

H2O[®]

SEAFOOD • GRILL
SUSHI BAR

SEAFOOD BAR

jumbo lump crab louis tomato lime dressing	16.	* oysters on the half shell half dozen/dozen	14./27.
key west lobster cocktail avocado, tomato, citrus dressing	24.	* clams on the half shell half dozen/dozen	8./15.
* tuna tartare spicy tuna, avocado, ponzu, tobiko	12.	shrimp cocktail the classic	15.
*cocktail tasting trio crab louis, lobster cocktail and tuna tartare 26.			

SPECIALTY SUSHI

*starr roll salmon, mango, crunchy, avocado, spicy mayo	16.
ebi roll shrimp tempura, cucumber, spicy and crunchy, diced shrimp	15.
bombay roll shrimp, king crab, avocado, curry sauce	17.
*spicy tuna and shrimp tempura roll shrimp tempura, cucumber, spicy tuna, eel sauce, spicy mayo	16.
*rainbow roll tuna, fluke, salmon, white tuna around king crab, cucumber, avocado	15.
*montauk roll spicy tuna, lobster, creamy yuzu sauce	23.
*triple threat roll spicy salmon, tuna, and yellowtail, scallion, parsley, cilantro	12.
volcano roll california roll, avocado, scallop, king crab, tako, masago "lava"	16.
dragon roll eel, avocado, king crab, cucumber	17.
*japanese cowboy roll bbq kobe beef, lobster, avocado	23.
santa barbara roll crab salad, avocado, tempura, citrus soy	17.
*patagonia roll miso marinated chilean sea bass, tuna, asparagus, coconut	19.
*zen taco spicy tuna, shrimp tempura, crunchy, avocado, lettuce wrap	19.

TORNADO ROLLS

all wrapped in fried potato "tornado"

tornado 1 king crab, avocado, cucumber, eel sauce	17.
*tornado 2 spicy tuna, scallion, spicy mayo, eel sauce	16.
lobster tornado lobster, spicy lemon sauce, lemongrass caviar	24.

COMBINATION PLATTERS

*assorted sushi entrée eight pieces assorted sushi, tuna roll	24.
*sashimi platter fifteen pieces assorted sashimi	27.
*omakase ten pieces sashimi, five pieces sushi	26.
*sushi tower choice of 5 specialty rolls	1,000,000.

STARTERS

tandoori chicken skewers pad thai sauce	11.
shrimp and lobster wontons pan-seared, hoisin sauce, mustard oil	14.
*grilled marinated skirt steak bacon-onion potatoes, dijon mustard sauce	14.
fried calamari lemon aioli, spicy plum tomato sauce	12.
jumbo lump crab cake tomato cucumber salad, spicy yuzu sauce	17.
atlantic shore mussels thyme, white wine, lemon	12.
seafood crepes bay scallops, shrimp, crab, bass, lobster chervil cream sauce	15.
lobster sliders fresh lobster salad, mini bun, old bay potato sticks	19.
steamed edamame	8.
new england clam chowder applewood-smoked bacon	7.
soup of the day	mp

SALADS

mesclun greens salad cherry tomatoes, balsamic dressing	9.
*seared tuna salad black pepper crusted, mesclun greens, miso vinaigrette	14.
warm goat cheese salad granny smith apples, walnuts, shallot dressing	11.
caesar salad parmesan crisp, garlic croutons	9.
crispy calamari salad toasted peanuts, chili glaze	14.

sushi, sashimi and maki rolls
available upon request

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CLASSIC H2O

beer battered local flounder hand cut french fries, H2O remoulade, malt vinegar	25.
hazelnut-parmesan crusted swordfish toasted cous cous, dijon mustard, lemongrass beurre blanc, truffle oil	36.
*miso glazed salmon miso sauce, baby spinach, spicy eggplant	27.
*everything crusted tuna wasabi-mashed potatoes, creamed spinach	36.
shrimp pasta sautéed shrimp, angel hair pasta, fresh and sun-dried tomatoes, basil	25.
chilean sea bass pan-seared, potato pancake, spinach, tomato-caper sauce	37.

THE NEW WAVE

stuffed flounder "roulade" shrimp, crab, scallop stuffing, tomato butter sauce	29.
grilled swordfish steak potato hash, onion crisps, smoked tomato steak sauce	36.
*cedar planked atlantic salmon fingerling potatoes, asparagus, crabmeat, piquillo pepper puree	27.
jumbo lump crabcakes tomato cucumber salad, spicy yuzu sauce	32.
lobster mac and cheese mezze rigatoni, shelled lobster, gruyere	28.
branzino a la plancha asparagus, lemon, olive oil, cherry tomatoes	27.

H2O SURF & TURF

pair any of these "land" and "sea" items for your own H2O "surf & turf"
all surf and turf entrées include grilled asparagus and mashed potatoes

*marinated skirt steak	22.	grilled shrimp	20.
*grilled shell steak	31.	steamed king crab legs 1lb	39.
*filet mignon	35.	broiled 8oz. lobster tail	32.

all items ordered individually will come with two sides for an additional \$3

MILLENNIUM STYLE

"angry" garlic flour, mashed potatoes,
lemon-basil confit

pan-seared 2lb lobster	49.	1 1/4lb king crab legs each additional 1/2lb	50. 18.	pan-seared shrimp	29.
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COLD WATER LOBSTERS

steamed or stuffed in the shell or deshelled tableside	24. per pound add 16. for stuffing
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LAND

*grilled shell steak pineland farms grass fed beef, potato hash, wilted spinach, red wine sauce	34.
*filet mignon wellington puff pastry, mushrooms, brie fondue	35.
free range chicken pot pie spring vegetables, pearl onions, puff pastry	23.

SIDE DISHES

truffled cous cous	6.
baked potato	5.
house cut fries with truffle sea salt	6.
lobster mac and cheese	14.
sautéed spinach	6.
creamed spinach	8.
sautéed asparagus	6.

*served raw, undercooked, or to your liking. consuming undercooked
meat and fish can increase the risk of foodborne illness, especially if
you have certain medical conditions.

executive chef michael meehan