the ANNIVERSARY

EVENT

MONDAY, FEBRUARY 24TH thru SUNDAY, MARCH 2ND at

\$50** 3-Course Prix Fixe Dinner | \$25** 3-Course Wine Pairing

COURSE ONE

MOULES FRITES

p.e.i. mussels, garlic white wine, old bay fries, malt vinegar aioli

sauvignon blanc, fernhook estate, marlborough, new zealand

H2O ROLL*

shrimp tempura, spicy tuna, cucumber, eel sauce, spicy mayo riesling, heinz eifel, mosel, germany

STARR ROLL

salmon, mango, tempura crunch, avocado, spicy mayo zardetto, prosecco brut, veneto, italy

WARM GOAT CHEESE SALAD

panko-fried goat cheese, apples, walnuts, shallot dressing pinot grigio, gabriella, veneto, italy

GRILLED MARINATED SKIRT STEAK*

red bliss potatoes, bacon, caramelized onions, sweet dijon soubise (+\$5 Supplement) sangiovese, rubio, san palo, tuscany

FRIED BLUE POINT OYSTERS

pickled carrot & onion salad, lemon dill rèmoulade grüner veltliner, pratsch, austria

COURSE TWO

GARLIC PARMESAN SHRIMP

white wine butter, crushed chili flakes, sushi rice cabernet franc, raphael, north fork

FILET MIGNON WELLINGTON*

puff pastry, mushroom duxelles, brie fondue cabernet sauvignon, vigilance, lake county, california

FISH & CHIPS

beer-battered cod, old bay fries, cucumber dill rèmoulade, seared lemon

pinot noir, clay shannon, lake county, california

EVERYTHING CRUSTED MONTAUK TUNA*

wasabi mashed potatoes, creamed spinach pinot noir, urgency, lake county, california

SURF & TURF*

filet mignon, lobster tail, asparagus, mashed potatoes (+\$15 Supplement)

cabernet blend, black ink, california

FLOUNDER OREGANATA

herb breadcrumb, sautéed spinach chardonnay, bogle, california

COURSE THREE

STRAWBERRY SHORTCAKE SUNDAE

vanilla gelato, roasted strawberries, sponge cake, whipped cream

moscato, dosman, piedmont, italy

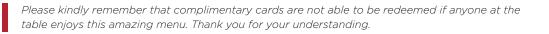
VANILLA BEAN CRÈME BRÛLÉE

the classic

late harvest torrontes, tardio, mendoza, argentina

JUNIOR'S FUDGE LAYER CAKE

chocolate shavings, whipped cream dow's, ruby port, portugal





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