40 with paired wines*

**STARTERS**

**LOBSTER BISQUE** old bay croutons, chives

*wine pairing: garganega, pieropan, soave classico, veneto, italy*

**SPICY SALMON AVOCADO ROLL** micro radish, spicy mayo, wasabi

*wine pairing: riesling, gryphon crest, mosel, germany*

**BABY KALE SALAD** roasted butternut squash, grilled red onions, parmesan cheese, pomegranate seeds, white balsamic vinaigrette

*wine pairing: chardonnay blend, la segreta, planeta, sicily*

**BAKED LOCAL CLAMS** bacon, herb crust, white wine, butter

*wine pairing: chardonnay, chateau st. michelle, columbia valley*

**SPICY TUNA ROLL** toasted sesame seeds, spicy mayo

*wine pairing: sauvignon blanc, fernhook, marlborough, new zealand*

**MAIN**

**MISO GLAZED SALMON** baby bok choy, creamy wasabi quinoa, sesame seeds

*wine pairing: pinot noir, urgency, california*

**PAN ROASTED HALF CHICKEN** cranberry and cornbread stuffing, mushrooms, roasted chicken jus

*wine pairing: taste red, bedell, north fork*

**MILLENNIUM SHRIMP (\$5 SUPPLEMENT)** seasoned garlic flour, mashed potatoes, lemon-basil confit

*wine pairing: montepulciano, barba, abruzzo, italy*

**GRILLED FLAT IRON (\$10 SUPPLEMENT)** lobster fried rice, scallions, thai bbq sauce

*wine pairing: sangiovese/cabernet, argiano, montepulciano, tuscan, italy*

**BRANZINO A LA PLANCHA** asparagus, lemon, olive oil, cherry tomatoes

*wine pairing: sangiovese/cabernet, argiano, montepulciano, tuscan, italy*

**DESSERT**

**VALHRONA CHOCOLATE CAKE** chocolate ganache, crispy chocolate pearls, vanilla whipped cream

*wine pairing: fortified malbec, malamado, mendoza, argentina*

**PUMPKIN PIE** toasted marshmallow, caramel sauce, powdered sugar

*wine pairing: late harvest tarrantes, tadio, mendoza, argentina*

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!