

Sunday, Jan 26th - Sunday, Feb 9th



LONG ISLAND RESTAURANT WEEK+

\$46 3-Course Prix Fixe Dinner

COURSE ONE

WARM GOAT CHEESE SALAD

panko-fried goat cheese, apples, walnuts, shallot dressing

LOADED POTATO SOUP

crème fraîche, aged cheddar, scallions, crispy bacon

CRISPY CALAMARI

lemon pepper aioli, cherry peppers

H2O ROLL*

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

STARR ROLL*

salmon, mango, tempura crunch, avocado, spicy mayo

SHRIMP FLATBREAD

mozzarella, fontina, oregano, chili garlic honey, olive oil

COURSE TWO

GARLIC PARMESAN SHRIMP

white wine, butter, cream, crushed chili flakes, sushi rice, grilled lemon wedge

FLOUNDER OREGANATA

herb breadcrumb, sautéed spinach, grilled lemon

CREAMY TUSCAN SALMON*

garlic cream sauce, broccolini, marinated olives, sundried tomatoes, chilies de arbol

FILET MIGNON WELLINGTON*

puff pastry, mushroom duxelles, brie fondue +\$10

ROASTED HALF CHICKEN

cornbread stuffing, mushrooms, chicken jus

HANGER STEAK*

roasted fingerling potatoes, balsamic dijon, watercress greens +\$10

COURSE THREE

TIRAMISU

hazelnut caramel sauce, frangelico whipped cream

LEMON SORBET

meringue crumble, candied lemon peel

NEW YORK CHEESECAKE

triple berry compote, fennel graham crumb, whipped cream

Please kindly remember that complimentary cards are not able to be redeemed if anyone at the table enjoys this amazing menu. Thank you for your understanding.



H2OSEAFOODSUSHI.COM | 631.361.6464 | 215 W MAIN STREET, SMITHTOWN

Tax & gratuity not included. *Served raw, undercooked, or to your liking. Eating these items increases your chance of foodborne illness, especially if you have certain medical conditions. Many of the dishes we serve contain nuts, shellfish, and / or gluten. Please inform your server of any allergies prior to ordering.