

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, tuscan

FRIED BLUE POINT OYSTERS

pickled carrot & onion salad, lemon dill r moulade
gr ner 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 r moulade,
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, saut ed spinach
chardonnay, bogle, california

COURSE THREE

STRAWBERRY SHORTCAKE SUNDAE

vanilla gelato, roasted strawberries, sponge cake,
whipped cream
moscato, dosman, piedmont, italy

VANILLA BEAN CR ME BR L E

the classic
late harvest torrentes, tardio, mendoza, argentina

JUNIOR'S FUDGE LAYER CAKE

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

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.



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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.